



Woodsome Hall Golf Club  
Fenay Bridge, Huddersfield, HD8 0LQ  
Tel: 01484 602739 / [www.woodsomes.co.uk](http://www.woodsomes.co.uk)

# *Menu Choices*

Please note that prices are subject to change in view of market fluctuations

Please advise of any dietary requirements that your guests may have

Up to 19 people a choice of 3 is available  
20 – 30 people a choice of 2 is available  
Above 30 a set meal is required or an additional fee of £5 per person  
for additional choices will be applied

Discount is not applied but Members are entitled to free room hire

# Starters

£ 4.50	Homemade Soup, Roll & Butter
£ 5.25	Deep Fried French Brie, Beetroot & Cranberry Chutney Mixed Leaf Salad & Basil Oil
£ 7.00	Salmon & Prawn Terrine, Melba Toast & Mixed Leaf Salad
£ 8.00	Beetroot & Goats Cheese Tart, Pea Shoot & Roasted Tomato Salad
£ 5.50	Chicken & Liver Parfait, Red Onion Marmalade & Toasted Croutes
£ 6.00	Traditional Plump Norwegian Prawns Served on Shredded Leaves topped with Marie Rose Sauce
£ 6.95	Avocado & Prawn Timbale, Parmesan Tuile, Pea Shoots & Roasted Tomato Salad
£ 5.25	Chilled Feathers of Honeydew Melon, Parma Ham, Continental Leaves & Parmesan Shavings
£ 7.50	Haddock, Cheddar & Pea Fish Cake, Crispy Pancetta, Peas, Pea Shoots & Basil Oil
£ 5.95	Woodland Mushroom Bruschetta, Pea Shoots & Parmesan Shavings
£ 5.50	Ham Hock Terrine, Piccalilli, Mixed Leaves & Toasted Croutes
£ 7.50	House Cured Salmon with Citrus & Dill Tone, Warmed Potato Cake with Caviar, Crème Fraiche & Horseradish
£ 7.95	Smoked Salmon & Toasted Brioche, Asparagus, Horseradish, eggs & Caviar
£ 13.00	Pan Seared King Scallop, Black Pudding, Cauliflower Puree & Micro Herbs
£ 6.00	Crispy Hens Eggs, Asparagus, Chorizo & Basil Infusion
£ 6.00	Avocado, Toasted Pine Kernels, Mixed Leaves, Lemon & Sweet Chilli Dressing

# Mains

£ 26.00	Roast Striploin Beef, Yorkshire Pudding & Rich Gravy
£ 23.00	Pan Seared Duck Breast, Pak Choi, Roasted Garlic Mash & Red Wine Sauce
£ 15.00	Pork Loin Cutlet marinated in Olive Oil, Lemon, Thyme & Garlic
£ 21.00	Roasted Pork Belly, Pigs Cheek Bob Bon, Black Pudding, Sweet Potato & Spinach Cake with Cider & Apple Jus
£ 16.50	Yorkshire Free Range Chicken, Pork & Pistachio Nut Farce, wrapped in Parma Ham with Roasted Peppers, Sun Blushed Tomatoes & Red Wine Sauce
£ 25.00	Roasted Rump Lamb, Aubergine & Cherry Tomato Compote & Rosemary Scented Jus
£ 28.00	Rack of English Lamb, Champ Mash, Pea Puree, Pea Shoots & Lamb Jus
£ 18.50	Daube Beef Braised in Red Wine with Root Vegetables, served with Sautéed Mushrooms & Red Wine Sauce
£ 16.50	Breaded Chicken Breast, Chorizo & Garlic Butter, Butter Spinach & Red Wine Sauce
£ 19.50	Fillet Haddock with Herb Crust served with Ribbon Vegetables, Lemon & Dill Sauce
£ 20.00	Roasted Salmon Fillet, Butter Sauce with Cracked Egg & Capers
£ 14.00	Choice of Meat Pies, Meat & Potato <u>OR</u> Chicken, Ham & Leek
£ 22.50	Fillet Sea Bass with an Olive & Herb Crust Served with Mediterranean Vegetables
£ 29.50	Pan Seared Fillet of Beef, with Sautéed Chard, Jerusalem Artichoke Gratin
£ 30.00	Fillet of Beef, with Ox Cheek, Watercress Puree & Sauce Diable
£ 23.00	Roast Duck Breast, with asparagus, Caramelised Shallots & Hispi Cabbage
£ 20.00	Crispy Salmon, Steamed Pak Choi, Basil & Caper Relish
£ 15.00	Vegetable Nut Roast, with Apricots, Topped with Goats Cheese
£ 15.00	Cajun Spiced Sweet Potato Roulade, Served on a Bed Ratatouille
£ 15.00	Aubergine Cannelloni, Filled with Mushroom Orzo, Glazed with Mozzarella Cheese, Tomato & Basil Sauce

# Desserts

£ 4.95	Profiteroles & Chocolate Sauce
£ 5.50	Pear & Frangipane Tart with Chantilly Cream
£ 6.50	Chocolate Tart, Pistachio Ice Cream & Tuile
£ 5.50	Apple Streusel Tart with Light Vanilla Sauce
£ 4.95	Chocolate Brownie, Vanilla Pod Ice Cream & Chocolate Pencil
£ 6.50	Limoncello Cheesecake, Raspberry Sorbet, Raspberry Coulis with Honey & Almond Brittle
£ 4.95	Apple & Blackberry Pie & Custard
£ 4.95	Fruit Crumble & Custard
£ 4.95	Treacle Sponge & Custard
£ 6.50	Sticky Toffee Pudding, Toffee Sauce & Clotted Cream
£ 4.95	Sunken Chocolate Torte with Citrus Yogurt Cream
£ 4.95	Sauterne Baked Peaches, marinated in Thyme & Honey Served in a Tuile Basket with Vanilla Pod Ice Cream & Raspberry Coulis
£ 5.50	Bakewell tart & Chantilly Cream
£ 5.50	Apple Tart Tatin, Vanilla Pod Ice Cream, Salted Caramel Drizzle
£ 5.95	Treacle Tart, Candied Orange Syrup, Vanilla Pod Ice Cream
£ 6.50	French Lemon Tart, Berry Compote, Raspberry Sorbet
£ 5.50	Crème Brûlée, Topped with Vanilla Pod Ice Cream
£ 5.50	Cheesecake: Lemon & Lime / Raspberry Ripple / Vanilla & Milk Chocolate Shavings
£ 6.00	English & Continental Cheeses & Biscuits Served with Crackers & Sweet Grapes
£ 2.00	Tea / Coffee & Woodsome Chocolate Mints