

# WINTER PLATED MENU



Basingstoke Golf Club

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

## STARTERS

### RILLETTES OF MACKEREL

With pickled cucumber and granary toast

### HOMEMADE SOUP OF THE DAY

### CAMEMBERT, FIG & RED ONION TART (V)

With Balsamic dressing

### DUCK & HOISIN SPRING ROLLS

With cucumber and spring onion salad and a sesame oil dressing

### SLOW COOKED RABBIT RAVIOLLI

With butternut squash velouté

## MAIN COURSES

### ROAST SIRLOIN OF BEEF (£2pp supplement)

With root vegetable mash, curly kale, horseradish daupinoise potatoes and a red wine sauce

### BREAST OF DUCK

With bubble & squeak cake, braised red cabbage & a port wine sauce

### RUMP OF LAMB

With savoy cabbage, peas and smoked bacon, fondant potato and a Medeira sauce

### HERB CRUSTED COD

With winter vegetable ratatouille, champ potato and a lemon beurre blanc sauce

### PORTABELLO MUSHROOM WELLINGTON (V)

With a wholegrain mustard sauce

## DESSERTS

### WARM CHOCOLATE SPONGE & SPICED POACHED PEAR

With clotted cream ice cream and chocolate sauce

### TIRAMISU

### BAKED AMERETTO CHEESECAKE

With rhubarb compote and orange cream

### PECAN TART

With clotted cream ice cream and salted caramel sauce

### WHITE CHOCOLATE MOUSEE

With mandarin compote, honeycomb and Cointreau sauce

### 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](mailto:office@basingstokegolfclub.co.uk)**