

AMPFIELD COUNTRY CLUB

STANDARD, BRONZE & SILVER WEDDING PACKAGE MENU OPTIONS

STARTERS

LEEK AND POTATO SOUP WITH A PARMASAN PUFF CROUTON

ROAST TOMATO AND PEPPER SOUP

CHICKEN LIVER PARFAIT SERVED WITH AN APPLE AND SAFFRON CHUTNEY

TRIO OF MELON WITH A FIG AND STRAWBERRY GARNISH AND A PORT SYRUP (V)

PRAWN COCKTAIL SERVED WITH BROWN BREAD AND BUTTTER

MAIN COURSES

FILLET OF PORK WITH A CARAMELIZED APPLE PUREE,
FONDANT POTATO AND A SAGE JUS

SLOW COOKED LAMB SHOULDER ON A BED OF ROAST ROOT VEGETABLE AND NEW
POTATOES

PAN SEARED TUNA LOIN GLAZED WITH MOZZARELLA AND TOMATO WITH CRUSHED
POTATOES AND PESTO MEDITERRANEAN VEGETABLE

FILLET OF SALMON WITH SAUTE SPINACH AND MUSHROOM ON A GARLIC MASH WITH
PERNOD AND SAFRON BUTTER SAUCE

ROAST SIRLOIN OF BEEF, HOMEMADE YORKSHIRE PUDDING, CHATEAU POTATOES AND
STEAMED PANACHE VEGETABLE

CAJUN SPICED BREAST OF CHICKEN WITH A LIME AND CUCUMBER COUS COUS AND A
LIGHTLY SEASONED MIXED SALAD

PUFF PASTRY CROWN WITH ROASTED MEDITERANNEAN VEGETABLE AND THYME FRIED
POTATOES, DRIZZLED WITH A TOMATO AND BASIL COULIS (V)

DESSERTS

WHITE CHOCOLATE AND BAILEYS CHEESECAKE

FRUIT CRUMBLE WITH HOMEMADE CUSTARD

PASSIONFRUIT PARFAIF WITH RASPBERRY COULIS

CHEESE AND BISCUITS WITH APPLE, CELERY AND WALNUTS

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STANDARD AND BRONZE PACKAGE WILL HAVE COFFEE/MINTS SERVED AFTER DESSERT
SILVER PACKAGE WILL HAVE SORBET SERVED BETWEEN COURSES AND COFFEE AND PETIT FOURS
SERVED AFTER DESSERT

HOT FORK BUFFET MENU

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CHILLI CON CARNI - *SPICED MINCED BEEF WITH MIXED PEPPERS AND KIDNEY BEANS*

CHICKEN A LA KING - *PIECES OF CHICKEN BREAST GENTLY COOKED IN A MIXED PEPPER AND MUSHROOM GARLIC SAUCE*

MOROCCAN LAMB TAGINE - *MOROCCAN SPICED BRAISED LAMB WITH APRICOTS AND CHICKPEAS*

THAI GREEN CHICKEN - *PIECES OF CHICKEN GENTLY COOKED IN A COCONUT AND THAI SPICED SAUCE*

STEAK AND ALE PIE - *HAMPSHIRE BEEF IN A RICH ALE GRAVY TOPPED WITH PUFF PASTRY LIDS*

ITALIAN MARINATED VEGETABLE LASAGNE (V) - *ROASTED MEDITERRANEAN VEGETABLES BOUND IN A RICH TOMATO SAUCE AND GRATINATED WITH MOZZARELLA*

PORK AND APPLE CASSEROLE – *COOKED IN A CREAMY CIDER AND SAGE SAUCE*

CHEFS FISHERMAN'S PIE - *SALMON, SMOKED HADDOCK, PRAWNS, PEAS AND HARD BOILED EGGS GENTLY BOUND IN A PARSLEY SAUCE AND TOPPED WITH CREAMY MASH*

SELECTION OF BREADED SEAFOOD GOUJONS – *SALMON, COD, SMOKED HADDOCK AND SERVED WITH A FRESH TAR TARE SAUCE*

FIELD MUSHROOM AND SPINACH STROGANOFF GARNISHED WITH BABY GERKINS AND SMOKED PAPRIKA (V)

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SERVED WITH A SELECTION OF SALADS, BRAISED RICE AND NEW POTATOES

DESSERTS

RICH CHOCOLATE TART WITH PISTACHIO CRÈME FRAICHE

BAILEYS AND WHITE CHOCOLATE CHEESECAKE

WARM APPLE PIE SERVED WITH CLOTTED CREAM

SEASONAL FRESH FRUIT SALAD

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PLEASE CHOOSE FROM THE FOLLOWING –

*2 X MEAT DISHES * * 1 X FISH DISH * * 1 X VEGETARIAN DISH * * 2 X DESSERT*