

## Banqueting

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.

### Menu 1

Tomato & Basil Soup garlic croutons

Ham Hock Terrine piccalilli

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Seared Chicken Breastbutton onion & mushroom in red wine gravy

Roast Belly Pork served with black pudding & caramelized apple

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

£18 per person

## Menu 2

Smoked Salmon & Beetroot Terrine caper & dill crème fraiche  
Classic Minestrone Soup

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Stuffed Chicken Supremes served with chorizo, roasted peppers,  
onions, 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  
£23 per person

## Menu 3

Smoked Haddock & Mozzarella Fish Cake with saffron aioli  
Roast Red Pepper & Tomato Soup

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Sear'd Rump of Lamb with Rosemary & Red Wine Gravy  
Cider Roasted Local Outdoor Pork Loin with apple & sage stuffing  
Served with seasonal vegetables and potatoes

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Pear & Almond Tart with vanilla custard  
Eton Mess Cheesecake with berry compote

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Freshly Brewed Tea or Coffee & Mints  
£26 per person

#### Menu 4

Chicken & Pinenut Salad baby leaf, honey & mustard dressing

Game Terrine with red onion marmalade

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Mushroom & Tarragon Soup chive cream

Leek & Potato Soup

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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

£30 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