



Club Menus

Minimum of 50 people
Monday to Thursday only
Depending on availability

Menu 1

Farmhouse Pate

Course duck and chicken pate served with mixed salad leaves
Cumberland and beetroot sauce

Mustard Roast Pork Loin

Glazed apples and pears, port wine sauce

Fondant Potatoes, Green Beans with onions,
Sliced carrots and bacon, Courgettes with tomatoes

Dutch Apple Pie

Served warm with honey custard cream

Coffee and Mints

Menu 2

Cream of Celery and asparagus Soup

With herb croutons

Sautéed Chicken Chasseur

Breast of chicken with sliced mushrooms, shallots and diced bacon
Red wine sauce

Sautéed Potatoes, Battered herbed carrots,
Courgettes and baby corn

Fresh Fruit Salad

Served with a light cracked pepper and Pernod cream

Coffee and Mints

Menu 3

Seafood timbale

Shrimps, flaked salmon and fresh herbs in chive cream
Lemon vinaigrette dressing

Braised Beef Steak Jardinière

Slow cooked with root vegetables and a Burgundy sauce

Creamed Potatoes, Buttered Cauliflower
Diced Swede and garden peas

Vanilla Slice

With a fruits of the forest compote and cream

Coffee and mints

Buffet menu 1

A selection of toasted sandwiches to include cheese, ham and tuna

Italian mini pizzas
Fish gujons
Cocktail sausages
Cheddar cheese and onion flutes
Tray of chunky chips

Profiteroles and chocolate sauce

Buffet menu 2

A selection of sandwiches to include cheese, egg and ham

Vegetable fingers and barbecue sauce
Mini tomato pizzas
Battered chicken chunks
Onion rings
Tray of curly fries

Raspberry jelly and canon balls ice cream

Buffet menu 3

A selection of pita bread including chicken tuna sweet corn and cheese

Chicken brochette
Low fat tomato pizza
Salmon fish cakes
Baked potato boats and baked beans with cheese

Fruit salad bowl with strawberries and bananas