



# Frinton Golf Club

## Sit Down Function Menus

### 2020/2021

At Frinton Golf Club we can cater for a many different types of functions, so we have created a package of menus for you to take away and tailor your own menu, which suits your requirements, budget or event.

**WHEN CREATING YOUR OWN MENU, WE ASK YOU TO KEEP YOUR CHOICES TO THREE DIFFERENT DISHES PER COURSE.**

**Menus must then be passed by James or Wayne before you send them out. We are happy to type your menu up for you and give you a paper or electronic copy to send out.**

We also have a selection of other menus to be able to cater for Breakfasts, Buffets, BBQ's, Canapes, & Bowl Food

We also pride ourselves on providing a sympathetic and hassle-free service at Funeral/Wakes.

If what you are after is not listed in this package or would like to create your own menu or have any questions on food, bar or beverages or front of house, please contact

James Oxley, Catering Manager directly at:

[jamesoxley@fringtongolfclub.com](mailto:jamesoxley@fringtongolfclub.com)

[Tel: 01255 682454](tel:01255682454)

[Mobile: 07765402593](tel:07765402593)

Or

Speak to Hannah Butler Front of House Manager

[HannahButler@fringtongolfclub.com](mailto:HannahButler@fringtongolfclub.com)

[Tel: 01255 682455](tel:01255682455)

Wayne Harland, Chef is available on 01255 682454

Rachel Staples, Assistant Front of House Manager: is available on 01255 682455

If you feel you may need a meeting with James or Wayne to go over your choices or to discuss any fresh or new menu ideas or details on your function.

**All prices in this package include crockery, cutlery, linen, staffing and vat.**

**We require final number 7 days prior to your event; any cancellations made within 48 hours of your event will be charged at 50% of the food cost per person**

*Staffing charges may be incurred for certain functions, but the client will be informed prior to the event.*

*Prices are subject to Change*

## STARTERS

### Soups £5.25

**All Served with Warm  
Bread & Butter**

Roasted Root Vegetable

Potato & Leek

Minted Pea & Crème Fraiche

Garlic Mushroom

White Onion

Seasonal Vegetable

Cream of Tomato

Carrot & Coriander

### Soups £5.75

Cream of Tomato & Basil, Ham & Cheese Toastie

Parsnip & Apple with Fruit Toast

Cock a Leekie, Ham & Cheese Toastie

Butternut Squash, Chilli & Crème Fraîche, Rustic Roll

Pea & Ham, Croque Monsieur

Smoked Haddock & Sweetcorn Chowder

Rustic Bread

Classic Oxtail, Rustic Bread

French Onion with Cheddar Croute

## Meat Starters

Our Chicken Liver & Orange Pate Pickled Salad, Red Onion Marmalade & Cobber Croutes **£6.00**

Egg Benedict with Our signature Ham & Sweet Mustard Hollandaise Sauce **£6.00**

Tandoori Chicken, Chargrilled Pineapple & Crispy Green Salad, Riata Dressing **£6.50**

Asian Duck Salad, Crispy Wontons **£6.75**

Roast Chicken & Parmesan Caesar Salad **£6.25**

Slow Cooked Pork Belly Terrine, Apple Jelly, Fruit Bread Toasts **£6.50**

Sweet Mustard Dressed Shredded Roast Beef, Rocket & Parmesan Topped Mature Cheddar Tartlet **£6.50**

Lamb Koftas on Blushed Tomato & Feta Salad with Mint Yogurt Dressing **£6.50**

Duck Confit, Onion Marmalade, Salad & Toasted Brioche **£7.00**

English Breakfast Salad **£7.00**

Mixed Leaves, Mini Sausages, Cherry Tomatoes, Fried Bread, Crisp Potato, Mushrooms & Bacon, Ketchup Dressing, Poached Egg

Anti Pasti Platter **£7.50**

Selection of Continental Cured Meats, Olives, Tomato & Roasted Veg Salad, Spanish Omelette, Manchego Cheese & Ciabatta

## Fish Starters

Smoked Salmon & Dill Cream Cheese Mousse, Mini Croutes **£6.75**

Smoked Mackerel, Apple & Celeriac Pate, Pickled Cucumber & Rye Bread **£6.00**

Herb Breaded Cod Goujons, Tomato & Tartare Salad **£6.50**

Soused Herrings (Rollmops) Crispy Potato, Leaf Salad & Chive Sour Cream **£6.00**

Our Prawn Cocktail with Mini Loaf **£6.75**

Scampi Caesar Salad **£6.25**

Thai Fishcake, Peanut, Noddle Salad, Sweet Chili & Lime Dressing **£6.50**

Poached Salmon, Sour Cream & Spring Onion Remoulade, Sweet Mustard Potato Salad **£6.50**

Smoked Haddock & Creamy Leek Fishcake topped with Poached Egg Fishcake **£6.50**

Lightly Curried King Prawns, Compressed Watermelon, Crispy Marsala Onion **£7.00**

Prawn, Pea & Mint Risotto **£6.50**

Gin & Beetroot Cured Salmon, Avocado Puree, Scorched Cucumber, Horseradish Snow **£7.00**

Smoked Haddock Benedict **£6.50**

Poached Smoked Haddock, Buttered Spinach, Toasted Muffin topped with a Poached Egg & Rich Hollandaise Sauce

## Veggie Starters

Melon & Fresh Fruit Platter **£5.75**

Chargrilled Mediterranean Vegetable Bruschetta, Basil Dressed Mozzarella **£6.00**

Creamy Garlic Mushrooms on Toasted Brioche **£5.75**

Grilled Goats Cheese, Roasted Maple & Balsamic Beetroot, Rocket Salad **£6.00**

Wild Mushroom Arancini, Creamed Leek **£6.25**

Leek & Cheddar Tartlet, Sweet Mustard & Walnut Salad **£6.00**

Rarebit Topped Field Mushroom, Tomato Jam **£6.00**

Wild Mushroom Risotto, Truffle Oil, Parmesan Shaving **£6.50**

Baked Camembert to Share (2 People) Olives, Veg Crudities, Onion Marmalade & Rustic Bread **£11.00**

# MAIN COURSE

## Meat Main Courses

3 Cumberland Sausage Toad in the Hole, Wholegrain Mustard Mash, Onion Gravy £ 9.50

Our Signature, Honey & Mustard Glazed Ginger Beer Ham on  
Bubble & Squeak & Sweet Mustard & Parsley Sauce £ 9.50

Dorset Pork & Cider Casserole Sage Dumplings, Baby Herb Roast Potatoes £11.00

Bacon, Cheddar, Onion Ring & BBQ, 6oz Beef Burger with Chunky Chips £10.50

Cheddar Encrusted Cottage Pie, with Red Wine Gravy £ 9.50

Hunters Chicken, Bacon & Cheese, Crispy Herb Potatoes, Chefs Salad £10.00

Our Buttermilk Southern Fried Chicken Breast Strips with Buttered Corn, Slaw & Fries £10.50

Chicken Chasseur, Herb Mash, Seasonal Veg £10.75

Shepherd's Pie Topped with Pea & Mint Mash, Red Currant Gravy £11.00

Chicken, Ham & Leek Deep Filled Pie, White Wine Sauce, Creamy Mash Potato £11.75

Steak & Ale Deep Filled Pie, Roasted New Potatoes £11.75

Chicken Forestiere, (Mushroom, Button Onion and Bacon Sauce) Thyme Roasted New Potatoes £10.50

Mango & Garam Glazed Chicken Breast, Muddled Potatoes, Lightly Curried Coconut Sauce £11.50

Adnams Braised Beef & Mushroom Casserole, Puff Pastry Cap, Champ Potato £12.00

Creamy Chicken, Leek & Wholegrain Mustard Fricassee, Herb Rice £11.50

Chargrilled Lemon Thyme Marinated Chicken Breast, Muddled Potatoes, Warm Green Bean & Rocket  
Salad, Tomato Salsa & Herb Butter Sauce £12.00

Slow Roasted Pork Belly, Creamed Leeks, Fondant Potato, Roast Apple & a Cider Gravy £12.75

Smoked Bacon Wrapped Pork Fillet, Onion Marmalade Crushed Olive Oil Potato,  
Wholegrain Mustard & Sage Cream Sauce £13.00

Bourguignon Beef Steak, Celeriac Mash, Smoked Bacon Crisp, Braised Carrot £12.95

Baby Casserole of Lamb Navarin, Rosemary & Garlic Dumplings, Minted Buttered New Potatoes, £15.50

\*\*\*\*

Roast Lamb Rump on a Bed of Ratatouille, Dauphinoise Potato, & Red Wine Jus £16.00

Open Beef Wellington Beef Fillet, Mushroom Duxelle, Chicken Liver Pate, Puff Pastry,  
Pommes Dauphinoise, Rioja & Thyme Jus £24.00

Dingle Dell Pork Three Ways, Roast Belly, Pork Fillet, Slow Cooked Shoulder Bon bon, Fondant Potato,  
Creamed Leeks, Parsnip Crisp, Aspalls Cider Jus £17.00

Duo of Lamb, Roast Cannon, Braised Leg Croquette, Pea Puree, Sweet Potato Dauphinoise  
Red Currant & Rosemary Jus £18.50

## Roast Main Courses

Roast Pork Loin, Roast Potatoes, Herb Stuffing Ball, Baked Apple, Crackling & Cider Gravy **£11.50**

Roast Sirloin of Beef, Roast Potatoes, Yorkshire Pudding, Red Wine Beef Gravy **£15.00**

Roast Lamb Leg, Roast Potatoes, Mint & Red Currant Gravy **£13.50**

Roast Turkey Breast, Chunky Pig in Blanket, Sage & Onion Stuffing Ball, Roast Potatoes, Gravy **£11.50**

Roast Chicken Breast, Chunky Pig in Blanket, Sage & Onion Stuffing Ball, Roast Potatoes, Gravy **£11.00**

(Roast Main Courses require a minimum of 8 people per type of roast)

## Char-grilled Steaks

8oz Rump Steak, Creamy, Garlic Baked Tomato & Field Mushroom, Chunky Chips & Peas **£14.00**

10oz Rare Breed Sirloin, Crispy Herb Potatoes, Garlic Baked Tomato & Field Mushroom and Peas **£19.00**

8oz Rib Eye Steak, Béarnaise Sauce, French Green Beans & Potato Lyonnaise **£21.00**

8 oz Fillet of Beef, Rosti Potato, Spinach, Roast Garlic & Wild Mushroom Jus **£25.00**

Sauces can be discussed with you at time of choosing.

## Carvery Meal

If you would like a Carvery meal, it must be taken by the whole group attending, Fish eaters and vegetarians will be catered for separately  
you can add in your own choice of starters or desserts to create a 2 or 3 course meal.

Dependent of how many people you have attending will determine how many choices of meat you can have 2 or 3 choices from:

Sirloin of Beef, Roast Pork Belly, Roast Pork Loin, Honey Roast Ham, Roast Turkey,  
Individual Roast Chicken Breasts or Whole Chickens, & Roast Lamb.

**2 Course Carvery Start from £17.50 (dependent on meats chosen)**

**3 Course Carvery Start from £23 (dependent on meats chosen)**

The Carvery will consist of: Roast Meats, Roast Potatoes, A Selection of Seasonal Vegetable Dishes

(Yorkshire Puddings, Pigs in Blankets and Stuffing if required)

## Fish Main Courses

- Crispy Beer Battered/Breaded Fish & Chips, Peas, Tartare Sauce £10.50
- Pan Fried Cod Loin, Balsamic & Sea Salt Crispy Potatoes with Warm Tartare Sauce our way £11.50
- Cod & Smoked Haddock Fishcake, Herb Butter Sauce, Salad/Vegetables £11.00
- English Fish Pie, Cheddar mash, Seasonal Vegetables £11.00
- Grilled Mackerel Fillet, Escalivada Vegetables, Garlic & Oregano Roasted New Potatoes £10.00
- Salmon Fillet Strudel, Parsley & Spring Onion Cream Cheese, Wrapped in Filo Pastry,  
Tangy Lime & Dill Sauce, Herb Buttered New Potatoes £12.00
- Baked Parma Ham Wrapped Cod Loin, Chorizo Mash, Tomato & Basil Compote £12.00
- Poached Haddock Fillet, Whole Grain Mustard & Leek Potato Cake, Poached Egg Hollandaise Sauce £13.00
- Poached Salmon Fillet, White Wine & Asparagus Fish Cream Sauce, Herb Buttered New Potato £ 13.50
- Sea Bass, Crab & Caper Crushed Olive Oil Potato, Asparagus, Vanilla Cream Sauce & Tomato Jam £13.50
- Teriyaki Glazed Tuna Steak, Pickled Vegetable Noodles, Soy & Honey Dressing £13.00
- Turbot, Braised Baby Gem, Crispy Potatoes, Warm Tartare Sauce £market Price
- Halibut, Saffron Paella, Chorizo & Pea Cream Sauce £16.95

## Vegetarian

- Vegetable Chilli, Rice, Sour Cream & Tortillas £9.50
- Parsnip, Mushroom & Barley Loaf, Vegetable Crisps & Mushroom Gravy £9.50
- Mediterranean Veg & Mozzarella Strudel, Tomato & Basil Sauce, Parmentier Potatoes £10.00
- Wild Mushroom, Herb & White Wine Fricassee, Tarragon Rice £9.50
- Quorn Ragu & Roasted Vegetable Lasagne, Garlic Bread, Kitchen Salad £10.50
- Sweet Potato, Spinach & Feta Filo Pie £11.50
- Smoked Paprika Roasted New Potatoes, Rocket & Balsamic Salad £10.00
- Butternut Squash, Courgette, Chickpea & Pepper, Thai Coconut Curry, Rice & Coriander Naan £11.00
- Seasonal Vegetable & Parmesan Risotto, Herb oil £11.00

All Main Courses Come with Seasonal Vegetables

# Desserts

## Desserts £5.50

3 scoop Handmade Yorvale English Ice Cream Selection, Chocolate Wafer Cigars  
Vanilla or Marmalade Bread & Butter Pudding  
Steamed Sponge Pudding (Choice of Jam, Chocolate and Syrup) with Custard & Ice Cream  
Fresh Fruit Salad Wafer Basket with Ice Cream  
Classic Fruit Crumble, Custard & Ice Cream  
Lemon Posset, Amoretti Crust and Shortbread

## Desserts £6.00

Baked New York Cheesecake, Blueberry Compote, Bourbon Cream  
Our Treacle Tart, Rhubarb Ice Cream, Sauce Anglaise  
Crème Brulee & Shortbread Biscuit  
(Vanilla/Salted Caramel & Banana/Raspberry/Blueberry & Maple/Chocolate)  
Caramelised Tart Citron, Raspberries, Coulis  
Our Red Berry/ Exotic Fruit Pavlova Pillows  
Your Choice of Trifle  
(Please choose one of the flavours below)  
(Traditional Sherry/Black Forest/Exotic Fruit & Coconut/Mint Chocolate/White Chocolate, Raspberry)  
Sticky Toffee Pudding, Vanilla Ice Cream  
Malva Pudding with Pouring Cream  
Warm Belgium Waffle, Fresh Banana & Banoffee Ice Cream, Butterscotch Sauce  
Our Chocolate Brownie, Mint Choc Chip Ice Cream, Hot Fudge Sauce  
Apple Crumble Topped Pie, Vanilla Ice Cream & Custard  
Giant Profiterole, Whipped Cream, Warm Dark Chocolate Sauce  
Our Delicate Fresh Cream Filled Roulade  
(please choose one of the flavours below)  
(Double Chocolate/ Strawberry & Vanilla/ Banana & Butterscotch & Black Forest)  
Your Choice of Cheesecake with A Choice of Toppings  
(please choose one option)  
(Summer Pimms/Lime & Gingernut with Chocolate Sauce/Red Berry/Lemon Curd, Shortbread and Crème Fraiche/Chocolate & Peanut Butter)

## Desserts £6.50

Gin & Tonic Lemon Meringue Pie, Pink Grapefruit, Ginger Syrup  
Hot Chocolate Fondant with Raspberry Sorbet  
Millionaire Chocolate & Salted Caramel Tart, Crushed Berry Cream  
Classic Tiramisu

## Desserts £7.00

(These Desserts are to be discussed Prior with either James or Wayne)

Trio or Duo of Desserts of Your Choice

Tasting Plate

(Choose from following Flavours)

Citrus/Caramel/Peanut Butter/Afternoon Tea/Berry/Chocolate

## Cheese & Biscuits

Mature Cheddar & Brie

Cheese Biscuits, Grapes, Onion Marmalade **£6.00**

Mature Cheddar, Brie, Blue Cheese

Cheese Biscuits, Grapes, Apple Chutney **£6.50**

Four Hand Picked Cheeses

Luxury Cheese Biscuits, Grapes, Celery, Chilli Jam, Apple Chutney **£7.50**

A half portion of cheese can be added as an extra course after your dessert for **£4.00** per person, Placed on a board in the middle of the table.

(Please Note: Half portion of cheese can only be taken If there is a dessert in the menu first)

## Tea & Coffee

Tea and Coffee are available after your meal **£1.50 per head**

Tea and Coffee are available after your meal with Chocolates **£2.50 per head**