

THE WEDGE-WOOD
(HOLE NUMBER 17)
DINNER MENU 2018

3 COURSE DINNER MENU

Including Tea/Coffee

at £26.00 per person

2 COURSE DINNER MENU

Including Tea/Coffee

at £23.00 per person

Featuring Vegetarian & Gluten Free Menus

HAZLEMERE
GOLF CLUB
CATERING



Penn Road

Hazlemere

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STARTERS

- Chicken Caesar Salad with baby gem, matured parmesan, herb croutons and olives
- Smoked Salmon Tower Mousse served on baby mixed leaf salad & citrus dressing
- Jerk Chicken & Pineapple Salsa Salad
- Fanned Galia Melon, Parma Ham & Berries
- Caramelized Onion Tarte Tatin with Goats Cheese on a Rocket Salad (v)
- Seasonal Vegetable Soup of the Day (v)
- Bubble & Squeak with smoked Bacon, Free Range Poached Egg on a bed of Rocket leaves
- Smoked Haddock Chowder with Pancetta Lardons & Flat Leaf Parsley
- Buffalo Mozzarella with Bull Tomatoes, Red Onion, Fresh Basil & Pesto Salad (v)
- Duck Liver & Port Parfait, Red Onion Marmalade, Crusty Roll

MAINS

- Braised Lamb Shank, minted crushed New Potatoes with Lamb & Rosemary Jus
- Pan Seared Salmon Fillet with Dill Potato Cake, Samphire, White Wine Veloute
- Slow Roasted Pork Belly served with Champ Mash, French Beans & Cider Jus
- Beef Bourguignon served with Creamy Mash & Roasted Carrots & Parsnips
- Roast Breast of Chicken stuffed with Mozzarella, Spinach & Sundried Tomatoes
- Pan Fried Chicken, Chorizo & Butterbean Casserole served with a Crusty Roll
- Slow Roasted Pork Loin Steak served with creamy Apple Mash, Seasonal Vegetables & Cider Gravy
- Baked Fillet of Cod wrapped in Parma Ham with Sundried Tomato Salsa
- Pan Seared strips of Sirloin Beef coated in Stroganoff Sauce, served with Basmati Rice

DESSERTS

- Chocolate Ganache Tart with Hazlenut Crumb, Clotted Cream, Orange Syrup
- Apple & Blackberry Crumble with Crème Anglaise
- Classic Eton Mess with a Strawberry Coulis
- Warm Treacle Tart, Raspberry Coulis, Fresh Raspberries & Clotted Cream
- The Hazlemere Cheesecake
- Profiteroles filled with Chantilly Cream served with Chocolate Sauce
- Bread & Butter Pudding glazed with whisky served with creamy custard
- Lemon Meringue Pie with fresh Raspberries
- Bakewell Tart served with Crème Anglaise
- The Hazlemere Cheeseboard

ROAST DINNERS

Roast Beef & Yorkshire Pudding

Roast Leg of Lamb (Supplement of £2.50 per person)

Honey Roasted Gammon

Roast Chicken Supreme

All served with Roast Potatoes, Vegetables & Gravy

VEGETARIAN MAINS

Sweet Potato Risotto with a Rocket & Parmesan Salad

Roasted Mix Vegetable Frittata with a Watercress & Beetroot Salad

Vegetable Carbonara with Penne Pasta, Rocket & Vegetable Parmesan

Caramelised Onion Tarte Tatin with Goats Cheese on a Rocket Salad

Spicy Mixed Bean & Vegetable Casserole

Aubergine & Spinach Moussaka with a Mixed Salad

GLUTEN 3 COURSE MEAL

STARTERS

Smoked Salmon Carpaccio

Cantaloupe Melon wrapped in Prosciutto

MAINS

Chicken stuffed with Goats Cheese & Tarragon

Grilled Salmon, crushed New Potatoes, Tender stem Broccoli served with a White Wine jus

DESSERTS

Raspberry Panna Cotta

Pink Grapefruit, Raspberry Mint Jelly