

FUNCTION MENU

STARTERS

Homemade Tomato & Roast Red Pepper soup with crusty bread
Salmon & Spring Onion Fishcakes with mixed leaves and sweet chilli dipping sauce
Pressed Honey & Mustard Ham Hock Terrine, homemade chutney & bread crisps

MAIN COURSES

Chicken Breast on a Garlic & Potato Rosti, braised leeks & celeriac sauce
Pork Belly on mixed bean casserole with dauphinoise potatoes
Salmon Supreme on sweet potato mash with buttered green beans & dill dressing
Roasted Butternut Squash & Spinach Risotto, parmesan cheese & mixed salad
Steak and Ale Suet Pudding, seasonal vegetables with dauphinoise potatoes

DESSERTS

Banana and Baileys Bread & Butter Pudding with vanilla custard
Tiramisu with walnut praline
Sticky toffee pudding with toffee sauce & vanilla ice cream
Spiced Apple & Pear Crumble with vanilla custard

1 COURSE £8 / 2 COURSES £12 / 3 COURSES £15

We are happy to discuss any food requirements and are very flexible so please contact us if you have any specific requests. Please let us know of any specific dietary needs. We will always be more than happy to help.

Please note; Unless otherwise agreed, groups must all have the same menu choice for each course.

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