

Golf Group Menu 2026

Please select one dish from each course for your entire group

Starters

Chef's Homemade Soup of the Day
Served with a warm artisan bread roll

Serrano Ham Bruschetta
Toasted rustic bread topped with vine-ripened tomatoes, Serrano ham and a balsamic glaze

Crispy Halloumi Fries
Golden-fried halloumi served with a fresh salad and sweet chilli dipping sauce

Breaded Mushrooms
Crisp, golden mushrooms served with garlic mayonnaise

Vegetable Spring Rolls
Lightly fried and served with a sweet chilli dipping sauce

Charred Watermelon & Baby Spinach Salad
Finished with a balsamic dressing for a refreshing summer flavour

Chicken Liver & Cognac Pâté
Served with toasted ciabatta and a rich onion chutney

Main Courses

Goat's Cheese & Red Onion Quiche
Served with creamy coleslaw and a baked jacket potato

Classic Beef Lasagne
Layers of rich beef ragù and pasta, served with chips and garlic bread

Hunter's Chicken
Grilled chicken breast topped with smoky BBQ sauce, served with chips and garden peas

Traditional Roast Beef or Roast Pork
With roast potatoes, seasonal vegetables and pan gravy

Chicken Korma
A fragrant, mild curry served with pilaf rice and naan bread

Gammon Steak

Served with chips, garden peas and grilled pineapple

Chicken & Bacon Puff Pastry Croustade

Tender chicken and bacon encased in golden puff pastry, served with chips, peas and rich gravy

Classic Fish & Chips

Freshly cooked fish in crispy batter, served with chips and mushy peas

Desserts

Fresh Fruit Salad & Orange Sorbet

A light and refreshing finish

Belgian Waffle

Served warm with seasonal berries, vanilla ice cream and chocolate sauce

Apple or Cherry Crumble

Topped with golden crumble and served with vanilla custard

House Cheesecake

Served with a mixed berry compote

Sticky Toffee Pudding

A classic favourite with warm caramel sauce

Rich Chocolate Fudge Cake

Served with fresh cream

Homemade Strawberry & Sherry Trifle

Layers of strawberries, sponge, custard and cream

Group Menu Pricing

Two Courses – £17 per person

Three Courses – £23 per person

Freshly Brewed Tea or Coffee – £2 per person

Tea or Coffee with Biscuits – £3 per person

Dietary Requirements

We are happy to cater for a range of dietary requirements and **allergies**. Please discuss any special requirements with a member of our catering team when making your booking. We may not be able to accommodate requests at short notice.