

WEDDING BREAKFAST MENU



Basingstoke Golf Club

STARTERS

HAM HOCK & CHICKEN TERRINE

With tomato chutney and brioche toast

CRAB AND CHEDDAR CHEESE TART

With tomato ceviche

GOATS CHEESE CHEESECAKE

With poached pear and pistachio's

SUMMER GARDEN SALAD

Asparagus, peas, broad beans, watercress and served with buffalo mozzarella and a chive & lemon oil

SMOKED SALMON & SALMON FILLET FISHCAKES

With potato salad and a caper, lime & dill dressing

WILD MUSHROOM RISOTTO

MAIN COURSES

ROAST SIRLOIN OF BEEF

With yorkshire pudding, dauphinoise potatoes and roasted baby vegetables

ROASTED RACK OF LAMB

With crushed new potatoes, pea, courgette & cherry tomato salsa and a red wine, tomato & garlic sauce

FILLET OF SALMON

With crab risotto, asparagus, peas & samphire and a lemon oil

CORN FED BREAST OF CHICKEN

With baby leeks, wild mushrooms and mashed potato

BREAST OF DUCK

With confit leg croquettes, dauphinoise potatoes, stem broccoli and a cherry sauce

PORTABELLO MUSHROOM WELLINGTON (V)

With a wholegrain mustard sauce

DESSERTS

LEMON TART

With vanilla mascarpone and fresh raspberries

SALTED CARAMEL AND MILK CHOCOLATE DELICE

With clotted cream ice cream

BANANA PARFAIT

With lime cream and toffee sauce

HONEY BAKED PEACHES

Topped with almonds, pecans & amaretto biscuits and salted caramel ice cream

RASPBERRY, PROSECCO & PISTACHIO TRIFLE

SELECTION OF CHEESE & BISCUITS

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COFFEE & CHOCOLATE TRUFFLES

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£45 per person

We respectfully request that the same choice of one starter, one main course and one dessert is chosen 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