



CORPORATE
GOLF
EXPERIENCE
MENU



THE ARRIVAL

CHOOSE ONE OF THE FOLLOWING OPTIONS

THE GROVE SIGNATURE BREAKFAST

Selection of coffee and tea
Selection of The Stables
smoothies
Freshly squeezed orange,
grapefruit or apple juice

Selection of artisan breads

Scrambled eggs, Cumberland
sausage, back bacon,
black pudding, Portobello
mushroom, grilled tomato and
baked beans

Selection of freshly baked
pastries, seasonal sliced
fruits, cereals and yoghurts

Granola and berry compote

ON REQUEST (VG)

Vegan sausage, vegan
bacon, plant-based
scrambled egg, Portobello
mushroom, grilled plum
tomato, sautéed spinach
and baked beans

THE GROVE LIGHT LUNCH

Korean pulled chicken baguette

Pickled Asian 'slaw, Gochujang
mayonnaise

Ratte potato salad

Chive crème fraîche,
Spring onions

The Grove sausage roll

Red onion marmalade, selection of
mustards

Chipotle tuna mayonnaise baguette

Lime 'slaw, crispy onions

Smoked ham hock terrine

Walled Garden piccalilli

Charcuterie board

Westcombe saucisson, Tempus
charcuterie, King Peter air-dried ham

Falafel wrap (VG)

Sumac macerated, onions,
smashed avocado, Cajun spices,
fresh cucumber

Heirloom tomato salad

English burrata and basil,
balsamic glaze

PACKED LUNCHES

£25 PER PERSON

*All packed lunches come with Kettle crisps, a chocolate bar, a pork pie,
a banana, cake of the day and a bottle of Sprite, Coca-Cola or water.*

Korean pulled chicken baguette

Pickled Asian 'slaw, Gochujang mayonnaise

Falafel wrap (VG)

Chargrilled courgette and peppers, tangy
tahini, coconut yoghurt dressing

Chicken Caesar wrap

Crispy bacon, St. Ewe golden yolk eggs

Chipotle tuna mayonnaise baguette

Lime 'slaw, crispy onions

BARBEQUE MENU

PLEASE CHOOSE FIVE DISHES FROM THE BARBECUE PLATTER AND THREE DESSERT OPTIONS. SIDES ARE INCLUDED.

PASS AROUND STARTERS

Huntsman pork pie, apple relish
Spiced lamb kofta, mint chutney
Cream cheese stuffed peppers
Stables prawn cocktail
Bruschetta, avocado and olive tapenade

SIDES

Included with your Barbeque platter

Three cheese mac 'n' cheese, herb crust, jalapeños
Jemima's Kitchen garden Summer 'slaw
Cajun spiced corn on the cob
Ratte potato salad, curried crème fraîche, Spring onion
The Stables Caesar salad, gem lettuce, herb croutons,
crispy streaky bacon
Heirloom tomato, bocconcini and basil salad

MAINS

Please choose five dishes

28 day aged Picanha steak, chimichurri
Spiced chicken thighs, piri piri marinade, roasted red peppers, pickled onions
Grass-fed lamb merguez sausage, minted yoghurt
Pan roasted fillet of salmon, shaved fennel, pickled radish
BBQ puttanesca stuffed aubergine, cherry tomatoes, fregola (VG)
Ras al hanout spiced king prawns, romesco sauce, smoked almonds
Kentucky bourbon marinated pork ribs
Beef burger slider, The Grove burger sauce, smoked Cheddar
The Stables plant slider, garlic dressing, roasted red peppers (VG)
Mediterranean monkfish kebab, fennel tabbouleh

DESSERTS

Seasonal fruit salad is included in your package.

Please choose three desserts for the whole group from the following options.

Lemon meringue tart (V)

Shortcrust pastry,
smooth lemon
custard, toasted
Italian meringue

Raspberry cheesecake (V)

Baked vanilla
cheesecake,
raspberry glaze,
vanilla Chantilly cream

Bakewell slice (V)

Sweet pastry
base, raspberry
jam, almond
frangipane

Strawberry and mint eton mess (V)

Chantilly cream,
Swiss meringue,
macerated
strawberries

Chocolate and salted caramel profiteroles (V)

Choux bun,
sea-salt caramel,
chocolate cream

CARVERY MENU

PLEASE CHOOSE THREE DISHES FOR YOUR CARVERY AND TWO DESSERT OPTIONS. SIDES ARE INCLUDED.

PASS AROUND STARTERS

Huntsman pork pie, apple relish
Spiced lamb kofta, mint chutney
Cream cheese stuffed peppers
Stables prawn cocktail
Bruschetta, avocado and olive tapenade

SIDES

Included with your mains
Duck fat roast potatoes
Buttered seasonal greens
Cauliflower and cheese
Honey glazed root vegetables
Yorkshire pudding and traditional gravy

MAINS

Please choose three dishes

Hertfordshire striploin of beef, horseradish cream
British grass-fed leg of lamb, mint sauce
Dingley Dell roast loin of pork, crispy crackling, apple sauce
Whole corn-fed chicken, mushroom and tarragon sauce
Seared Lock Duart salmon fillet, salsa verde
Stables vegetable Wellington, tomato and onion seed chutney (VE)

DESSERTS

Seasonal fruit salad is included in your package.

Please choose two desserts for the whole group from the following options

Lemon meringue tart (V)
Shortcrust pastry, smooth lemon custard, toasted Italian meringue

Raspberry cheesecake (V)
Baked vanilla cheesecake, raspberry glaze, vanilla Chantilly cream

Bakewell slice (V)
Sweet pastry base, raspberry jam, almond frangipane

Strawberry and mint eton mess (V)
Chantilly cream, Swiss meringue, macerated strawberries

Chocolate and salted caramel profiteroles (V)
Choux bun, sea-salt caramel, chocolate cream