



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

continued.....

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