



Frinton Golf Club

Sit Down Function Menus

2021/2022

At Frinton Golf Club, we cater for a variety of functions. We have created a package of menus for you to take away and tailor to suit your personal requirements, budget, and event.

- **Important - when creating your personalised menu - please keep to a maximum of three choices per course.**
- **Menus must be passed by James or Wayne before you send them out to guests, and we can provide you with hard and electronic copies.**

We also have a selection of other menus available, catering for breakfasts, buffets, BBQs, canapes, and bowl food and we are more than happy for you to create your own menu from scratch.

We pride ourselves on providing a sympathetic and hassle-free service for funerals and wakes.

The following members of staff are available to discuss your event over the phone/email or to meet with you in person:

James Oxley, Catering Manager:

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Hannah Butler, Front of House Manager

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Wayne Harland, Chef

Telephone: 01255 682 454

Rachel Staples, Assistant Front of House Manager

Telephone: 01255 682 455

- All prices in this package include crockery, cutlery, linen, staffing and vat.
- We require final numbers seven days prior to your event.
- Any cancellations made within 48 hours of your event will be charged at 50% of the food cost per person.
- Staffing charges may be incurred for certain functions, but the client will be informed prior to the event. Prices are subject to change.

STARTERS

Soups £5.25

**All Served with Warm
Bread and Butter**

Roasted Root Vegetable

Potato and Leek

Minted Pea and Crème Fraiche

Garlic Mushroom

White Onion

Seasonal Vegetable

Cream of Tomato

Carrot and Coriander

Soups £5.75

Cream of Tomato and Basil, Ham and Cheese Toastie

Parsnip and Apple with Fruit Toast

Cock a Leekie, Ham and Cheese Toastie

Butternut Squash, Chilli and Crème Fraîche, Rustic Roll

Pea and Ham, Croque Monsieur

Smoked Haddock and Sweetcorn Chowder

Rustic Bread

Classic Oxtail, Rustic Bread

French Onion with Cheddar Croute

Meat Starters

Our Chicken Liver and Orange Pate Pickled Salad, Red Onion Marmalade and Cobber Croutes **£6.00**

Egg Benedict with our signature Ham and Sweet Mustard Hollandaise Sauce **£6.00**

Tandoori Chicken, Chargrilled Pineapple and Crispy Green Salad, Riata Dressing **£6.50**

Asian Duck Salad, Crispy Wontons **£6.75**

Roast Chicken, Parmesan and Brioche Croute Caesar Salad **£6.25**

Slow Cooked Pork Belly Terrine, Apple Jelly, Fruit Bread Toasts **£6.50**

Sweet Mustard Dressed Shredded Roast Beef, Rocket and Parmesan Topped Mature Cheddar Tartlet **£6.50**

Lamb Koftas on Blushed Tomato and Feta Salad with Mint Yogurt Dressing **£6.50**

Duck Confit, Onion Marmalade, Salad and Toasted Brioche **£7.00**

English Breakfast Salad **£7.00**

Mixed Leaves, Mini Sausages, Cherry Tomatoes, Fried Bread, Crisp Potato, Mushrooms and Bacon, Ketchup, Poached Egg

Anti Pasti Platter **£7.50**

Selection of Continental Cured Meats, Olives, Tomato and Roasted Veg Salad, Spanish Omelette, Manchego Cheese and Ciabatta

Fish Starters

Smoked Salmon and Dill Cream Cheese Mousse, Mini Croutes **£6.75**

Smoked Mackerel, Apple and Celeriac Pate, Pickled Cucumber and Rye Bread **£6.00**

Herb Breaded Cod Goujons, Tomato and Tartare Salad **£6.50**

Soused Herrings (Rollmops) Crispy Potato, Leaf Salad and Chive Sour Cream **£6.00**

Our Prawn Cocktail with Mini Loaf **£6.75**

Scampi Caesar Salad **£6.25**

Thai Fishcake, Peanut, Noddle Salad, Sweet Chilli and Lime Dressing **£6.50**

Poached Salmon, Sour Cream and Spring Onion Remoulade, Sweet Mustard Potato Salad **£6.50**

Smoked Haddock and Creamy Leek Fishcake topped with Poached Egg Fishcake **£6.50**

Lightly Curried King Prawns, Compressed Watermelon, Crispy Marsala Onion **£7.00**

Prawn, Pea and Mint Risotto **£6.50**

Gin and Beetroot Cured Salmon, Avocado Puree, Scorched Cucumber, Horseradish Snow **£7.00**

Smoked Haddock Benedict **£6.50**

Poached Smoked Haddock, Buttered Spinach, Toasted Muffin topped with Poached Egg and Rich Hollandaise Sauce

Veggie Starters

Melon and Fresh Fruit Platter **£5.75**

Chargrilled Mediterranean Vegetable Bruschetta, Basil Dressed Mozzarella **£6.00**

Creamy Garlic Mushrooms on Toasted Brioche **£5.75**

Grilled Goats Cheese, Roasted Maple and Balsamic Beetroot, Rocket Salad **£6.00**

Wild Mushroom Arancini, Creamed Leek **£6.25**

Leek and Cheddar Tartlet, Sweet Mustard and Walnut Salad **£6.00**

Rarebit Topped Field Mushroom, Tomato Jam **£6.00**

Wild Mushroom Risotto, Truffle Oil, Parmesan Shaving **£6.50**

Baked Camembert to Share (2 People) Olives, Veg Crudities, Onion Marmalade and Rustic Bread **£11.00**

MAIN COURSE

Meat Main Courses

Three Cumberland Sausage Toad in the Hole, Wholegrain Mustard Mash, Onion Gravy £ 9.50

Our Signature, Honey and Mustard Glazed Ginger Beer Ham on
Bubble and Squeak and Sweet Mustard and Parsley Sauce £ 9.50

Dorset Pork and Cider Casserole Sage Dumplings, Baby Herb Roast Potatoes £11.00

Bacon, Cheddar, Onion Ring and BBQ, 6oz Beef Burger with Chunky Chips £10.50

Cheddar Encrusted Cottage Pie, with Red Wine Gravy £ 9.50

Hunters Chicken, Bacon and Cheese, Crispy Herb Potatoes, Chef's Salad £10.00

Our Buttermilk Southern Fried Chicken Breast Strips with Buttered Corn, Slaw and Fries £10.50

Chicken Chasseur, Herb Mash, Seasonal Vegetables £10.75

Shepherd's Pie Topped with Pea and Mint Mash, Red Currant Gravy £11.00

Chicken, Ham and Leek Deep Filled Pie, White Wine Sauce, Creamy Mash Potato £11.75

Steak and Ale Deep Filled Pie, Roasted New Potatoes £11.75

Chicken Forestiere, (Mushroom, Button Onion and Bacon Sauce) Thyme Roasted New Potatoes £10.50

Mango and Garam Glazed Chicken Breast, Muddled Potatoes, Lightly Curried Coconut Sauce £11.50

Adnams Braised Beef and Mushroom Casserole, Puff Pastry Cap, Champ Potato £12.00

Creamy Chicken, Leek and Wholegrain Mustard Fricassee, Herb Rice £11.50

Chargrilled Lemon Thyme Marinated Chicken Breast, Muddled Potatoes, Warm Green Bean and
Rocket Salad, Tomato Salsa and Herb Butter Sauce £12.00

Slow Roasted Pork Belly, Creamed Leeks, Fondant Potato, Roast Apple, and a Cider Gravy £12.75

Smoked Bacon Wrapped Pork Fillet, Onion Marmalade Crushed Olive Oil Potato,
Wholegrain Mustard and Sage Cream Sauce £13.00

Bourguignon Beef Steak, Celeriac Mash, Smoked Bacon Crisp, Braised Carrot £12.95

Baby Casserole of Lamb Navarin, Rosemary and Garlic Dumplings, Minted Buttered New Potatoes, £15.50

Roast Lamb Rump on a Bed of Ratatouille, Dauphinoise Potato, and Red Wine Jus £16.00

Open Beef Wellington Beef Fillet, Mushroom Duxelle, Chicken Liver Pate, Puff Pastry,
Pommes Dauphinoise, Rioja and Thyme Jus £24.00

Dingle Dell Pork Three Ways, Roast Belly, Pork Fillet, Slow Cooked Shoulder Bon bon, Fondant Potato,
Creamed Leeks, Parsnip Crisp, Aspalls Cider Jus £17.00

Duo of Lamb, Roast Cannon, Braised Leg Croquette, Pea Puree, Sweet Potato Dauphinoise
Red Currant and Rosemary Jus £18.50

Roast Main Courses

Roast Pork Loin, Roast Potatoes, Herb Stuffing Ball, Baked Apple, Crackling and Cider Gravy **£11.50**

Roast Sirloin of Beef, Roast Potatoes, Yorkshire Pudding, Red Wine Beef Gravy **£15.00**

Roast Lamb Leg, Roast Potatoes, Mint and Red Currant Gravy **£13.50**

Roast Turkey Breast, Chunky Pig in Blanket, Sage and Onion Stuffing Ball, Roast Potatoes, Gravy **£11.50**

Roast Chicken Breast, Chunky Pig in Blanket, Sage and Onion Stuffing Ball, Roast Potatoes, Gravy **£11.00**

(Roast Main Courses require a minimum of eight people per type of roast)

Char-grilled Steaks

8oz Rump Steak, Creamy, Garlic Baked Tomato and Field Mushroom, Chunky Chips and Peas **£14.00**

10oz Rare Breed Sirloin, Crispy Herb Potatoes, Garlic Baked Tomato and Field Mushroom and Peas **£19.00**

8oz Rib Eye Steak, Béarnaise Sauce, French Green Beans and Potato Lyonnaise **£21.00**

8oz Fillet of Beef, Rosti Potato, Spinach, Roast Garlic and Wild Mushroom Jus **£25.00**

Sauces can be discussed with you at time of choosing.

Carvery Meal

If you would like a Carvery meal, it must be taken by the whole group attending.

Fish eaters and vegetarians will be catered for separately.

You can add in your own choice of starters or desserts to create a two or three course meal.

The number of people attending will determine how many choices of meat you have available - two or three choices from:

Sirloin of Beef, Roast Pork Belly, Roast Pork Loin, Honey Roast Ham, Roast Turkey, individual Roast Chicken Breasts or Whole Chickens, and Roast Lamb. I

Two Course Carvery Starts from **£17.50** (dependent on meats chosen)

Three Course Carvery Starts from **£23.00** (dependent on meats chosen)

The Carvery will consist of: Roast Meats, Roast Potatoes, A Selection of Seasonal Vegetable Dishes

(Yorkshire Puddings, Pigs in Blankets and Stuffing if required)

Fish Main Courses

Crispy Beer Battered/Breaded Fish and Chips, Peas, Tartare Sauce **£10.50**

Pan Fried Cod Loin, Balsamic and Sea Salt Crispy Potatoes with Warm Tartare Sauce our way **£11.50**

Cod and Smoked Haddock Fishcake, Herb Butter Sauce, Salad/Vegetables **£11.00**

English Fish Pie, Cheddar mash, Seasonal Vegetables **£11.00**

Grilled Mackerel Fillet, Escalivada Vegetables, Garlic and Oregano Roasted New Potatoes **£10.00**

Salmon Fillet Strudel, Parsley and Spring Onion Cream Cheese, Wrapped in Filo Pastry,
Tangy Lime and Dill Sauce, Herb Buttered New Potatoes **£12.00**

Baked Parma Ham Wrapped Cod Loin, Chorizo Mash, Tomato and Basil Compote **£12.00**

Poached Haddock Fillet, Whole Grain Mustard and Leek Potato Cake, Poached Egg
Hollandaise Sauce **£13.00**

Poached Salmon Fillet, White Wine and Asparagus Fish Cream Sauce, Herb Buttered New Potato **£ 13.50**

Sea Bass, Crab and Capers Crushed Olive Oil Potato, Asparagus, Vanilla Cream Sauce, and
Tomato Jam **£13.50**

Teriyaki Glazed Tuna Steak, Pickled Vegetable Noodles, Soy and Honey Dressing **£13.00**

Turbot, Braised Baby Gem, Crispy Potatoes, Warm Tartare Sauce **£market Price**

Halibut, Saffron Paella, Chorizo and Pea Cream Sauce **£16.95**

Vegetarian

Vegetable Chilli, Rice, Sour Cream and Tortillas **£9.50**

Parsnip, Squash and Mushroom Nut Loaf, Vegetable Crisps and Mushroom Gravy **£9.50**

Mediterranean Veg and Mozzarella Strudel, Tomato and Basil Sauce, Parmentier Potatoes **£10.00**

Wild Mushroom, Herb and White Wine Fricassee, Tarragon Rice **£9.50**

Quorn Ragu and Roasted Vegetable Lasagne, Garlic Bread, Kitchen Salad **£10.50**

Sweet Potato, Spinach and Feta Filo Pie **£11.50**

Smoked Paprika Roasted New Potatoes, Rocket and Balsamic Salad **£10.00**

Butternut Squash, Courgette, Chickpea and Pepper, Thai Coconut Curry, Rice and Coriander Naan **£11.00**

Seasonal Vegetable and Parmesan Risotto, Herb Oil **£11.00**

All main courses come with seasonal vegetables

Desserts

Desserts £5.50

Three scoop Handmade Yorvale English Ice Cream Selection, Chocolate Wafer Cigars
Vanilla or Marmalade Bread and Butter Pudding
Steamed Sponge Pudding (Choice of Jam, Chocolate and Syrup) with Custard and Ice Cream
Fresh Fruit Salad Wafer Basket with Ice Cream
Classic Fruit Crumble, Custard or Ice Cream
Lemon Posset, Amoretti Crust and Shortbread

Desserts £6.00

Baked New York Cheesecake, Blueberry Compote, Bourbon Cream
Our Treacle Tart, Rhubarb Ice Cream, Sauce Anglaise
Crème Brulee and Shortbread Biscuit
(Vanilla/Salted Caramel and Banana/Raspberry/Blueberry and Maple/Chocolate)
Caramelised Tart Citron, Raspberries, Coulis
Our Red Berry/ Exotic Fruit Pavlova Pillows
Your Choice of Trifle
(Please choose one of the flavours below)
(Traditional Sherry/Black Forest/Exotic Fruit and Coconut/Mint Chocolate/White Chocolate, Raspberry)
Sticky Toffee Pudding, Vanilla Ice Cream
Malva Pudding with Pouring Cream
Warm Belgium Waffle, Fresh Banana and Banoffee Ice Cream, Butterscotch Sauce
Our Chocolate Brownie, Mint Choc Chip Ice Cream, Hot Fudge Sauce
Apple Crumble Topped Pie, Vanilla Ice Cream and Custard
Giant Profiterole, Whipped Cream, Warm Dark Chocolate Sauce
Our Delicate Fresh Cream Filled Roulade
(please choose one of the flavours below)
(Double Chocolate/ Strawberry and Vanilla/ Banana and Butterscotch and Black Forest)
Your Choice of Cheesecake with A Choice of Toppings
(please choose one option)
(Summer Pimms/Lime and Gingernut with Chocolate Sauce/Red Berry/Lemon Curd, Shortbread and Crème Fraiche/
Chocolate and Peanut Butter)

Desserts £6.50

Gin and Tonic Lemon Meringue Pie, Pink Grapefruit, Ginger Syrup
Hot Chocolate Fondant with Raspberry Sorbet
Millionaire Chocolate and Salted Caramel Tart, Crushed Berry Cream
Classic Tiramisu

Desserts £7.00

(These desserts are to be discussed prior with either James or Wayne)

Trio or Duo of Desserts of Your Choice

Tasting Plate

(Choose from following Flavours)

Citrus/Caramel/Peanut Butter/Afternoon Tea/Berry/Chocolate

Cheese and Biscuits

Mature Cheddar and Brie

Cheese Biscuits, Grapes, Onion Marmalade **£6.00**

Mature Cheddar, Brie, Blue Cheese

Cheese Biscuits, Grapes, Apple Chutney **£6.50**

Four Hand Picked Cheeses

Luxury Cheese Biscuits, Grapes, Celery, Chilli Jam, Apple Chutney **£7.50**

A half portion of cheese can be added as an extra course after your dessert for **£4.00** per person - placed on a board in the middle of the table.

(Please Note: Half portion of cheese can only be taken if there is a dessert in the menu first)

Tea and Coffee

Tea and Coffee are available after your meal **£1.50 per head**

Tea and Coffee are available after your meal with Chocolates **£2.50 per head**