

KITES VISTA

(HOLE NUMBER 12)

CARVERY MENU 2018

2 Meat – 2 Course Carvery at £20.00 per person

3 Meat – 2 Course Carvery at £25.00 per person

2 Meat – 3 Course Carvery at £23.00 per person

3 Meat – 3 Course Carvery at £27.00 per person

Including Tea/Coffee

HAZLEMERE GOLF CLUB **CATERING**



Penn Road

Hazlemere

HP15 7LR

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www.hazlemeregolfclub.co.uk

emily@hazlemeregolfclub.co.uk

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

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

MEATS FROM THE CARVERY

Topside of Beef, roasted with Wholegrain Mustard & Honey

Roasted Garlic & Thyme Devonshire Turkey Crown

Honey Glazed Gammon

Roasted Leg of Lamb (supplement of £2.00 per person)

Accompanied by Yorkshire Puddings & Seasonal Vegetables

VEGETARIAN MAINS

Sweet Potato Risotto with a Rocket & Parmesan Salad

Spicy Mixed Bean & Vegetable Casserole

Aubergine & Spinach Moussaka with a Mixed Salad

