

STARTERS

Soup of your choice

(tomato and basil, roasted red pepper, butternut squash and chilli)

Deep Fried Scottish Brie

Served with cranberry sauce and a bed of leaves

Ham Hock Terrine

Served with spiced pineapple relish

Prawn and Crayfish Cocktail

Bed of lettuce, cucumber, Marie Rose sauce and granary shards

MAINS

Roast Sirloin of Beef

With roast potatoes, Yorkshire puddings, seasonal vegetables and gravy

Roast Rump of Lamb

With gratin dauphinoise, seasonal vegetables and garlic and rosemary jus

Grilled Salmon

With crushed new potatoes, seasonal vegetables and a watercress velouté

Grilled Goats Cheese and Mediterranean Vegetable Tartlet

Served with roast potatoes and seasonal vegetables

DESSERTS

Baileys Cheesecake

With white chocolate ice cream

Sticky Toffee Pudding

With toffee sauce and salted caramel ice cream

Classic Glazed Lemon Tart

With lemon ice cream and raspberry sauce

Sharing Chocolate Profiteroles

With warm chocolate sauce

STARTERS

Soup of your choice

(tomato and basil, roasted red pepper, butternut squash and chilli)

Smooth Chicken Liver Pate

Dressed leaves and red onion chutney

Deep-fried Smoked Haddock and Prawn Fish Cake

With sauce Verde and lemon

Tomato and Mozzarella Cheese Salad

With basil and olives

MAINS

Slow Braised Suffolk Beef

Cooked in red wine, shallots and served with roasted potato and vegetables

Roast Chicken

With lemon and thyme stuffing, roast potatoes, Yorkshire pudding, vegetables and gravy

Pan Fried Seabass Fillet

With crushed new potatoes, spinach and shellfish cream sauce and vegetables

Mushroom, Boursin and Leek Wellington

Crushed new potatoes, seasonal vegetables and gravy

DESSERTS

Strawberry Eton Mess

With homemade meringue, chantilly cream and fresh fruit

Chocolate Fudge Brownie

With white chocolate ice cream

Honeycomb Vanilla Crème Brûlé

Served with shortbread

Sharing Chocolate Profiteroles

With warm chocolate sauce

BUFFET

• EVENING BUFFET MENU

7 Items on the Championship and Evening Serve Package

5 Items on the Strawberry and Cream Package

MENU

Selection of Mini Wraps and Sandwiches (including V Options)

Mini Vegetable Spring Rolls with Sweet Chilli Dip

Southern Fried Crispy Chicken with Kansas BBQ Dip

Mini Burgers with Tomato Ketchup

Selection of Mini Quiche

Homemade Sausage Rolls

Deep Fried Brie with Cranberry Sauce

Chive and Spring Onion Potato Salad

Greek Pasta Salad

All items dressed with mixed leaves

DESSERT OPTION

Ice Cream Bike £9.50 per person

Selection of 4 Ice Creams from Kelly's of Cornwall

2 Scoops on a Cone or Cup

• BBQ BUFFET MENU

£23 per person

FROM THE CHARGRILL

Lemon and Garlic Chicken Breast

Texas BBQ Pork

Frinton Sausage

Club Burger

SIDES

Roast Shallot and Sage New Potatoes

Clubslaw Salad

Spicy Moroccan Couscous

Mixed Leaves

Tomatoes, Cucumber and Onion Salad

Crusty French Garlic Bread

• CHILDREN'S MENU

£25.50 per child

STARTERS

Tomato Soup
Garlic Bread
Trio of Melon

MAINS

Breaded Chicken Fillet with Chips
Vegetable Pasta in a Rich Cheese Sauce
Sausages and Mash with Chips and Peas

DESSERTS

Trio of Ice Creams
Mini Chocolate Brownie with Ice Cream
Fruit Salad

• CANAPE MENU

£3 each

COLD

Pressed Smoked Salmon with Wasabi Mayonnaise on Granary
Slow Cooked Pork Belly, Apple and Beetroot on Taco Cup
Cherry Tomato, Pesto and Mozzarella on Crostini
Aged Feta, Cucumber, Tomato and Red Onion Cups
Smoked Salmon and Creamed Horseradish

HOT

Garlic Mushroom Croustades V
Salt and Pepper Squid
Tempura King Prawn with Sweet Chilli Sauce
Mini Chicken Satay Skewers
Mini Hamburger with Tomato Sauce

• HOG ROAST

min. 80 guests • £23 per person

Slow Roast Local Pig, Marinated in Cider and Maldon Sea Salt
Served with Crispy Crackling, Bramley Apple Sauce and Homemade Stuffing

SIDES

Roast Shallot and Sage New Potatoes
Clubslaw Salad
Spicy Moroccan Couscous
Mixed Leaves
Tomatoes and Cucumber Onion Salad
Crust French Garlic Bread