



## **Sale Golf Club**

### **STARTERS**

Choose one of our homemade Soup's served with a Selection of Bread Rolls & Butter

Leek & Potato

Carrot & Coriander

Spicy Butternut Squash & Sweet Potato

Cream of Mushroom

Roasted Red Pepper & Tomato

Homemade Chickpea Humus served with Warm Pitta Bread, Olives, & Sundried Tomatoes  
Served on Sharing Platters to the table

A Trio of Melon with Fresh Berries

Honeydew Melon with Parma Ham & Rocket

King Prawns in Lime, Chilli & Spring Onion Dressing with Honeydew Melon

Chargrilled Asparagus Tips on a bed of Rocket Salad with Parmesan Shavings & Balsamic  
Vinaigrette

Chicken Liver Pate served with Toasted Granary Bloomer Bread & Onion Chutney

Buffalo Mozzarella & Tomato Salad drizzled with Pesto & Balsamic, Served with a Selection  
of Breads

Smoked Salmon & Rocket with a dill sauce, served with Wheat grain Bread & Butter

Brie, Roasted Pepper & Caramelised Onion Tartlet on a bed of mixed leaf, with Balsamic  
Syrup

Traditional Prawn Cocktail with a Marie Rose Sauce

Filo Pastry Baskets filled with Brie & Cranberry on a bed of mixed leaf, with Balsamic Syrup

Greek Salad Bruschetta – Traditional Bruschetta topped with a Feta Cheese, Olives &  
Sundried Tomatoes

## MAIN COURSES

### Traditional Roasts:

Roast Beef served with Yorkshire puddings

Roast Pork with Crispy Crackling & Apple Sauce

Honey Glazed Gammon served Cauliflower Cheese

*All served with Roast Potatoes, Seasonal Vegetables & Gravy*

Skin on Roasted Chicken Breast

Served with Colcannon Mashed Potato, Green Vegetables &

A Rich Gravy OR White Wine & Garlic Sauce

Chicken Breast, Wrapped in Parma Ham, stuffed with a Soft Cheese, Chive & Sundried  
Tomato Mousse

Served with Creamy Mashed Potato, Roasted Vegetables & Chive Sauce

Lemon and Tarragon Chicken Breast with Crushed New Potatoes, Seasonal Vegetables &  
Chablis Sauce

Cannon of Lamb with Dauphinoise Potatoes, Trimmed Beans & Red Wine Jus

Slow cooked Lamb Shank, served with Creamy Mashed Potato, Roasted New Potatoes &  
Green Vegetables with a Rich Minted Lamb Gravy

Baked Fillet of Salmon, Served with Mediterranean Roasted New Potatoes, Roasted Vine  
Cherry Tomatoes & Dill Sauce

Roasted Pork Loin, Served with Green Vegetables, Creamy Mushroom & Spinach Sauce &  
Your Choice of Potatoes

Fillet of Beef (served medium), Dauphinoise Potatoes, Seasonal Vegetables & Pink  
Peppercorn Sauce

Grilled Fillet of Seabass on a bed of Ratatouille with a Tomato & Red Pepper Sauce

## DESSERT

Warm Bramley Apple Pie, served with Custard or Vanilla Ice-cream

Spiced Apple Crumble with Custard or Vanilla Ice-cream

Traditional Bread & Butter Pudding with Vanilla Pod Custard

Chocolate Torte, with Fresh Berries & Ice-cream

Sticky Toffee Pudding, with Toffee Sauce & Custard

Lemon Torte with a raspberry coulis & quenelle of mascarpone cream

Rich Chocolate Brownie with Vanilla Ice cream

Vanilla Cheese Cake with Fresh Fruit Coulis

Chocolate Profiteroles with Warm Chocolate Sauce

Lemon Meringue Pie with Pouring Cream & Raspberry Garnish

Lemon & Lime Cheesecake, with Fruit Coulis & Fresh Lime Zest

## CHEESE COURSE

A selection of English & Continental Cheeses served with grapes chutneys & crackers

### **PRICE PER HEAD**

*2 Course from £16.50ph*

*3 Course from £20.00ph*

*4 Course from £23.50ph*

*\*please note, price per head may vary dependant on menu choice. Price per head is for ONE option per course for whole party (excluding vegetarians and dietary requirements)*

To make your choices, contact Hayley (07795117604)

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