

# **Banqueting Menu**

## **Starters**

### ***Chef's Soup of your choice***

*served with a crusty roll*

*£4.95*

### ***Ardennes Pate***

*redcurrant jelly and granary toast*

*£5.45*

### ***Portabello Mushroom with Stilton***

*on a cracked walnut and chard salad*

*£5.45*

### ***Caesar Salad with Chicken***

*croutons and parmesan shavings*

*£5.70*

### ***Cantaloup Melon rested on Parma Ham***

*with a balsamic dressing*

*£5.70*

### ***Warm Goats Cheese and Sun Blush Tomato Tart***

*on a rocket and red pepper salad*

*£5.70*

### ***Fillet of Red Mullet***

*with a saffron vegetable vinaigrette*

*£6.20*

### ***Poached Salmon Tian***

*king prawn and cucumber salad*

*£6.20*

### ***Smoked Salmon, Cream Cheese and Asparagus Roulade***

*with a dill vinaigrette*

*£6.20*

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## **Main Courses**

### **Grilled Salmon Fillet**

*with ribbons of vegetables and hollandaise sauce*

*£16.50*

### **Roast Leg of Lamb**

*roasted potatoes and a rosemary and redcurrant gravy*

*£17.20*

### **Loin of Pork**

*rolled and stuffed with apple and apricot*

*£16.75*

### **Corn fed Chicken Supreme**

*filled with spinach and mascarpone*

*served with a mushroom cream sauce*

*£17.75*

### **Roast Sirloin of English Beef**

*served with a red wine jus and Yorkshire pudding*

*£17.80*

### **Roasted Monk Fish wrapped in Parma Ham**

*new potatoes, braised fennel and chive butter sauce*

*£17.95*

### **Baked Rack of Lamb with a Herb Crust**

*and dauphinoise potatoes*

*£20.50*

### **Fillet of Beef**

*served on rosti potato with roasted garlic and confit shallots*

*£22.50*

*Choice of roast or new potatoes and a chef's panache of vegetables*

*All our meats are cooked medium*

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## ***Main Course Vegetarian Options***

*Baked aubergine parmegana*

*Mediterranean vegetable bake with a tomato and garlic salsa*

*Wild mushroom risotto*

## ***Deluxe Cold Buffet***

*Whole Dressed Salmon*

*Carved Sirloin of Beef*

*Turkey Breast*

*Honey Glazed Ham*

*Served with an extensive variety of freshly prepared  
salad dishes and hot buttered new potatoes*

*£19.50*

*For a special occasion why not offer your guests a drink on arrival*

*Pimms, Bucks Fizz or Sparkling House Wine*

*start from £3.00 a glass*

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## **Desserts**

*All at £5.70*

**Hot Chocolate Brownie**  
*with white chocolate and apricot ice cream*

**Warm Apple Pie**  
*served with custard or ice cream*

**Cream filled Profiteroles**  
*with warm chocolate sauce*

**Strawberries** (seasonal)  
*and whipped cream dusted with strawberry sauce*

**Raspberry Ripple Cheesecake**  
*served with red berry sauce*

**Exotic Fresh Fruit Salad**  
*and fresh double cream*

**Classic Crème Brulée**

**English and Continental Cheeses**

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**Table Cheeseboard**  
*A Selection of English and Continental Cheeses*  
*crackers and celery sticks*  
*£3.95 per person*

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**Freshly brewed coffee and mints**  
*£1.50 per person*

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# **Aldenham Golf & Country Club**

## **Buffet Menus**

### **Finger Buffet**

**No. 1 @ £8.75**

*Filled Bridge Rolls  
Crudités and Dips  
Sausage Rolls  
Mini Pork Pie Selection  
Pepperoni Pizza Bites  
Sweet Chilli Chicken Kebabs  
Tortilla Chips*

### **Fork Buffet**

**No. 2 @ £11.80**

*Oriental Seafood Dimsums  
Filo Pastry Vegetables Money Bags  
Mini Shepherd's Pies  
Cheese and Pickles  
Goats Cheese and Red Onion Tapas  
Spinach and Fetta Cheese Bruschettas  
Chicken Fillets with Coriander and Lime*

### **Fork Buffet**

**No. 3 @ £15.50**

*Deep Fried Lobster Tails  
Tempura Battered King Prawns  
Skin on Potato Wedges & Sour Cream Dip  
Vegetable Satay Kebabs  
Mini Bangers and Mash  
Cheese Burger Canapés  
Selection of Mixed Baguettes and Rolls  
One Hot Dish of your Choice –  
Curry, Beef Bourguignon, or  
Chilli Con Carne  
Cheese and Biscuits  
Sweet Pastry Pettit Fours*

*We would be pleased to prepare a quotation for you should you wish to make any changes or have any particular requirements.*

*All prices are per person and include VAT*

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