



# Banqueting Menus

West Essex Golf Club



## Diamond Menu Selection

£24 Per Person

### Starters

Chef's seasonal soup with crusty bread (V)

Goat's cheese and red onion tart, rocket salad and balsamic vinegar (V)

Homemade fishcakes with rocket salsa and a sweet chilli dressing (V)

Classic prawn cocktail

Duck liver pate with homemade chutney and toasted crostini

### Mains

Supreme of chicken glazed with infused herbs and served with a wild mushroom sauce or a white wine, mushroom and tarragon sauce

Pan fried salmon with a ginger and sweet chilli glaze, chicory and a Romesco sauce

Roast beef, Yorkshire pudding with all the trimmings

Honey glazed pork belly, star anise, savoy cabbage, bacon, carrots and an apple puree

Vegetable lasagne (V)

Wild mushroom risotto with cep sauce and fresh parmesan (V)

Vegetarian Wellington; trio of cheese, mushroom & red onion marmalade

### Desserts

Black cherry frangipane served with vanilla cream

Sticky toffee pudding served with butterscotch sauce and Movenpick banana ice cream

Raspberry Eton mess cheesecake





## Platinum Menu Selection

£27.50 Per Person

### Starters

Prawn & avocado salad served with a lemon and dill dressing (V)

Smoked salmon with asparagus mousse and watercress salad

Loch Duart Scottish smoked salmon, horseradish tartare & micro salad

Ham hock and pea terrine, watercress, Cumberland sauce & toast

### Mains

Ballotine of chicken served with goat's cheese or Taleggio cheese served with a basil mouse mousse and wild mushroom sauce

Roast loin of Norfolk turkey served with Yorkshire pudding, roast potatoes and all the trimmings

Lemon crusted sea bass roasted with a tomato and black olive compote

Rack of spring lamb with petit pois and minted pea purée

Confit leg of duck, braised red cabbage, potato croquettes served with whole trumpet mushrooms

Wild mushroom risotto with cep sauce and fresh parmesan (V)

Vegetarian Wellington; trio of cheese, mushroom & red onion marmalade

### Desserts

Chocolate caramel salted torte with white and dark chocolate baton

Lemon and raspberry posset and homemade shortbread and fresh berries

Dark chocolate rum truffle with rum & raisin ice cream

Trio of mini American classic desserts; key lime pie, pecan pie and Mississippi mud cake

The West cheese board - Montgomery cheddar, blue cheese, brie, grapes, onion chutney, crackers & oatcake



## Canapes



Chef's special 5 canapé selection	£5.00
Selection of 6 items	£6.50
Selection of 8 items	£8.00
Five canapés and a glass of Prosecco	£8.50

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- Mini fish & chips
  - Sweet pepper and cream cheese baskets
  - Cheeseburger crostini
  - Smoked salmon blini
  - Beef & horseradish Yorkshire pudding
  - Wasabi filled breaded prawns
  - Mini shepherd's pie
  - Mini quiche selection
  - Mini pork & leek sausages on a mustard mash base
  - Bite size salmon & cream cheese bagel
  - Selection of mini savoury tartlets
  - Mini beef Wellington
  - Mini smoked salmon terrines
  - Steamed dim sum selection
  - Minted lamb wooden skewers.
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- Mini strawberry & cream scones
- Victoria sponge cake
- Mini black forest
- Mini pot of lemon meringue
- Mini tiramisu
- Raspberry & vanilla sabayon pot
- Lemon tart