



Waterlooville golf club function menu

Option A:

3 course £24.00 per person (includes rolls & butter and tea coffee & mints)

2 course £21:50 per person (includes rolls & butter and tea coffee & mints)

(Minimum of 30 guests)

Choose any 2 of each starter, main and dessert

Starters

- 1. Leek and potato soup served with crutons. (gluten, milk)**
- 2. Roasted tomato and basil soup served with herb sipets. (gluten, milk)**
- 3. Duck and orange pate served on dressed leaves, red onion chutney and buttery brioche. (gluten, milk, sulphites)**
- 4. Salmon and dill fishcakes served on petit salad, sweet chilli sauce and lemon wedge. (Fish, milk, celery)**
- 5. Classic prawn cocktail bound in Marie Rose sauce served with bread and butter, lemon wedge. (crustaceans, egg, gluten, celery)**
- 6. Creamy garlic button mushrooms with grilled ciabatta bread and freshly chopped parsley. (Gluten, milk, sulphites)**
- 7. Confit of Gresingham duck leg set on red onion marmalade, orange segments and red wine reduction. (Sulphites, celery)**



Mains

- 1. Roasted rump of Hampshire Lamb served pink, laced with red currant and rosemary jus. (sulphites, gluten)***
- 2. Char grilled 8oz Sirloin of British beef cooked medium served with grilled tomato, sauté mushrooms and peppercorn sauce.
(milk, gluten, sulphites, celery)***
- 3. Roasted British Pork Tenderloin wrapped in maple smoked streaky bacon served with apple, thyme and calvados sauce. (milk, sulphites)**
- 4. Pan fried olive and feta cheese stuffed chicken supreme wrapped in Serrano ham and roasted tomato sauce. (milk, sulphites)**
- 5. Grilled Scottish Salmon fillet served with Hollandaise sauce and lemon wedge. (Fish, milk, egg, sulphites)**
- 6. Pan fried sea bass fillet served with lemon, chilli butter and freshly chopped parsley. (Fish, milk, sulphites)**
- 7. Spinach and Ricotta Tortellini served in a roasted tomato sauce with fresh basil and vegetarian Parmesan cheese. (Gluten, milk, celery, sulphites)**
- 8. Asparagus, pea and baby spinach risotto topped with vegetarian parmesan cheese. (milk, sulphites)**

(All the above mains are served with a selection of seasonal vegetables and potatoes.)

£2 supplement for Items marked with *



DESSERTS

- 1. Fruit of the forest cheesecake with Chantilly cream.** (milk, gluten)
- 2. Apple pie served with warm custard.** (gluten, milk)
- 3. Warm chocolate fudge cake with vanilla ice-cream.** (milk, gluten, sulphites)
- 4. Sticky toffee pudding with toffee sauce.** (Gluten, milk, sulphites)
- 5. Cheese and biscuits.** (milk, gluten, celery)

Followed by coffee and mints.

Most of the dishes can be adjusted to suit your dietary requirements, please let us know at the time of booking if you have special requests.

***although we take extreme care when preparing food we handle nuts in our kitchen and therefore we cannot guarantee nut free foods.**



Option B:

2 Course Carvery minimum 30 persons, choose 2 meat options and 2 desserts £16:50 per person (includes tea, coffee and mints).

- 1. Topside of beef with Yorkshire pudding.**
- 2. Breast of Hampshire turkey with stuffing and chipolatas.**
- 3. Loin of British pork with crackling.**
- 4. Leg of lamb (£2 supplement)**
- 5. Honey roast Gammon ham.**

All the above served with Chef's choice of seasonal vegetables and Roast potatoes.

DESSERTS

- 1. Fruit of the forest cheesecake with Chantilly cream. (milk, gluten)**
- 2. Apple pie served with warm custard. (gluten, milk)**
- 3. Warm chocolate fudge cake with vanilla ice-cream. (milk, gluten, sulphites)**
- 4. Sticky toffee pudding with toffee sauce. (Gluten, milk, sulphites)**
- 5. Cheese and biscuits. (milk, gluten, celery)**

Followed by coffee and mints.

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