



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.**