



Bespoke Outside Catering

Sit Down Menu Creator

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The following package, as the name suggests, has been created to give you the client more freedom of choice, to design your menu to your requirements.

Our Chef, James Oxley would be happy to discuss your function menu and any other questions you may have, at a face-to-face meeting, via email or over the phone.

If you wish to use favourite or sentimental dishes he will be happy to discuss these with you, he can then quote you on the menu that you have designed.

Please find enclosed some examples of appetisers, ideal small courses which can be added. At the beginning, middle or end of a 3 course meal to create a 4, 5 or 6 course menu or we can design you a tasting menu with numerous courses for you.

Appetisers or Add In Courses

Granitas Or Sorbets

Gin & Tonic
Elderflower
Mango
Raspberry
Lemon
Granny Smith

Soup Shots

Mini Soup Of Your Choice Served In A Shot Glass

Cold

Bloody Mary
Clear Vine Tomato
Cucumber, Pea And Mint
Classic Gazpacho Or Vichyssoise
Plus Many Others

Warm

Pea & Mint With Vanilla Foam
Butternut Squash
Potato, Celery And Stilton

Mini Plates

Smoked Haddock Benedict
Confiture Of Duck With Red Onion Marmalade On A Cobber Croute
Whole King Scallop Wrapped In Parma Ham On A Bed Of Creamed Leeks
Grilled Crotin Cheese With Cucumber Relish
Smoked Paprika Battered Fillet Of Skate With Sweet Potato Chips
White Bean Soup Cappuccino With Truffle Oil Froth
Crème Fraîche Potato Salad
Topped With Seared Smoked Salmon & Fried Quails Eggs
Baby Twice Baked Cheese Soufflé's With Micro Herb Salad

If Any Of The Above Choices Are Not To Your Liking And You Would Like More Options Or You Have Some Ideas Of Your Own? We Will Be More Than Happy To Design A Menu For You.

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**

De-Constructed Desserts

Tiramisu, Trifle, Black Forest Gâteau Etc.

We Break Down A Classic Dessert To Individual Components And Serve It With A New Slant

Duo, Trio Or Mixed Dessert Platters

Made From Your Choice Of Desserts With A Mix Of Flavours Or One Main Flavour

Continued Through Each Dessert, Or You Can Choose A Chef's Selection

- Let Us Decide And Design Your Dessert

Bride & Groom Dessert

(We Take The Bride And Grooms Favourite Desserts And Create A Duo So You And Your Guests Can Eat Your Favourite Desserts. Well It Is Your Day!! Plus We Can Decorate Your Plate With Your Initials Too.)

If You Have A Favourite Dessert You Don't See Here Or If You Have Any Favourites, We Will Be Happy To Make Them For You. Some Of The Above Desserts Lend Themselves To Be Made Individually Or In Large Portions. We Can Advise You On What Is Best For Your Requirements.