



# Waterlooville Golf Club

## Wedding Menu

Wedding breakfast from £26 per person includes tea, coffee and mints.

Please Choose from the following mouth watering starters, mains and desserts.

### 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. **Classic prawn cocktail bound in Marie Rose sauce served with bread and butter, lemon wedge.** ( crustaceans, egg, gluten, celery )
5. **Creamy garlic button mushrooms with grilled ciabatta bread and freshly chopped parsley.** ( Gluten, milk, sulphites)



## Mains

1. **Traditionally Roasted Leg of Hampshire Lamb  
Chef's choice of seasonal vegetables, roast potatoes and  
rosemary jus. \*(Sulphites, gluten)**
  
2. **British Pork Loin traditionally roasted with garlic  
served with Chef's choice of seasonal vegetables, roast  
potatoes and pan gravy. ( Gluten, sulphites )**
  
3. **Roasted Top Side of Beef served with seasonal  
vegetables, roast potatoes, Yorkshire pudding and pan  
jus. (gluten, sulphites )**
  
4. **Roasted Breast of Hampshire Turkey Breast served  
with panache of seasonal vegetables, roast potatoes,  
traditional trimmings and pan jus.  
(gluten, sulphites, celery)**
  
5. **Grilled Scottish Salmon fillet served with Panache  
of seasonal vegetables, buttered new potatoes,  
Hollandaise sauce and lemon wedge. ( Fish, milk, egg, sulphites )**
  
6. **Spinach and Ricotta Tortellini served in a roasted  
tomato sauce with fresh basil and vegetarian Parmesan  
cheese. ( Gluten, milk, celery, sulphites )**

Note: £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. **Seasonal fruit Pavlovas.** ( milk, egg )
  
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.**