



SOCIETY GOLF
EXPERIENCE
MENU



CARVERY 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

CARVERY

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 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