

Forest Hills Golf Club Group Dinner Menu (minimum 20 guests)

We can adjust our menus to suit guests with special dietary requirements and include different options for children.

Menu 1

£29.50 per person

Atlantic Prawn Salad

Tomato and Basil soup

Chicken Liver & bacon terrine with apple chutney and wholegrain mustard dressing served with ciabatta bread

Lamb shank braised in honey, red wine and rosemary served with rosemary mashed potatoes with sweet honey and redcurrant jus

Pork Tenderloin medallions with caramelised apple, sauté potatoes, braised red cabbage and grain mustard sauce

Sea Bass served with asparagus and a lime sauce

Vegetable tartlet with cheese sauce and stilton cheese glaze

Dessert board to include:

Home-made fruits of the forest cheesecake

Fresh fruit meringue nest with fresh cream and fruit coulis

Chocolate fudge cake with fresh cream

Cheese and biscuits

Coffee and Mints

Menu 2

£26.50 per person

Avocado and tomato salad with mixed leaves and sun dried tomato dressing

Home-made Vegetable soup

Duo of melon with marinated fruits and fruit coulis

Roast English topside of Beef with Yorkshire pudding and red wine sauce

Roast loin of Pork with home-made stuffing and apple and thyme sauce

Baked fillet of salmon with caramelised red pepper and pesto sauce

Spinach and Ricotta cheese crepe finished with a tomato and basil sauce

Dessert board to include:

Home-made raspberry cheesecake

Lemon meringue pie

Warm Belgian apple pie with light vanilla custard

Coffee and Mints

Menu choices need to be made in advance as meals are cooked freshly to order.