



SOCIETY MENU 2010

- * Please make your choice from the dishes below.
- * Vegetarian meals and special dietary requirements available by **prior** arrangement.
- * Final numbers to be advised no less than 48 hours prior to your booking. All charges will be based on your final numbers given irrespective of any reductions on the day.
- * Payment must be made in full **on the day**, direct to the Caterer, either by cash or cheque made payable to **LEGANZA DESIGN SERVICES LTD.**

MORNING SNACK

Bacon Roll & Coffee/Tea (minimum 15) **£3.75**

OR

Danish Pastries & Coffee/Tea (minimum 15) **£ 2.95**

OR

Full English Breakfast (minimum 15) **£5.50**

2 Sausages, 2 Bacon, Grilled tomato, Hash Brown, Scrambled egg,
Tea / Coffee & Toast

LUNCH

Bacon Roll & Coffee/Tea **£3.75**

OR

Homemade Soup & Sandwiches **£4.50**

ALTERNATIVE LUNCHESES AVAILABLE BY PRIOR REQUEST

DINNER

STARTERS

Freshly Prepared Soup of the Day, roll & butter
£2.95

Crostinni of Grilled Goat's Cheese & Balsamic Roast Tomato, dressed Roquette leaves & Pesto dressing
£3.95

Homemade Chicken Liver Parfait, red onion marmalade, dressed leaves & French toast
£4.25

Sautee Garlic Mushrooms in a Stilton Sauce on Toasted Ciabatta garnished with Pancetta crisp
£4.25

Smoked Salmon, capers, fresh lemon & brown bread & butter
£4.50

Tandoori Chicken Skewers with Yogurt & Mint Dressing
£3.95

Duo of Galia & Honeydew Melon with Forest Compote & Honeyed Yogurt
£2.95

Tartlet of Smoked Haddock & Spring Onion on a bed of Creamed Leeks
£4.50

Homemade Salmon Fishcakes with sweet chilli mayonnaise
£3.95

PLEASE CHOOSE ONE OF THE ABOVE FOR YOUR PARTY

DINNER

MAIN COURSES

Braised Steak & Ale with Mushrooms on a Puff Pastry Pillow & Mustard mash
£8.95

Baked Salmon Fillet & Spring Onion Risotto, Chive Beurre Blanc
£9.95

Roast Pork Loin with Sausage meat Stuffing, Apple Compote, Roast potatoes & Sage gravy
£9.50

Honey Roasted Gammon, Dauphinoise potatoes, Mustard sauce
£8.95

Pan Fried Chicken Breast, Roasted Mediterranean vegetables, Pesto mash & a Tomato jus
£9.50

Grilled Natural Smoked Haddock, Spring Onion Mash & rich Mornay sauce
£11.75

Slow Roast Pork Belly, Bury Black Pudding, Apple Compote, Mustard mash
£9.25

Braised Lamb Shank, Mint & Rosemary Jus, Creamy mash
£11.95

Roast Rib of Beef, homemade Yorkshire puddings, Roast potatoes, & red wine gravy
£10.50

PLEASE CHOOSE ONE OF THE ABOVE FOR YOUR PARTY

DINNER

DESSERTS

Classic Lemon Tart, Raspberry Coulis & Crème Chantilly

Sticky Toffee Pudding, homemade Butterscotch sauce & vanilla Crème Anglaise

Traditional Bread & Butter Pudding, vanilla Crème Anglaise

Apple & Sultana Crumble, vanilla custard

Crème Brulee with homemade shortbread

Caramel Baked Rice Pudding

Homemade Fruits of the Forest Cheesecake

ALL DESSERTS

£3.95

INCLUDE FRESHLY BREWED COFFEE

**ASSIETTE OF CHEESES ACCOMPANIED BY
CELERY, BISCUITS AND GRAPE CHUTNEY**

£4.50

INCLUDE FRESHLY BREWED COFFEE

PLEASE CHOOSE ONE OF THE ABOVE FOR YOUR PARTY



Wilmslow Golf Club

All-Inclusive Society Menu

LUNCH

Bacon Roll & Coffee/Tea

CARVERY DINNER

(MINIMUM 20 PERSONS)

Freshly Prepared Soup of the Day

Roast Topside of Beef and Honey Roast Gammon
Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables

Choose one of the following Desserts for your party

Sticky Toffee Pudding, Butterscotch sauce & Vanilla Ice Cream
Classic Crème Brulee with homemade shortbread

Freshly brewed coffee

£20 per head

LUNCH & DINNER ONLY £18.50 per head