

# GROUP GOLF MENUS

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## Two-course lunch

For groups of 21 – 40 players.

### BREAKFAST

#### Included in the package

- Freshly baked white flour bap (g)
- Grilled back bacon or sausage (d)
- Freshly brewed coffee and/or English breakfast tea

#### Optional upgrades

- Selection of whole fruits, pastries (d, g, sd) and orange juice – £5 per person
- Full English breakfast upgrade to include: sausage (g), bacon, black pudding (g), scrambled eggs (e), baked beans (sd), grilled tomatoes and mushrooms, sautéed potatoes (d) and a selection of toast (g) – £20 per person

### MAIN COURSES

#### Please select two options

- Garlic and rosemary studded leg of Cumbrian lamb with mint sauce (d, sd)
- Roasted loin of pork with apple sauce
- Norfolk turkey breast with bread sauce (g)
- Roasted striploin of Donald Russell British beef
- Garlic and thyme breast of chicken (d)
- Roasted fillet of Loch Duart salmon, samphire, capers, lemon and tarragon (fi, sd)
- Seared fillet of sea bass, braised fennel, sundried tomatoes and olive (fi, sd)
- Baked goats cheese and red onion tarts, baby spinach and aged balsamic (v, d, g, sd)

### SIDE DISHES

#### All included in the package

- Roast potatoes
- Buttered seasonal greens (d)
- Roasted new season carrots (v, d)
- Warm green beans and confit shallots (v)
- Yorkshire puddings and homemade gravy (g)

### DESSERTS

#### Please select one option

- Walled Garden fruit crumble with vanilla custard (v, d, e, g)
- Bread and butter pudding with custard (v, d, e, g)
- Chocolate delice (v, d, e, g, sd, so)

### TEA AND COFFEE

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## Plated

For groups up to 20 players.

### BREAKFAST

#### Included in the package

- Freshly baked white flour bap (g)
- Grilled back bacon or sausage (d)
- Freshly brewed coffee and/or English breakfast tea

### MAIN COURSES

#### Please select two options (Guests will pick their preferred option on arrival from these two choices)

- Beer battered catch of the day with chunky fries, tartare sauce, pea purée and lemon (d, e, fi, g, sd, so)
- Hand-made tortellini with seasonal filling and herb butter sauce
- The Stables 220g prime beef burger in a brioche bun, with braised red onions, Applewood cheddar and skinny fries (d, g, sd)
- Home-made puff pastry pie of the day with watercress mashed potatoes (ce, d, e, g, mu)

### DESSERTS

#### Please select one option

- Warm pecan and maple pie with vanilla ice cream and caramel sauce (v, d, e, g, nu, sd, so)
- Tom and Jerry spiced rum crème brûlée with ginger biscuits (v, a, d, e, g, sd, so)
- The Grove fruit salad (v)

### TEA AND COFFEE