



GOLF SOCIETY MEALS AT THE NEVILL

Please choose one option for each required course as a set meal
all options are inclusive of coffee and mints

Starter

Choice of Soups - Roasted Red Pepper & Tomato,
Carrot & Coriander, French Onion,
Garden Pea

Classic Prawn Cocktail served with Brown Bread

Tomato Tart Tatin Goats Cheese Salad

Chicken Liver Paté with Red Onion Marmalade,
Salad and a Bread Wafer

Classic Melon and Parma Ham

Smoked Mackerel Paté, Salad and Bread Wafer

Ham Hock Terrine served with Homemade
Piccalilli and Toast

Salmon Rilette with Lemon Jelly, Salad and
a Bread Wafer

Chicken & Tarragon Terrine with Salad and
a Bread Wafer

Main Course

Choice of Pies - Steak & Mushroom, Steak & Stilton,
Chicken & Leek, Chicken & Gammon, Pork & Apple,
Shepherds, Cottage, Fish & Potato

Chicken Fillets stuffed with Sun Dried Tomatoes
& Basil

Chicken Fillets stuffed with Creamy Goats Cheese
and Thyme

Cod Loin with White Wine Sauce, Potato Cake
and Chives

Fillet of Salmon with Lemon & Chive Sauce and a
Potato Cake

Braised Pork Belly, Caramelised Apple with
Black Pudding

Beef Bourguignon

All served with Three Seasonal Vegetables

Carvery

Available for groups of 30 guests or more

Roasted Pork with Crackling, all the trimmings and
Apple Sauce

Roasted Beef with Yorkshire Pudding, all the trimmings
and Horseradish

Dessert

Mixed Berries and Apple Crumble
Bread & Butter Pudding
Apple Pie
Syrup Sponge

All the above served with Ice Cream or Custard
please specify which when ordering

Chocolate and Walnut Brownie, Vanilla Ice
Cream and Coulis

Mango Mousse served with Fresh Berries

White & Dark Chocolate Mousse served with
Digestive Biscuit and Cream

Crème Brûlée with Shortbread and Coulis

Eton Mess

Fresh Fruit Salad with Cream or Ice Cream

Meringues with Mixed Berries, Crème Fraîche and
Coulis

Strawberry Cheesecake, Strawberries and
Whipped Cream

Individual Banoffee Pie

Selection of Cheese, Biscuits & Chutney
£1 supplement