

ON ARRIVAL

~ basket of mixed artisan breads on the table ~

TO BEGIN

Moroccan spiced tomato & red pepper soup (v)

Yoghurt & couscous dressing

Smoked salmon & guacamole (p)

Granary croute & poached egg

Bacon & seared gem leaf salad (gf)

Blue cheese dressing

Melon & prosciutto ham (gf, df)

Rocket leaves & citrus oil

MAIN COURSE

Beef short ribs in red wine

Champ mash & seasonal green cabbage & chantenay carrots

Seared lamb leg steak

Roasted squash, cavolo nero & mint salsa

Pan fried halibut fillet (p, gf, df)

Tomato caper sauce & crushed new potatoes

Sweet potato & cranberry roulade (v, gf)

Cajun spiced green beans & crème fraiche

TO FINISH

Blackberry, apple & granola cheesecake (v)

Vanilla cream

Lemon posset (gf, v)

Ginger & oat biscuits

Apricot bakewell tart (v)

Crème anglaise

english cheese slate (v)

crackers, chutney & grapes

~ all desserts followed by coffee or tea & chocolate mints ~

Specific dietary requirements for desserts can be arranged in advance with our catering team

Bury St Edmunds Golf Club 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 30

Table	Soup	Salmon	Bacon	Melon
1				
2				
3				
4				
5				
6				
7				
8				
TOTAL				

Table	Beef	Lamb	Halibut	Vegetarian
1				
2				
3				
4				
5				
6				
7				
8				
TOTAL				

Table	C/Cake	Lemon	Bakewell	Cheese
1				
2				
3				
4				
5				
6				
7				
8				
TOTAL				

Price per head: 2 Course - £31.50 3 Course - £34.50