

# HAMPTON COURT PALACE GOLF CLUB

## SAMPLE MENU

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### Wedding Breakfast Menu

#### Entrée

##### **Marinated Plum Tomato & Bocconcini Mozzarella**

Fresh tomato with mozzarella drizzled with pesto dressing, served with rocket salad and ciabatta toast

##### **Roasted Butternut Squash Soup**

with Parmesan Croutons

##### **Duck & Calvados Pate**

A rich and creamy Duck pate with a hint of Calvados served with baguette toasts

##### **Wild Mushroom & Bacon Salad**

A seasonal selection of wild mushrooms sautéed gently with bacon lardons, garlic and fresh herbs, presented on a bed of dressed fresh green leaves

##### **Smoked Salmon**

Thinly sliced smoked salmon simply served with Capers, lemon and cracked black pepper, dressed with dill and a lemon garnish

##### **Ham Hock Terrine**

Braised Ham Hock Terrine with beetroot and red onion Chutney and a mixed fresh salad

##### **Goats Cheese and Caramelised Red Tart**

A puff pastry goats cheese and red onion tart, served with rocket salad and balsamic glaze

##### **Pan Fried Scallops (£4.00 extra per person)**

Lightly pan fried and served with a lime and tomato salsa

Amuse Bouche (£2.00 extra per person)

##### **Champagne Sorbet**

Or

##### **Lemmon Sorbet**

#### Plat Principal

##### **Chicken Breast Wrapped in Streaky Bacon**

Supreme of chicken oven roasted, wrapped in streaky bacon and served with braised red onions

##### **Saddle of Lamb**

Lamb saddle with braised red cabbage and dauphnoise potatoes

##### **Pork Belly**

Roasted Pork belly served with smoked garlic and thyme mash.

##### **Pan Fried Sea Bass**

Pan fried sea bass with Chorizo sausage and red pepper coulis with crushed new potatoes

##### **Spicy Bean Casserole (v)**

A selection of mixed beans in a rich spiced tomato sauce, served with a fragrant herby Cous Cous

##### **Sun dried tomato Pasta (V)**

Sun dried tomato pasta with rocket and black olives

##### **Roast Sirloin of Beef (£2.00 extra per person)**

Roasted sirloin of beef, Yorkshire puddings, roast potatoes and vegetables served with a rich caramelised shallot and red wine jus.

#### Les Desserts

##### **White Chocolate and Baileys Cheesecake**

Rich creamy cheesecake on a shortbread base

##### **Mixed Berry Pavlova**

An all time British classic. Mixed berries, crushed meringue and thick whipped cream

##### **Glazed Lemon Tart**

Lemon tart served with Chantilly cream

##### **Sticky Toffee Pudding**

A sweet and sticky sponge served with butterscotch sauce and vanilla ice cream

##### **Fruit salad**

##### **Warm Chocolate Sponge Pudding**

With strawberries and vanilla ice cream

##### **Tiramisu**

genoise sponge layered between coffee liqueur cream