**MALDEN GOLF CLUB**

**FUNCTION MENU**

**Starters**

Crispy Duck Salad with Asian Noodle Salad served with an Oriental Dressing

Salmon & Dill Fishcakes in a Herb Crumb with a Homemade Tartar Sauce & Baby Leaf Salad Garnish

Smoked Mackerel Tian🙟

*🙟 Smoked Mackerel bound in Horseradish Crème Fraiche served with Pickled Cucumber & Baby Leaf Salad Garnish*

Portobello Mushroom filled with Bacon & Blue Cheese with a Herb Crumb

Fanned Galia Melon & Parma Ham Cigar

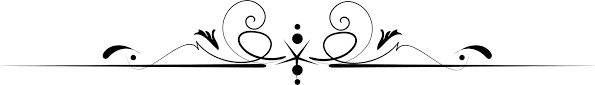
Smoked Mackerel Caesar Salad with Parmesan Shavings & Croutons

Tomato, Thyme, Black Olive & Goats Cheese Tart served with a Rocket Salad & Tapenade Dressing

Ardennes Paté with a Red Onion Chutney & Bruschetta

Pea & Ham Soup with Cheddar

Tomato & Basil Soup with a Drizzle of Pesto



**Main Courses**

Roasted Cod Fillet served with Wilted Pok Choi & a Pea & Mint Sauce

Salmon Fillet Sicilian Style *🙟* with Crushed New Potatoes & Arabiatta Dressing

Roast Leg of Lamb studded with Rosemary & Garlic

served with a Lamb & Mint Jus

Chicken Fillet Roasted served with Homemade Sage & Onion Stuffing & Roast Chicken Jus

Classic Beef Bourginonne served with Dijon Mash

Sea Bass Fillet with Roasted Red & Yellow Peppers with a Broccoli Puree

Roast Loin of Pork with a Cider Cream Sauce

Chicken Fillet Wrapped in Parma Ham

served with a Roast Chicken & Tarragon Jus

**Main Courses** *🙟 continued*

Shank of Lamb with a Red Wine & Rosemary Jus

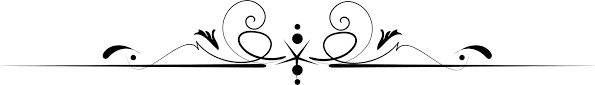
Roast Sirloin of Beef served with Yorkshire Pudding & a Red Wine Jus

*(please add a £2.50 supplement per person)*

Mushroom & Cauliflower Penne with Gremolata

Aubergine Parmigiana with Fresh Tomato

*all served with Fresh Seasonal Vegetables*



**Desserts**

Lemon Posset with Raspberry Compote & Shortbread Biscuit

Baked Lemon & Vanilla Cheesecake with Blueberry Compote

Cappuccino Crème Brulee with a Shortbread Finger Biscuit

Summer Strawberry Pavlova & Raspberry Coulis *🙟 available June to September*

Traditional Raspberry Sherry Trifle

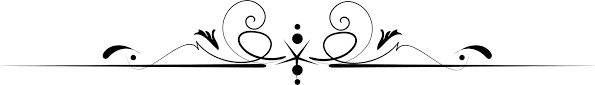
Roasted Plums with Meringue & Mascarpone Cream

Raspberry Frangipane & Clotted Cream Vanilla Ice Cream

Chocolate & Toffee Sauce Sundae

Pecan Pie with Raspberry Compote & Vanilla Ice Cream

Vanilla Yoghurt Panna Cotta & Black Cherries Jubilee



Coffee & Mints

**3 Courses*🙟* £25.50 per person**

**2 Courses*🙟* £22.50 per person**

Please ask the Catering Staff if you have any concerns regarding the allergens that may be present in the Menu