



# WILLESLEY PARK GOLF CLUB

## **Society Menu**

Please choose your options to complete your food package. Please note, however, that all members of your team are expected to have the same chosen items. Vegetarian or any other dietary requirements/intolerances must be confirmed by contacting the Bar & Catering Manager on the number below. If you do require catering and are able to let us know your menu choices as soon as possible that would be greatly appreciated.

A copy of our Society Menu is attached; we please ask that food is ordered at least 14 days before your visit as we cannot guarantee availability after this time.

Please also confirm final food numbers at least 48 hours before your visit. After this time, if catering numbers drop below this figure, you will

still be charged for the confirmed number of meals.

### **Morning**

Tea/coffee station on arrival £2.50 pp (can be available all day)

Bacon or fried egg baps £4.50 pp (can be available all day)

Full English breakfast, tea/coffee station £13.50 pp (can be served as a buffet)

Bacon bap & tea/coffee station £6.50 pp

Vegetarian full English breakfast £8.50 pp

### **Light bites**

Available at £9.50 pp

Sandwiches, salad and chips

Sandwiches, salad and soup

Chicken Caesar salad

Pasta salad (ask for fillings options)

Jacket potatoes, salad (ask for fillings options)

## **Menu Choices**

One choice per group per course. Additional dietary requirements/intolerances can be catered for.

### **Starters**

Homemade seasonal soup

Traditional prawn cocktail

Honeydew melon and summer berry compote

Chicken liver pate, melba toast

Creamy mushrooms on toasted brioche and rocket salad

### **Carvery**

Choice 1 x meat from Loin of pork, honey roast gammon or roast chicken

All Carvery's are served with roast potatoes, Yorkshire pudding, locally sourced Market Vegetables & rich gravy

### **Main Course**

Pork fillet with a game stuffing wrapped in serrano ham with a cider jus crispy onion and seasonal vegetables

Home-made steak & ale pie, locally sourced Market Vegetables

Chicken wrapped in bacon, white wine sauce locally sourced Market Vegetables

Chicken tikka curry, rice/naan with poppadom's & pickles

Traditional Roast Lincolnshire turkey served with pigs in blankets, cranberry sauce with a Herbie Stuffing balls

Home-made chicken & mushroom pie, locally sourced Market Vegetables

Home-made lasagne, salad, coleslaw and garlic bread

Butcher's sausages, creamy mash potato, onion gravy and peas

Home-made fishcake on a bed of mixed bean rice salad with a sweet chilli sauce

Giant Yorkshire Pudding filled with Braised Stewing Beef and locally sourced Market Vegetables

Vegetarian Butternut Squash Flan

Vegetarian Spinach Tartlet

Tempura Vegetables

All meals above are served locally sourced Market Vegetable, if you wish to change your choice of potatoes for your whole party, please choose from New, Roasted, Mash, Sauteed or chips

## **Desserts**

Apple crumble and custard

Fruit cheesecake, mixed berry compote with cream

Sticky toffee pudding with a sweet butterscotch sauce

Eton mess with cream

Lemon meringue pie with cream

## **Evening/Afternoon**

1 Course £14.00

2 Course (starter or dessert with a main course) £19.50

3 Course (starter, main and dessert) £24.50

All meals are prepared and cooked by our trusted catering partner Edithjames Catering

[www.edithjamescatering.uk](http://www.edithjamescatering.uk)



**Food Allergy Disclaimer:** We are an allergy-friendly kitchen and cannot guarantee that our products are free from ingredients that may affect those with food allergies.

**Important Information:** All food is prepared in a kitchen where nuts, gluten, and other allergens may be present. We cannot guarantee that any item is allergen-free due to the risk of cross-contact

For more information on dietary requirements please contact Toby the Bar & Catering Manager at the bar or email/Phone on;

[Catering@willesley.com](mailto:Catering@willesley.com) 01530 414596 option 3