



DAVENPORT

GOLF CLUB POYNTON

WEDDING MENU

Starters

Black pudding and mushroom tower with smoked bacon bits and a wholegrain mustard sauce

Chicken liver parfait with salad and red onion chutney

Grilled goats cheese tart and caramelised red onions (v)

Cod fishcakes with tartare sauce

Leek and potato soup with salt and vinegar croutons and a crusty roll (v)

Mains

French trimmed chicken with tarragon sauce, with a fondant potato and carrot textures (g.f)

7oz hake supreme, cauliflower textures, pickled cucumber, almond, raisins and pressed potato (g.f)

Wild mushroom and courgette risotto (v)

Lamb rump, fondant potato, broccoli, beetroot textures, with a lamb jus

Pork tenderloin wrapped in prosciutto served with mustard sauce, pressed potato and carrot textures

8oz rump steak with thick cut chips and peppercorn sauce

Desserts

Sticky toffee pudding with a caramelised banana and ice cream (v)

Baked New York cheesecake with mixed fruits

Cheese & biscuits (v)

Fruit salad (v) (g.f)

Apple & toffee crumble tart with spiced mascarpone (v)

Strawberries & white chocolate served with ice cream

Lemon posset with a tuile biscuit

Chocolate brownie with ice cream

Followed by freshly brewed coffee & chocolate mints

Please choose one dish per course.

£29.95



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Please let our catering team know about any dietary requirements or allergies.
Bespoke Canapés also available, our chefs will tailor these to your party.