Banqueting Menu A

Starters

A King Prawns
Chilli garlic butter sauce served on toasted sourdough

B Caprese Salad
Sliced tomatoes between slices of mozzarella served with micro basil and chive oil

C Garlic Mushrooms
Cream sauce served on toasted sourdough

Mains

D Chicken Supreme
Dauphinoise potatoes, seasonal vegetables and a chicken jus

E Cod loin
Buttered new potatoes and steamed vegetables finished with a light white wine cream sauce

F Roasted Gnocchi
Butternut squash, asparagus, and spring vegetables

Dessert

G Vanilla Cheesecake
Berries & cream

H Sticky Toffee Pudding
Butterscotch sauce

I Fruit Salad

2 course £28.95

3 course £34.95

Heswall Golf Club

Banqueting Menu B

Starters

A Chicken Liver & Brandy Parfait
Garlic Crostini & chutneys

B Trio of Melon
Mozzarella and balsamic & herb oil

C Roasted Red Pepper & Tomato Soup
Served with and artisan bread roll

Mains

D Braised Feather-blade of Beef
Served with fondant potato, seasonal vegetables, and a rich red wine jus

E Salmon
Crispy skin served with crushed new potatoes, steamed vegetables and finished with a béarnaise sauce

F Butternut Squash & Cumin Wellington
Served with fondant potato, seasonal vegetables, and a rich red wine jus

Dessert

G Vanilla Cheesecake
Berries & cream

H Eton Mess
Strawberries, meringue & cream

I Warm Chocolate Brownie
Served with ice cream

2 course £28.95

3 course £34.95

Heswall Golf Club

Banqueting Menu C

Starters

A Ham Hock Terrine
Served with beetroot piccalilli & garlic herb crostini

B Prawn Cocktail
Served with cos lettuce & buttered brown bread

C Butternut Squash Tagine
Served with herb salad

Mains

D Beef Short Rib
Served with fondant potato, seasonal vegetables, and a rich red wine jus

E Herb Crusted Skinless Salmon
Served with seasonal vegetables, garlic roasted new potatoes & a béarnaise sauce

F Vegetable Wellington
Served with garlic roasted new potatoes, steamed vegetables & a red wine gravy

Dessert

G Choice of Cheeses
Crackers, chutneys & grapes

H Key Lime Pie
Clotted cream

I Sticky Toffee Pudding
Butterscotch sauce

2 course £34.95

3 course £40.00

Heswall Golf Club

Banqueting Menu D

Starters

A Smoked Salmon
Served with crème fraîche, beetroot & herb croutons

B Chicken, Leek & Tarragon Tart
Served with salad

C Garlic Mushrooms
Cream sauce served on toasted sourdough

Mains

D Braised Lamb Shank
Dauphinoise potatoes, seasonal vegetables and a minted lamb jus

E Herb Crusted Cod loin
Dauphinoise potatoes, seasonal vegetables & a white wine cream sauce

F Vegetable Wellington
New potatoes, steamed vegetables & a red wine gravy

Dessert

G Choice of Cheeses
Crackers, chutneys & grapes

H Summer Fruits Trifle
Served with shortbread biscuits

I Chocolate Fondant
Chantilly cream

2 course £34.95

3 course £40.00

Heswall Golf Club