



WEXHAM PARK
GOLF CENTRE

BANQUETING MENU OPTIONS 2021

Starter Options

Roasted Butternut Squash Soup (v)

Sage & Stilton Crouton

Smoked Salmon Carpaccio (gf)

Beetroot, Orange & Fennel

Antipasti,

Parma Ham, Mortadella Salami, Mozzarella, Cherry Tomato, Artichoke,
Olives, Ciabatta & Pesto

Clementine, Feta, Melon & Pomegranate Salad (v)

Chicory & Rocket

Main Course options

Poached Supreme of Chicken

Wild mushroom sauce, Tarragon Mash and tender stem broccoli

Guinea Fowl

Bubble & Squeak, Tarragon & Onion Stuffing, Braised Leeks,
Broad Beans, Streaky Bacon & Wild Mushroom Sauce

Treacle Cured Sirloin of Beef

Fondant Potatoes, Yorkshire Pudding, Carrot Puree, Kale, Crispy Shallots & Red Wine Jus

Pork Belly

Buttered Mashed Potato, Crispy Black Pudding, Parsnips, Cavallo Nero, & Caramelised Apple Cider Jus

Wild Mushroom Risotto (v)

Parmesan & Rocket

Dessert Options

Blue Berry Cheesecake

Blueberry Puree, & Fresh Blueberries

Chocolate & Praline Cream Delice (n)

Rich Chocolate Mousse on Chocolate Sponge

Apple Tart Tatin

Topped with Oaty Crumble Vanilla Pod Ice Cream

Filter brewed coffee or tea

3 course menu £25.00 & 2 course £22.00 including tea or coffee

Children under the age of 11 years of age *£12.00 per head*

Cheesy Garlic Bread
Carrot & Cucumber "chips" Pitta bread & chickpea hummus

Sausage, Chicken Goujons or Fish Fingers, Chips & Beans

Ice Cream

- **One choice from each course is chosen for all guests**
- **Special dietary requirements can be catered for upon request**
 - **vegan option available upon request**
 - **Allergen information available upon request**

COLD FORK FARMHOUSE BUFFET FROM £17.95 PER HEAD

- Selection of cold meats – sliced ham, beef, & turkey
- Selection of Cheeses, celery sticks, cherry tomatoes, pickles and crackers
 - Basket of mixed rough cut breads
 - Potato & chive salad
 - Homemade crunchy coleslaw
 - Mixed green leaf salad
 - Selection sauces & oils

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Hot fork Buffet from £15.50 per head

Please make a choice of 2 hot dishes

- Chilli Con Carne , rice, sour cream, salsa & Tortilla chips
 - Lamb Tagine with Citrus Cous Cous
- Chicken Chasseur, new potatoes & green beans
 - Beef Lasagne, Garlic Bread & Salad
- Chicken Tikka Massala Curry, Naan, Pilau Rice, mango chutney

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Should you wish to add a dessert option please choose from the main menu.
Desserts are charged at £4.50 per item/person

Traditional Roast Lunch (Sundays only)

Chicken and Pork £8.95

Beef £9.95

Children portion £5.75 up to age 11yrs

served with roast potatoes, seasonal vegetables and gravy from the roasting tin.

Please notify a member of staff should you have any allergies or special dietary needs

Terms & conditions

- Exclusive room hire charges start from £150 for a 4 hour hire period £60 per hour thereafter
- Minimum 20 persons, maximum 120.
- We will provisionally hold the booking for 7 days - a deposit of £150 is required to secure the reservation
- Service charge is at your discretion and is not added to the bill
- Payment can be made by cash, credit/debit card, or cheque
- Bacs payments: Sort Code 16 - 33 – 24 Account 10002690 Reference: **name and date of event**
- *You must complete a booking contract and pay a deposit to secure the date. Please read and be sure you understand the terms and conditions of booking.*

**Bespoke menu options available on request*