

BONDHAY GOLF CLUB

Devonshire Menu

APPETISERS

Caramelised Onion & Goats Cheese Tart v vgo gfo

Accompanied by a fresh rocket salad and rich chutney

Atlantic Prawns in Marie Rose Sauce gfo

On a bed of lettuce and cucumber ribbons, with wholemeal bread and salted butter

MAIN COURSE

Roast Topside of Beef gfo

Served with seasonal vegetables, creamy mashed potatoes, Yorkshire pudding, stuffing, roast potatoes and rich gravy

Mushroom & Spinach Wellington v vgo gfo

Served with seasonal vegetables, creamy mashed potatoes, Yorkshire pudding, stuffing, roast potatoes and rich gravy

DESSERT

Apple & Raspberry Crumble v vgo gfo

Vanilla custard

Lemon Cheesecake v vgo gfo

Seasonal berry coulis and shortbread biscuit

SOMETHING EXTRA

Cheese & Biscuit Platter v gfo

£4.50 per person supplement

Tea and Coffee

£2.50 per person supplement

V Vegetarian **VG** Vegan **VO** Vegetarian option **VGO** Vegan option **GFO** Gluten free option **GF** Gluten free

If you have any specific food/drinks allergen needs, please inform us in advance. While we have procedures for segregating preparation within meals, kitchen service may involve shared preparation/cooking areas. We will take reasonable steps to prepare your meal safely, although we cannot guarantee completely allergen-free environments or products. Our staff cannot offer specific advice or recommendations beyond our published allergen communications and cannot be held responsible for such. Swapping items may result in changes to allergens contained within the dish.

BONDHAY GOLF CLUB

Chatsworth Menu

APPETISERS

Chicken Liver Pâté gfo

Rocket salad, sourdough, salted butter, chutney

Leek & Potato Soup v vgo gfo

Chive cream, croutons, fresh bread roll, salted butter

MAIN COURSE

Prosciutto-Wrapped Chicken gfo

Stuffed with mozzarella and pesto, with a creamy garlic sauce, herbed new potatoes and tenderstem broccoli

Honey Roasted Salmon gfo

Herbed new potatoes, tenderstem and creamy dill sauce

Mediterranean Baked Gnocchi v vgo gfo

In a rich classic tomato sauce with Mediterranean vegetables, topped with crumbled feta cheese. Served with garlic ciabatta.

DESSERT

Sticky Toffee Pudding v vgo gfo

Vanilla custard

Summer Berry Eton Mess v gf

Crushed meringue with juicy berries and fresh whipped cream

SOMETHING EXTRA

Cheese & Biscuit Platter v gfo

£4.50 per person supplement

Tea and Coffee

£2.50 per person supplement

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BONDHAY GOLF CLUB

Children's Menu

APPETISERS

Atlantic Prawn Cocktail gfo

Accompanied by a crusty bread roll and salted butter

Chicken Strips v vgo gfo

Tomato ketchup and rocket salad

Crudités & Hummus v vg gfo

Carrots, cucumber and celery with chickpea hummus

MAIN COURSE

A kids' portion of the Devonshire or Chatsworth main menu items or:*

Lincolnshire Sausage & Mash vo vgo gfo

Lincolnshire or Quorn (vo and vgo) sausages with creamy mashed potatoes and garden peas

Chicken Nuggets vo vgo

Hand-cut chips and baked beans

Chunky Cod Fish Fingers vo vgo

Hand-cut chips and garden peas

DESSERT

Ice Cream Sundae v vgo gf

With wafers, chocolate sauce and whipped cream

Sticky Toffee Pudding v vgo gfo

Vanilla custard

*Kids can choose from the menu being used by the event and not a fusion of both menus

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Devonshire Menu

MINIMUM OF 30 GUESTS
2 COURSES • £22.50 PER PERSON
3 COURSES • £27.95 PER PERSON

Chatsworth Menu

MINIMUM OF 30 GUESTS
2 COURSES • £25.50 PER PERSON
3 COURSES • £32.50 PER PERSON

Children's Menu

NO MINIMUM AMOUNT OF GUESTS
£14.50 FOR TWO COURSES
£17.50 FOR THREE COURSES

CHILDREN CAN ORDER A SMALLER PORTION OF
THE DEVONSHIRE MENU OR CHATSWORTH MENU,
DEPENDING ON WHICH IS BEING SERVED

Contact us

01909 723608 • EVENTS@BONDHAYGOLFCLUB.COM
WWW.BONDHAYGOLFCLUB.COM

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