

THE GOLF INN

Lounge Bar ~ Bistro/Grill ~ Banqueting



BANQUET MENU

If you require a different option on any of the courses please feel free to ask)

APPETISER

Chilled Melon Fan

with forest berrie and mango chutney

Classic Caesar Salad

Crisp Cos lettuce bound together in our own Caesar dressing, topped with smoked chicken and crispy bacon

Chicken and Mushroom Bouchee

with fresh herbs in a white wine cream sauce

SOUPS

Cream of Vegetable

Cream of Potato and Leek

Wild Mushroom and Smoked Bacon

ENTREES

Traditional Turkey and Honey Baked Ham

with a sage and onion stuffing

Prime Roast Sirloin of Beef

smothered in a Chasseur sauce (other sauces available)

Roast Thyme Supreme of Chicken

with chilli, onion, bacon & roast potatoes served with a wild mushroom sauce

Oven Roasted Cod

Wrapped in smoked bacon with a lemon & dill veloute & buttered greens

All above served with a selection of seasonal vegetables and a choice of creamy mash and roast potatoes

DESSERTS

Chef's Sherry Trifle

smothered in sauce anglais and finished with fresh strawberries

Meringue Stack

topped with a vanilla cream, seasonal fruit and drizzled with a wild berry coulis

Assiette of Homemade Sweets

topped with fresh cream and fruit coulis

Deep based Cheesecake

range of flavours available, please ask server