

ABBEYDALE GOLF CLUB



Events Dinner Menu

For the organiser.



2 Courses £15.00	Members £13.50
3 Courses £20.00	Members £18.00

Please select one meat OR fish dish for your starter and one meat OR fish dish for your main along with one vegetarian course.

Please only choose one dessert.

A pre order is required 10 days in advance of your event and we ask you inform us of any dietary requirements at this time.

Any cancellations within 48 hours will still be charged

A non refundable deposit of £5.00 per person is required to confirm the booking.

Full settlement will be required by the day of your event.

Service charge is not included though gratuities would be appreciated.



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Starters

Fish

Warm Peppered Mackerel served with Beetroot Textures
Salmon Roulade served on a bed of leaf with Lemon Mayonnaise.

Classic Prawn Cocktail

Meat

Ham Hock Terrine served with homemade Piccalilli
Chicken Terrine served with Chilli Sweetcorn and Relish

Duck and Orange Pate

Potted Beef and Dripping

Vegetarian

Homemade soup of the day served with Croutons
Henderson's Caramelised Red Onion & Cherry Tomato Tart served with Chutney and Dressed Leaf.

Garlic and Spinach Pannacotta served with Cheese Frittas and Dressed Leaf

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Main

Fish

All served with New Potatoes and a green vegetable Medley

Plaice Fillet stuffed with Prawns in a Lemon, Dill and White Wine Cream

Oven roasted Seabass Fillet with a Caper Butter Sauce

Salmon Puff Pastry Parcel with a Parsley Cream

Mixed Fish Pie in a Cream Sauce with a Herb Gratin & Cheese Topping

Meat

All served with Seasonal Vegetables and a Jus (Family style vegetables £1.00 extra)

One choice of potatoes: Mashed Potato, Roasted Potato or New Potato

16 hour Braised Lamb Breasts stuffed with Spinach and Garlic

Roast Pork, Beef or Honey Roast Ham served with a Yorkshire Pudding

Meat Pie- **Pork, Chicken, Beef or Lamb**

Pork Belly or Tenderloin served with Black Pudding Bon Bon, Bacon Crisp

Roast Chicken Breast served with a Sweetcorn Puree

6oz Rump or Sirloin served Medium/ Rare with Baby Onions and Wild Mushrooms

(£3pp supplement)

Vegetarian

Apple and Brie Tart served with New Potatoes and a Mixed Salad

Wild Mushroom Risotto served with Toasted Seeds and a Parmesan Crisp

Ratatouille Pie served with Roasted Potatoes and Seasonal Vegetables

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Desserts



Triple Belgian Chocolate Brownie served with Vanilla Ice Cream

Raspberry and Almond Frangipane with Lemon Sorbet

Belgian Chocolate & Orange Mousse

Irish Cream Crème Brulee with Shortbread

Sticky Toffee Pudding with Toffee Sauce and Pouring Cream

Fruit Bread and Butter Pudding Served with Vanilla Custard

Apple or Mixed Fruit Crumble served with Vanilla Custard

Seasonal Fruit Cheesecake served with Pouring Cream

Vanilla Ice Cream with Fruit Coulis

OR

Duo of Cheese served with Chutney, Celery and biscuits

(£1.00 Supplement for 3 Cheeses)



Coffee and Tea with After Dinner Mints