

Mr Neil Hirst

2020

**Crosland Heath
Golf Club**

Banqueting Menus

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Banqueting Menus @ Crosland Heath Golf Club

From a large celebration, formal dinner dance to an intimate gathering with family and friends - if you have something to celebrate let Crosland Heath Golf Club take care of your party. With a selection of delectable menus, we can host a party for any occasion.

Our skilled chef has come up with a few suggestions for your party. Please pick a menu for your party, however we are happy to come up with a personal menu if these are not to your taste. We can of course cater for vegetarians and any other special dietary needs, we just ask for these to be pre-ordered.

The Birdie

Chefs Homemade Soup of Your Choice
Ham Hock Terrine piccalilli

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Seared Chicken Breast button onion & mushroom in red wine gravy
Roast Belly Pork served with black pudding & caramelised apple gravy
Served with Seasonal Vegetables and Potatoes

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American Baked Vanilla Cheesecake & berry compote
Sharp Lemon Tart raspberry coulis

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Freshly brewed Tea or Coffee with Mints

£20 Per Person

The Albatross

Smoked Salmon & Beetroot Terrine with caper & dill crème fraiche
Chefs Homemade Soup of Your Choice

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Chicken Supreme filled with chorizo, roasted pepper & onion with plum tomato & thyme jus
Herb Crusted Salmon Fillet with white wine and leek cream
Served with Seasonal Vegetables & Potatoes

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Sticky Toffee Pudding toffee sauce
Lemon Posset with shortbread biscuit

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Freshly brewed Tea or Coffee with Mints

£24 per person

The Condor

Chicken & Pinenut Salad baby leaf, honey & mustard dressing
Game Terrine with red onion marmalade

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Chefs Homemade Soup of Your Choice

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Seared Sea Bass & Salmon with lemongrass cream
Pork Tenderloin wrapped in Smoked Bacon set on apple & cider sauce

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Yorkshire Curd Tart vanilla pod ice cream
Strawberry Shortbread Tower

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Freshly Brewed Tea or Coffee & Mints

£34 per person

Vegetarian Options

Mediterranean Vegetable Wellington with tomato coulis
Beef Tomato Filled with Spicy Falafel
Roasted Aubergine stuffed with goats' cheese & basil couscous
Half Roasted Butternut Squash sweet pea and chive risotto
Filo Parcel of Wild Mushrooms, Spinach & Courgette with tomato salsa

Please choose one main course for your guests

Soup Options

Tomato & Basil Soup garlic croutons | Classic Minestrone Soup | Roast Red Pepper & Tomato Soup
Mushroom & Tarragon Soup chive cream | Leek & Potato Soup

Please choose one soup for your guests

