

**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**



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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