Tom Crouch | Bar & Catering Manager 01284 717246 tom.crouch@burygolf.co.uk









DINNER MENU

ON ARRIVAL

basket of mixed artisan breads

TO BEGIN

french onion soup (v) | toasted cheese croute

cured fish platter (p, df) | rollmop herring, smoked salmon, peppered mackerel & crayfish chinese style duck bon bons (df) | hoisin sauce, leek & cucumber ribbons, sesame seeds mushroom & applewood smoked cheese crostini (v) | sorrel sauce & watercress salad

MAIN COURSE

stuffed roasted leg of lamb (gf) | pine nuts, feta & marinated tomato, gremolata potatoes

chargrilled chicken breast (gf) | smoked bacon mousse, thyme roast potatoes, seasonal

cabbage & apricot jus

sesame & soy baked sea trout fillet (p) | stir-fried vegetables & orzo pasta beetroot en croute (v, gf) | creamed leeks & spinach, crushed potatoes

PUDDING

chocolate & hazelnut praline roulade (v) | crème fraiche

lemon & lime bavarois (v) | lemon curd, raspberries & Italian biscuits

normandy apple tart (v, gf) | salted caramel fudge ice cream

english cheese selection (v) | crackers, chutney & grapes

TO FINISH

freshly brewed coffee or tea | milk chocolate after dinner mint

MENU PRICES

2 COURSES £32.50

3 COURSES £36

Pre-order Form

Name of Party:		
Number of guests:		
Arrival & Dining Times:		

Please return this form no later than 2 weeks before the event

If any of your party have any dietary requirements please notify us on return

of this form, or contact us directly and we will be happy to discuss their needs

Any guests who withdraw within 3 days of the event will still be charged

Lunch groups minimum number 20 - Evening groups minimum 40

Table	Soup	Platter	Duck	Mushroom
1				
2				
3				
4				
5				
6				
7				
8				
TOTAL				

Table	Lamb	Chicken	Sea Trout	Vegetarian
1				
2				
3				
4				
5				
6				
7				
8				
TOTAL				

Table	Roulade	Bavarois	Tart	Cheese
1				
2				
3				
4				
5				
6				
7				
8				
TOTAL				

Price per head: 2 Course - £32.50 3 Course - £36