



SOCIETY GOLF
EXPERIENCE
MENU



BARBEQUE MENU

AVAILABLE TO GROUPS WITH 16 PLAYERS OR MORE

INCLUDED IN YOUR PACKAGE

Freshly squeezed fruit juices and a selection of The Stables smoothies

Coffee and tea

Warm Buttered Bap

Bacon, sausage, fried egg

Vegan Bap (VG)

Spiced lentil sausage, wild rocket, roasted peppers

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

BARBEQUE PLATTER

UPGRADE

PASS AROUND STARTERS

£16 per person

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 three 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 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