

AMPFIELD GOLF CLUB

STARTERS

SOUPS – ALL £6.00 UNLESS OTHERWISE STATED

ROASTED TOMATO WITH BASIL CONCENTRATE AND PARMESAN STRAWS

PINK PARIS MUSHROOM WITH TRUFFLE OIL AND HERB CROQUETTE - **£7.00**

LEEK AND POTATO WITH LEEK CHLOROPHYLL AND SMOKEN SALMON CROQUETTE

CARROT AND CORIANDER WITH SPICED ONION BHAJI

WARM WATERCRESS SOUP WITH SMOKEN CHICKEN DUMPLING

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CHICKEN LIVER PARFAIT SERVED WITH AN APPLE AND SAFFRON CHUTNEY - **£7.00**

SMOKED TROUT AND A FRESH HORSERADISH REMOULADE - **£8.50**

SALMON TARTARE SERVED WITH A MIXED GREEN SALAD AND BROWN BREAD AND BUTTER - **£8.00**

FRESH SEASONAL ASPARAGUS GRATINATED WITH A FRESH HERB AND PARMESAN CRUMB AND FINISHED WITH A HOLLANDAISE SAUCE (V) - **£7.90**

PAN FRIED KING PRAWNS SERVED A ON A FRAGRANT CARROT, CUCUMBER AND CORIANDER SALAD - **£9.10**

THAI RED FISHCAKE SERVED ON A SWEET AND SOUR SALAD - **£8.50**

CRAYFISH COCKTAIL - **£7.90**

LIME SORBET AND FRESH PINEAPPLE PUREE - **£6.00**

SMOKED SALMON SERVED WITH FRESH HOMEMADE HORSERADISH – **£8.70**

SEARED SCALLOPS AND AVOCADO MOUSSE - **£10.00**

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MAINCOURSE

BEEF

ALL £19

FILLET OF BEEF, WILD MUSHROOMS AND MADEIRA JUS

FILLET OF BEEF, ROQUETTE ROSTI AND RED WINE JUS

FILLET OF BEEF, BLUE CHEESE AND SAGE CREAM SAUCE

FILLET OF BEEF AND WITH WARM RED WINE JELLIES AND BÉARNAISE SAUCE

ROAST SIRLOIN OF BEEF, ROQUETTE, SUN BLUSHED TOMATOES WITH PINK FIR APPLE

ROAST SIRLOIN OF BEEF, BABY LEEKS, RICH JUS AND WATERCRESS

FILLET OF BEEF WELLINGTON WITH A RED WINE JUS

CHICKEN

ALL £14.95

BREAST OF CHICKEN STUFFED WITH MOZZARELLA & WRAPPED IN PARMA HAM, WITH
A RICH SUN DRIED TOMATO PUREE

BREAST OF CHICKEN STUDED WITH GARLIC & ROSEMARY ON ROASTED FENNEL
WITH A BITTER-SWEET LEMON DRESSING

MOROCCAN SPICED BREAST OF CHICKEN WITH CORIANDER COUSCOUS, MINT &
CUCUMBER SALSA

BREAST OF CHICKEN STUFFED WITH BLACK OLIVE MOUSSE ON CREAMY GARLIC
POTATOES AND WITH BASIL JELLIES

BALLANTINE OF CHICKEN WITH FETA & SPINACH ON WILD MUSHROOMS WITH GARLIC
FOAM

BALLANTINE OF CHICKEN WITH PRAWN MOUSSE ON A RICH TOMATO AND LOBSTER
SAUCE

ORANGE MARINATED BREAST OF CHICKEN ON ROQUETTE ROSTI POTATO WITH
SMOKED DUCK AND MUSTARD SAUCE

BREAST OF CHICKEN WITH ENGLISH ASPARAGUS, DAUPHANOISE POTATO AND SUN
DRIED TOMATO PUREE

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DUCK

ALL £16.95

PAN SEARED DUCK BREAST, PUY LENTILS, PANCETTA AND BEANS

HONEY ROASTED DUCK BREAST, SOYA NOODLES AND A SHITAKE MUSHROOM DRESSING

SEARED DUCK BREAST WITH BEETROOT PUREE AND ROMANESCO

PAN SEARED DUCK BREAST WITH A LIGHT SUMMER ORANGE JUS AND THYME DUMPLINGS

ROASTED DUCK BREAST WITH CRISPY PANCETTA AND ORANGE SALAD

PORK

ALL £17.50

BELLY OF PORK WITH CARAMELIZED APPLE SAUCE, PAK CHOI, FONDANT POTATO AND SAGE JUS

BELLY OF PORK WITH SQUASH PUREE, POTATO GNOCCHI, SAGE FRITTA'S AND HERB SAUCE

LOIN OF PORK WITH ROASTED APPLES, CARAMELIZED APPLE PUREE, APPLE CRISPS AND WARM SWEET APPLE JELLY

LOIN OF PORK ON CREAMY GREEN CABBAGE AND LEEKS, WITH CRISPY BACON AND RICH ORANGE JUS

ROAST PORK FILLET WITH A CARROT, POTATO AND SAGE ROSTI AND A WILD GARLIC CREAM SAUCE

PAN FRIED PORK FILLET ON APPLE MASH WITH A WHOLEGRAIN MUSTARD SAUCE AND SAGE DUMPLINGS

PAN FRIED APPLE & RAISIN STUFFED PORK FILLET WITH BRAISED FENNEL AND SWEET MUSTARD DRESSING

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LAMB - ALL £18.95

SADDLE OF LAMB STUFFED WITH BLACK PUDDING AND SWEET BREADS

SADDLE OF LAMB STUDDED WITH ROSEMARY AND GARLIC AND SERVED WITH A RED WINE JUS

SLOW COOKED LAMB SHOULDER COOKED IN ROASTED TOMATO, CHORIZO AND BLACK OLIVE SAUCE

FILLET OF LAMB ROLLED IN GARLIC AND POPPY SEEDS WITH A RED CURRANT AND ROSEMARY JUS

GARLIC AND MINT STUFFED SADDLE OF LAMB WITH WILD MUSHROOMS AND MINT COUS COUS

FISH

GLAZED SEARED TUNA STEAK ON SPRING ONION & ORIENTAL VEGETABLE SALAD WITH HOT HOI SIN DRESSING - **£15.95**

PAN FRIED PLAICE FILLET WITH SMOKED CHICKEN, CARROT, SAMPHIRE, BUTTER BEANS BOUND IN AN EMULSION - **£16.95**

PAN SEARED SEA BASS FILLET ON GARLIC MASH WITH BEETROOT PUREE, BABY CAULIFLOWER AND FENNEL JELLIES - **£16.95**

POACHED FILLET OF SALMON ON PRAWN RISOTTO WITH CRISPY SQUID AND MARINARA SAUCE - **£15.95**

PAN SEARED SEA BREAM WITH LOBSTER & SALMON CANNELLONI, AUBERGINE CAVIAR AND SWEET KETCHUP - **£16.95**

BAKED WHOLE SEA BASS STUFFED WITH FRESH HERBS & LEMON, WARM LEMON JELLIES AND PESTO DRESSING - **£16.95**

SEARED TUNA STEAK ON A WARM NICOISE SALAD, BLACK OLIVE PUREE AND BASIL OIL - **£15.95**

GARLIC TIGER PRAWNS, SEARED SCALLOPS AND WILD MUSHROOMS WITH TRUFFLE DRESSING - **£15.95**

SALMON, COD, PRAWNS, POLLOCK, MUSSELS & HADDOCK IN A RICH WHITE WINE SAUCE WITH PARSLEY DUMPLINGS - **£16.95**

SMOKED SALMON, PEA AND DILL RISOTTO WITH MUSSEL BENIGES - **£15.95**

SEARED FILLET OF SALMON WITH ENGLISH ASPARAGUS AND WARM HOLLANDAISE SAUCE - **£15.95**

COD, SALMON AND PEA FISH CAKES ON RIBBON VEGETABLES WITH CREAM HERB SAUCE - **£15.95**

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***VEGETARIAN* - ALL £13.50**

TWICE BAKED GOATS CHEESE SOUFFLE WITH PICKLED WALNUTS AND WARM
POACHED PEAR

WILD MUSHROOM AND STILTON SOUFFLE WITH SPICED PEAR CHUTNEY

MEDITERRANEAN VEGETABLE AND FETA TART WITH BASIL AND BLACK OLIVE
RAVIOLI

CREAMY WILD MUSHROOM RISOTTO WITH PARMESAN CRISPS AND TRUFFLE FOAM

BUTTERNUT SQUASH, CHILLI AND CORRIANDER RISOTTO

SPINACH, PUMPKIN AND GOATS CHEESE FILO BASKET WITH A SUN-DRIED TOMATO JAM

MIXED NUT AND BEAN CRISPY POTATO CAKE WITH RIBBON VEGETABLES AND HERB
SAUCE

THREE CHEESE SOUFFLE WITH GRAPE CHUTNEY, BAKED APPLE AND BALSAMIC
REDUCTION

AMPFIELD GOLF CLUB

DESSERTS

CHEESECAKE- ALL £6.95

CHOCOLATE ORANGE

WHITE CHOCOLATE AND RASPBERRY

VERY VANILLA

LEMON AND LIME

BRULEE- ALL £6.50

VERY VANILLA

CAPPUCCINO

PASSION FRUIT

DARK CHOCOLATE AND RASPBERRY

SWEETS - ALL £6.75

SUMMER FRUIT PUDDINGS

LEMON MERINGUE PIE

BANOFFEE PIE

RICH CHOCOLATE TART

SUMMER FRUIT AND CHAMPAGNE JELLY

HOLE IN ONE TRIFLE

CHOCOLATE AND STRAWBERRY ROULADE

DEEP TREACLE TART

WARM CHOCOLATE AND HAZELNUT BROWNIE

WARM WHITE CHOCOLATE AND RASPBERRY BROWNIE

CHOCOLATE ORANGE MOUSSE

PASSION FRUIT PARFAIT

AMPFIELD GOLF CLUB

WEDDING BREAKFAST - SET MENU

STARTERS

HAM HOCK TERRINE, PICCALILLI AND TOASTED SPELT BREAD

SLOW ROASTED TOMATO SOUP WITH PARMESAN CRISP **(V)**

SALMON & SWEET POTATO FISHCAKES

MAINCOURSE

ROAST SIRLOIN OF BEEF & ARTICHOKE'S

CHICKEN BREAST FILLED WITH A BLACK OLIVE, THYME AND LEMON TAPENADE

SADDLE OF LAMB STUDDERED WITH ROSEMARY AND GARLIC AND SERVED WITH A RED WINE JUS

PARMA HAM WRAPPED MONKFISH SERVED WITH A SUNDRIED TOMATO PUREE

GRILLED VEGETABLE GATEAU GRATINATED WITH GOATS CHEESE AND FINISHED WITH A ROASTED FENNEL AND CHERRY TOMATO COMPOTE **(V)**

ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

DESSERTS

FRUIT CRUMBLE WITH HOMEMADE CUSTARD

STAWBERRY SHORTCAKE TOPPED WITH ICE CREAM

VANILLA CRÈME BRULEE

£35 PER PERSON

PLEASE CHOOSE ONE STARTER, MAIN AND DESSERT

ALL DIETARY NEEDS ARE FULLY CATERED FOR