

WINTER PLATED MENU



Basingstoke Golf Club

STARTERS

PORK & APRICOT TERRINE

With roasted plum chutney and brioche toast

TUSCAN WINTER VEGETABLE SOUP

With pesto

CAMEMBERT, FIG & RED ONION TART

With Balsamic dressing

SMOKED HADDOCK & APPLEWOOD FRITTERS

With horseradish tartare sauce

ROASTED BUTTERNUT SQUASH BRUSCHETTA

With goats cheese and Parma ham

MAIN COURSES

SLOW COOKED BELLY OF PORK

With pork shoulder croquettes, dauphinoise potatoes, savoy cabbage with baby onions and Calvados sauce

BREAST OF DUCK

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

ROAST SADDLE OF LAMB

With winter vegetable ratatouille, fondant potatoes and Marsala sauce

CHORIZO CRUSTED COD

With vegetable & white bean stew and mashed potato

PORTABELLO MUSHROOM WELLINGTON (V)

With a wholegrain mustard sauce

DESSERTS

STEAMED CHOCOLATE PUDDING

With clotted cream ice cream and chocolate sauce

CLASSIC BREAD & BUTTER PUDDING

With crème anglaise

RHUBARB & GINGER CHEESECAKE

With orange sauce

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

£33.50 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