

GARON PARK GOLF COMPLEX

Clubhouse Events



Menu Choices Pre Ordered

Starters

Ham hock terrine, served with piccalilli & toasted ciabatta

Seaside Prawn Cocktail Succulent prawns topped with Marie-Rose sauce, garden salad & granary bread (GF on request)

Homemade Roasted Tomato and red pepper soup, topped with garlic croutons (V, VE)

Tomato, mozzarella, basil Pesto. Severed on a dressed lettuce

Main

Pan-fried Chicken breast, served with a Mushroom & Tarragon Sauce.

Homemade Fish Pie, served in a white sauce and topped with creamy mashed Potato

Roasted butternut squash, sage & walnut wellington served with a spinach sauce.

Braised Beef Bourguignon Slowly cooked in a rich red wine sauce with baby onions, mushrooms and bacon.

All served with roasted new potatoes and seasonal vegetables.

Desserts

Vanilla Cheesecake topped with a forest berry compote

Rhubarb & Apple Crumble served with Custard

Triple Chocolate Brownie served with vanilla ice cream

Lemon Posset served with lime shortbread.

Followed by coffee & Mints

SATURDAY 17th AUGUST 7.30pm – 11.00pm