

SUMMER PLATED MENU



Basingstoke Golf Club

Canapés - A selection of pre-dinner appetizers are available (minimum 30 people) - £6pp

STARTERS

SALMON FISHCAKE

With caper and lime dressing

SMOKED DUCK NICOISE

With honey & sherry vinegar dressing

BUFFALO MOZZERELLA

With pea, broad bean and mint salad

ASPARAGUS, SWEET RED ONION & BRIE TART (V)

With balsamic dressing

HOMEMADE SOUP OF THE DAY

MAIN COURSES

CORNFED BREAST OF CHICKEN

With pea and baby basil risotto, asparagus wrapped in parma ham and lemon oil

SUPREME OF SALMON

With chargrilled vegetables, crushed Jersey Royal potatoes and a basil cream sauce

ROAST BELLY OF PORK

With pork shoulder croquette, dauphinoise potatoes, crushed peas, baby carrots and a thyme & garlic sauce

STUFFED SADDLE OF LAMB

With aubergine caponata, fondant potato and a Marsala sauce

AUBERGINE & GOATS CHEESE TIMBALE (V)

With a tomato & basil sauce

DESSERTS

ORANGE & POLENTA CAKE

With clotted cream ice cream and orange sauce

MANGO PARFAIT

With fresh strawberries and a mango sauce

PASSIONFRUIT & WHITE CHOCOLATE CHEESECAKE

With passionfruit cream

LEMON TART

With vanilla mascarpone cream and a Lemoncello sauce

RASPBERRY & ELDERFLOWER TRIFLE

SELECTION OF CHEESE & BISCUITS

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COFFEE & CHOCOLATE TRUFFLES

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Cheese & Biscuits - If required as a fourth course; £5pp or £2.50pp for half table platters

£32.50 per person

You may select two choices for each course (for numbers over 20) but these must be pre-ordered. Alternatively you can select one starter, one main course and one dessert as a set menu for the entire group. Please inform us about any guest with a food allergy or intolerance and we will be happy to assist.

For further information please contact Karen Tull on 01256 465990(2) or office@basingstokegolfclub.co.uk