



Corporate  
Golf Experience  
Menus 2019

# ARRIVAL OPTIONS

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## Food & Drink

You can extend your day with anything from a casual drinks reception to a formal dinner in one of our private rooms.

We have three restaurants at The Grove, each with its own individual style and atmosphere. From the finesse of Colette's to the simplicity of The Stables; not to overlook the international theatre of cooking, that is The Glasshouse.

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## The Arrival

Choose one of the following selections which is included as part of your Corporate Golf Experience package

### THE GROVE STARTER

Includes: Coffee and Ronnefeldt tea selection, freshly squeezed orange juice, warm baps with back bacon and pork sausages, selection of freshly baked breakfast pastries and whole fresh seasonal fruits, a selection of cereals and yoghurt.

### THE FULL ENGLISH

Includes: Coffee and Ronnefeldt tea selection, freshly squeezed orange juice, Cumberland sausages, back bacon, black pudding, field mushrooms, scrambled eggs, baked beans, grilled tomatoes, and a selection of toast.

### THE LIGHT LUNCH

Includes: Coffee and Ronnefeldt tea selection, and a selection of sandwiches, wraps and snacks including:

- Pastrami and grain mustard on rye bread
- Smoked salmon and cream cheese bagel
  - Coronation chicken wrap
  - Tortilla chips with guacamole
  - Crunchy coleslaw salad
- Penne pasta with a pesto dressing

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## Packed Lunches

**£12 supplement per person**

Freshly prepared and loaded onto your buggies ready to go for when you tee off. Includes sandwich or wrap, piece of fruit, bag of crisps, water and a soft drink

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The Grove reserves the right to amend menu content due to fluctuating market conditions and seasonal recommendations. You must inform a member of the sales team prior to your event of any dietary requirements or allergens. We are unable to guarantee dishes do not contain nut traces.

# GROUP GOLF MENUS

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## Barbeque

### MEZZE BOARDS & SALADS

- Hummus
- Taramasalata
- Falafel
- Mini pittas
- Sweet and sour aubergine
- Marinated feta cheese
- Spicy sausages
- Potato and spring onion salad
- Tomato, shallot and basil salad

### SIDES & SALADS

- Boston beans
- Buttered corn on the cob
- Baked potato with chive crème fraîche
- Crunchy coleslaw salad
- Mixed leaf salad

### BARBEQUE PLATTER

#### Choose 5

#### Additional dish — £5 per person

- Rotisserie style lemon and thyme marinated chicken
- Rotisserie style loin of pork with rosemary, bay, garlic and fennel
- Cumberland sausage
- Char-grilled lamb kofta
- Grilled maple glazed gammon
- Brochette of tiger prawns, lime and coriander
- Teriyaki glazed salmon fillet
- Goat's cheese and red pepper tart
- Mediterranean vegetable skewers
- Barbeque beef burgers
- Barbeque rosemary brushed sirloin steaks — £7.50 supplement per person

### DESSERT

#### Choose 3

- The Grove seasonal fruit salad
- Strawberries with pouring cream
- Panna cotta and fruit coulis
- Lemon pavlova with seasonal compote and crème fraîche
- Crème brûlée and biscotti
- Warm chocolate brownie with cream
- Cheese platter — selection of 3 cheeses served with chutney and stonebaked biscuits — £7.50 supplement per person

### TEA AND COFFEE

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## Carvery

### ANTIPASTI BOARDS & SALADS

- Bocconcini mozzarella
- Chargrilled Italian artichokes
- Selected Italian cured and cooked meats
- Sweet and sour aubergine
- Giant Puglian olives
- Atlantic prawns in chilli
- Potato and spring onion salad
- Tomato, shallot and basil salad
- Selection of artisan breads

### VEGETABLES

- Roast potatoes
- Walled garden seasonal greens
- Mature cheddar cauliflower cheese
- Roast new season carrots
- Warm green beans and confit shallots

### MAIN COURSE

#### Choose 2 meat, and 1 fish or vegetarian

#### Additional main — £5 per person

- Rotisserie cooked sirloin of Scottish beef with Yorkshire puddings
- Rotisserie cooked garlic and rosemary studded leg of Cumbrian lamb with mint sauce
- Rotisserie style loin of pork with rosemary, bay, garlic and fennel
- Rotisserie style lemon and thyme marinated chicken
- Norfolk turkey breast with bread sauce
- Honey-glazed gammon
- Fillet of Loch Duart salmon Wellington
- Roasted crumbed cod with sauce vierge
- Seasonal vegetable pie

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### TEA AND COFFEE