



SOCIETY GOLF EXPERIENCE MENUS



SOCIETY PLATED MENU

AVAILABLE TO GROUPS BETWEEN 16 AND 19 PLAYERS

BREAKFAST

Upgrade to one of the following options for £10pp. Options include freshly squeezed fruit juices and a selection of The Stables smoothies.

INCLUDED IN YOUR PACKAGE

- Warm buttered bap with your choice of bacon, sausage and fried egg
- Vegan bap with your choice of spiced lentil sausage, wild rocket and roasted peppers

BREAKFAST BAPS

- Warm buttered bap with your choice of bacon, sausage and fried egg
- Vegan bap with your choice of spiced lentil sausage, wild rocket and roasted peppers
- Selection of freshly baked pastries, seasonal sliced fruits, cereals and yoghurts

THE GROVE SIGNATURE FULL ENGLISH

- Scrambled eggs, Cumberland sausage, back bacon, black pudding, portobello mushrooms, grilled tomatoes and baked beans

ON REQUEST

- Vegan lentil sausage, plant-based scrambled eggs, portobello mushroom, grilled plum tomato, sautéed spinach and baked beans

MAINS

Please choose two of the following options.

The Stables burger

Oglesfield cheese,
crispy bacon, fries

Cornish sea bass

Walled Garden asparagus, wild
rocket, sauce vierge

Heritage courgette gnocchi

Roasted sweetcorn, crumbled
Graceburn cheese

Plant-based burger

Grilled peppers, roasted garlic
dressing, fries

28-day-aged sirloin steak

Shallot confit,
caramelised onion jus, fries

DESSERTS

Please choose one dessert per person from the following options.

Chocolate profiteroles

Milk chocolate Chantilly, chocolate sauce

Bakewell tart

Almond crunch, raspberry jelly, plant-based ice cream

SOCIETY CARVERY MENU

AVAILABLE TO GROUPS WITH 20 PLAYERS OR MORE

BREAKFAST

Upgrade to one of the following options for £10pp. Options include freshly squeezed fruit juices and a selection of The Stables smoothies.

INCLUDED IN YOUR PACKAGE

- Warm buttered bap with your choice of bacon, sausage and fried egg
- Vegan bap with your choice of spiced lentil sausage, wild rocket and roasted peppers

BREAKFAST BAPS

- Warm buttered bap with your choice of bacon, sausage and fried egg
- Vegan bap with your choice of spiced lentil sausage, wild rocket and roasted peppers
- Selection of freshly baked pastries, seasonal sliced fruits, cereals and yoghurts

THE GROVE SIGNATURE FULL ENGLISH

- Scrambled eggs, Cumberland sausage, back bacon, black pudding, portobello mushrooms, grilled tomatoes and baked beans

ON REQUEST

- Vegan lentil sausage, plant-based scrambled eggs, portobello mushroom, grilled plum tomato, sautéed spinach and baked beans

MAINS AND SIDES

Please choose two of the following options.

Hertfordshire beef striploin
Horseradish cream

Baked Loch Duart salmon
Dill and tarragon crème fraîche

All included with your mains

Duck fat roast potatoes, buttered summer greens, cauliflower cheese, honey-roasted carrots and turnips, Yorkshire pudding and traditional gravy

Whole roasted corn-fed chicken
Wholegrain mustard sauce

**Dingley Dell
roasted pork belly**
Honey glaze

British grass-fed lamb leg
Mint sauce

The Stables vegan Wellington
Tomato and onion seed chutney

DESSERTS

Please choose one dessert per person from the following options.

Chocolate tart
Salted caramel, crème fraîche

Passion fruit cheesecake
Coconut meringue

SOCIETY BARBECUE MENU

AVAILABLE TO GROUPS WITH 20 PLAYERS OR MORE

BREAKFAST

Upgrade to one of the following options for £10pp. Options include freshly squeezed fruit juices and a selection of The Stables smoothies.

INCLUDED IN YOUR PACKAGE

- Warm buttered bap with your choice of bacon, sausage and fried egg
- Vegan bap with your choice of spiced lentil sausage, wild rocket and roasted peppers

BREAKFAST BAPS

- Warm buttered bap with your choice of bacon, sausage and fried egg
- Vegan bap with your choice of spiced lentil sausage, wild rocket and roasted peppers
- Selection of freshly baked pastries, seasonal sliced fruits, cereals and yoghurts

THE GROVE SIGNATURE FULL ENGLISH

- Scrambled eggs, Cumberland sausage, back bacon, black pudding, portobello mushrooms, grilled tomatoes and baked beans

ON REQUEST

- Vegan lentil sausage, plant-based scrambled eggs, portobello mushroom, grilled plum tomato, sautéed spinach and baked beans

MAINS, SIDES AND DESSERTS

Please choose three dishes from the barbecue platter and one dessert option. All sides are included.

BARBECUE PLATTER

Cucumber sausages

Sauerkraut, wholegrain mustard mayo

28-day-aged dry Hereford beef sirloin steak

Chimichurri, watercress

Spiced chicken thighs

Peri-peri marinade, garlic aioli

Sticky barbecue short ribs

Whisky glaze, spring onions

Smashed beef burger

Pickled gherkin burger sauce, smoked cheddar

Grilled swordfish

Shaved fennel, olives and parsley dressing

The Stables plant-based burger

Garlic dressing, roasted red peppers

Flame-grilled halloumi

Harissa marinade, wild rocket

SIDES

Grilled paprika-smoked Walled Garden seasonal vegetables

Cajun-spiced corn on the cob, garlic butter

Roasted baby potatoes, herb and garlic marinade

The Stables Caesar salad, crispy streaky bacon

DESSERT

Strawberry Eton mess

Swiss meringue, macerated strawberry

Chocolate and hazelnut brownie

Gianduja