



# BLACKPOOL NORTH SHORE GOLF CLUB

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## Welcome to Blackpool North Shore Golf Course

Enclosed in this pack are the food items we can provide for you to tailor your very own menu for your special event.

It is this simple :

Pick 3 items from the starter page,  
3 items from mains + 1 vegetarian option,  
3 dessert options.

Your customized menu will be charged at :

2 courses £13.95

3 courses £15.95

*We ask if you could provide your menu choices along with your final numbers fourteen days prior to the date of your function.*

*Please note that due to changes in seasons some items may not be available, if so these items will be substituted for an alternative item of similar value.*

**A £50 deposit** will be required at the time of booking and is non-refundable.

*Should you require any further assistance with your booking, or wish to discuss the menus please feel free to contact one of the team .*

*Thank you for your enquires.*

# **STARTERS**

## **SOUPS**

Tomato and Basil  
Minestrone  
Mushroom & Tarragon  
Cream of Asparagus  
Broccoli & Stilton  
Butternut squash, Ginger & Apple  
Curried Parsnips  
Pea & Mint

## **Cold Starters**

Melon & berry cocktail  
Pork & Chicken liver Pate  
Classic Prawn Cocktail  
Feta cheese & mint salad  
Cream cheese & peppers herb Pate  
Goats cheese & caramelized onion croute  
Poached pear & creamed cheese

## **Hot starters**

Deep fried Camembert & cranberry dip  
Caramelized onion & black stick tartlet  
Smoked salmon & Asparagus tartlet  
Miniature Thai fish cake with sweet chilli dip  
Cream & garlic mushroom  
Spicy meatballs tomato sauce  
Garlic prawns

# **MAINS**

## **Entree's**

Roast loin of Pork  
Roast Sirloin of Beef  
Slow cooked Lamb Henry  
French trim Chicken breast  
Slow cooked Shin Beef  
Braised Steak

## **Pies**

Beef & Mushroom  
Diced steak and ale  
Chicken & ham  
Chicken & leek  
Minced Steak & onion  
Fisherman's Pie (topped with cheesy mash )

## **Vegetarian Options**

Cottage style Vegetarian mince with a sweet potato mash  
Lancashire cheese & onion pie  
Mozzarella & Mediterranean vegetables skewers  
Mushroom, leek & tarragon risotto  
Roasted red pepper & sun blushed tomato rice

## **Gourmet**

3 Rib rack of Lamb  
Confit of Duck leg  
Goosnargh duck breast  
8oz Sirloin steak  
6oz Fillet steak  
( each dish adds a £3-50 supplement)

## **Fish**

Cod Loin  
Supreme of Salmon  
Sea Bass fillet  
Sea Bream fillet  
Monk Fish

*All seafood is subject to availability and Market prices*

## **DESSERTS**

### **Cold Desserts**

Normandy apple tart  
Orange & Mascarpone Torte  
Lemon Tart  
Tiramisu gateau  
Banoffee gateau  
Salted caramel Tart

### **Hot Desserts**

Bread & butter pudding  
Treacle sponge  
Apple pie  
Apple & Berry crumble  
Chocolate Sponge

*All starters are served with a whole meal roll & butter.  
All main course are accompanied with seasonal vegetables &  
new potatoes.  
Accompanies to Desserts are optional.*

**\*PRE-ORDERS ARE REQUIRED 7 DAYS PRIOR AND CANNOT BE CHANGED. ANY  
CHANGES WILL BE CHARGED ACCORDING.**

