

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