

SUMMER PLATED MENU



Basingstoke Golf Club

STARTERS

PEA PANNA COTTA

With a crab rillette and a pea shoot and frisee salad

CHILLED GAZPACHO SOUP (V)

With basil oil and toasted ciabatta

SMOKED DUCK BREAST

With Asian slaw and sesame dressing

CRAYFISH COCKTAIL

ASPARAGUS, GOATS CHEESE & CHERVIL TART (V)

MAIN COURSES

BREAST OF DUCK

With green vegetable medley, crushed new potatoes and passion fruit sauce

ROAST RUMP OF LAMB

With asparagus & pea risotto and slow cooked tomatoes

FILLET OF SALMON

With chargrilled vegetables, crushed new potato & parmesan gratin and tomato & basil sauce

CORNFED BREAST OF CHICKEN

With chorizo, peas, courgette & cherry tomato salsa, dauphinoise potatoes and sweet sherry sauce

INDIAN CHICKPEA & POTATO CAKE (V)

With cauliflower bhajis and coconut sauce

DESSERTS

SUMMER PUDDING

With vanilla mascarpone cream

ROSE & BUTTERMILK PANNA COTTA

With lemon & mint strawberries

BAKED VANILLA CHEESECAKE

With crème fraiche and blueberry compote

LEMON BRULEE

With fresh raspberries and lemon shortbread

APRICOT FRANGIPANE TART

With salted caramel ice cream

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