

# WINTER PLATED MENU



Basingstoke Golf Club

## STARTERS

### PORK & APRICOT TERRINE

With roasted plum chutney and brioche toast

### TUSCAN WINTER VEGETABLE SOUP (V)

With pesto

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

With Balsamic dressing

### SMOKED HADDOCK & APPLEWOOD FRITTERS

With horseradish tartare sauce

### ROASTED BUTTERNUT SQUASH BRUSCHETTA

With goats cheese and Parma ham

## MAIN COURSES

### SLOW ROASTED BELLY OF PORK

With carrot & squash anise puree, orange glazed chantenay carrots, gratin potatoes and Calvados sauce.

### BREAST OF DUCK

With bubble & squeak cake, braised red cabbage and spiced orange sauce

### ROAST SADDLE OF LAMB

With savoy cabbage, peas & baby onions, dauphinoise potatoes and Madiera sauce

### CHEDDAR CHEESE & HERB CRUSTED POLLOCK

With crab & leek risotto

### ROAST VEGETABLE TARTE TATIN (V)

With wholegrain mustard sauce

## DESSERTS

### STEAMED CHOCOLATE PUDDING

With clotted cream ice cream and chocolate sauce

### CLASSIC BREAD & BUTTER PUDDING

With crème anglaise

### RHUBARB & CUSTARD PANNA COTTA

With ginger crumble

### BLACKBERRY & ALMOND TART

With clotted cream ice cream and blackberry coulis

### ROASTED AUTUMN FRUIT

With honey sabayon

### SELECTION OF CHEESE & BISCUITS

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### COFFEE & CHOCOLATE TRUFFLES

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*Cheese & Biscuits - If required as a fourth course; £6pp or £3pp for half table platters*

**£35.50 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 Stoker on 01256 465990(2) or [office@basingstokegolfclub.co.uk](mailto:office@basingstokegolfclub.co.uk)**