

WINTER PLATED MENU



Basingstoke Golf Club

STARTERS

PORK & APRICOT TERRINE

With roasted plum chutney and brioche toast

TUSCAN WINTER VEGETABLE SOUP (V)

With pesto

CAMEMBERT, FIG & RED ONION TART (V)

With Balsamic dressing

SMOKED HADDOCK & APPLEWOOD FRITTERS

With horseradish tartare sauce

ROASTED BUTTERNUT SQUASH BRUSCHETTA

With goats cheese and Parma ham

MAIN COURSES

SLOW ROASTED BELLY OF PORK

With carrot & squash anise puree, orange glazed chantenay carrots, gratin potatoes and Calvados sauce.

BREAST OF DUCK

With bubble & squeak cake, braised red cabbage and spiced orange sauce

ROAST SADDLE OF LAMB

With savoy cabbage, peas & baby onions, dauphinoise potatoes and Madiera sauce

CHEDDAR CHEESE & HERB CRUSTED POLLOCK

With crab & leek risotto

ROAST VEGETABLE TARTE TATIN (V)

With wholegrain mustard sauce

DESSERTS

STEAMED CHOCOLATE PUDDING

With clotted cream ice cream and chocolate sauce

CLASSIC BREAD & BUTTER PUDDING

With crème anglaise

RHUBARB & CUSTARD PANNA COTTA

With ginger crumble

BLACKBERRY & ALMOND TART

With clotted cream ice cream and blackberry coulis

ROASTED AUTUMN FRUIT

With honey sabayon

SELECTION OF CHEESE & BISCUITS

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COFFEE & CHOCOLATE TRUFFLES

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Cheese & Biscuits - If required as a fourth course; £6pp or £3pp for half table platters

£34.50 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 Stoker on 01256 465990(2) or office@basingstokegolfclub.co.uk