



KIRBY MUXLOE GOLF CLUB

MENU OPTIONS

Section 1: Functions

Section 2: Hot Fork Buffet

Section 3: Finger Buffet

Section 4: Afternoon Tea

Section 5: Canapes

1893 125TH ANNIVERSARY 2018

Section 1: Functions

2 courses - £15.00 per person

3 courses - £18.00 per person

4 courses - £20.00 per person

Choose a set menu or choose two dishes from each course plus vegetarian main this would require a pre-order and table breakdown.

Any supplements would be added according to how many ordered.

Please advise us of any dietary requests so we can alter menu accordingly.

Starters

Leek and potato soup

Stilton and broccoli soup

Tomato and basil soup

Cherry tomato and roasted pepper soup

Chicken and sweetcorn soup

Cream of mushroom soup

Cream of asparagus soup

Vegetable soup

Other flavours also available

Potato skins with a red Leicester sauce topped with curly peppers.

Pate salad with a red onion chutney and chunky bread

Smoked mackerel mousse with a horseradish cream and chunky bread

Prawn salad Marie rose with brown bread

Smoked salmon and prawn salad with brown bread

(£1.00 pp supplement)

Creamy garlic mushrooms served on a bruschetta

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Smoked salmon and prawn roulade infused with dill, served on rocket
with a horseradish cream (£1.50 pp supplement)
Fan of melon with mixed berries
Fan of melon with Parma ham
Stuffed baked field mushrooms filled with pate, topped with stilton
crumble
Ham hock & pea terrine with a real ale with apple chutney & crusty bread
(£1.00 pp supplement)
Egg mayonnaise salad topped with prawns
Other choices on request

Main Course

Poached supreme of Chicken filled with asparagus served with a white
wine sauce
Baked supreme of chicken filled with an apricot stuffing and served with a
thyme jus
Poached chicken topped with mushroom red wine & smoked bacon sauce
Poached chicken with a stilton and mushroom sauce
Roast loin of pork with stuffing and apple sauce
Roast beef with Yorkshire puddings
Roast leg of lamb (£1.50pp supplement)
Roast gammon with parsley and mustard sauce
Braised steak in red wine, baby shallots and mushrooms
Pan fried medallions of pork in a masala wine and mushroom sauce
Fillet of pork steaks baked in Parma ham with a rustic tomato and
parmesan compote (£1.00 pp supplement)
Slow roast rump of lamb served on a parsnip puree with a red wine red
currant and Rosemary jus (£2.00 pp supplement)
Four rack of lamb with a herb crust and rosemary and red wine jus
(£3.00 pp supplement)
Baked salmon with a citrus crust and hollandaise sauce
Plaice fillet rolled in smoked salmon and prawns, baked on croute with
hollandaise sauce (£2.00 pp supplement)
Cod Mornay (£1.00pp supplement)
Vegetarian options available on request
All above served with fresh market vegetables and potatoes

Desserts

Mixed berry cheesecake
Citrus cheesecake
Bailey's cheesecake
White chocolate and raspberry cheesecake
Apple and berry crumble
Bailey's bread and butter pudding
Homemade apple pie
Sticky toffee pudding
Profiteroles
Lemon meringue
Individual Pavlova
Cheese and biscuits

Tea and coffee station

Section 2: Hot Fork Buffet

£13.50 per person

With sweet £15.50 per person

Minimum covers - 60

Choose 3 from the following main dishes and 3 desserts

Chicken tikka masala

Chicken korma

Beef bourguignon

Chicken a la king

Lasagne

Vegetable lasagne

Chick pea curry

Chilli con carne

Fish Pie

Cottage pie

Served with salad, nan bread, garlic bread, crusty bread, poppadoms and chutney, new potatoes, rice, vegetables, chips

Dependant on choice

Mixed berry cheesecake

Citrus cheesecake

Bailey's cheesecake

White chocolate and raspberry cheesecake

Apple and berry crumble

Bailey's bread and butter pudding

Homemade apple pie

Sticky toffee pudding

Profiteroles

Lemon meringue

Individual Pavlova

Cheese and biscuits

Section 3: Finger Buffet

Choose 8 from the following - £8.00 per person

Or choose 12 - £11.00 per person

With a cake selection - add £1.00 per person

Selection of sandwiches

Pork pie

Sausage Rolls

Cheese and onion rolls

Selection of homemade Quiche

Breaded Scampi with a tartar dip

Chicken goujons

Indian selection

Chinese selection

Scotch eggs

Pizza

Potato wedges or chips

Smoked salmon pin wheels

Dips and crudities

Sausages tossed in honey and mustard

Section 4: Vintage Afternoon Tea

Choose 5 from the following open sandwiches or crustless fingers and 5 from the cakes - £16.50 per person

Egg mayonnaise on white crusty bread

Thick cut ham with pickle, cherry tomato and gherkins

Smoked salmon with cream cheese, lemon and parsley on rye bread

Poached chicken in mayonnaise on crusty white bread

Salted beef and horseradish on granary bread

Cheese and pickle on crusty bread

Tuna and chive on seeded bread

Prawn Marie rose on wholemeal

Cheese and tomato on crusty bread

Thick ham and English mustard on crusty white bread

Warm sausage rolls

Mixture of mini tartlets

Selection of homemade mini scones served with Cream and jam

Mini Victoria sponge

Mini chocolaté éclairs

Raspberry and lemon cupcakes

Millionaire shortbread

Chocolate cake

Lemon drizzle cake

Coffee and walnut cake

Flapjacks

Tea and coffee

Served afternoon tea style with vintage crockery

Section 5: Canapes

Choose 4 from the following - £6.00 per person
Choose 8 from the following - £10.00 per person

Spanish Tortilla
Sweet chilli King prawns
Smoked Salmon with cream cheese served on a blinis
Slices of Chorizo
Melon wrapped in Parma ham
Mushroom Crolines
Tempura butterfly Prawns
Stuffed sweet piquante peppers
Parma bruschetta
Goats cheese with chutney bruschetta
Chicken satay pieces
Calamari
Fresh Asparagus wrapped in Parma ham
Chicken and Liver crostini
Oriental parcels
Cherry Tomato and basil
Indian selection