

# 3 course menu

2019

Edwards  
BAR & RESTAURANT

## MENU 1

### **Rich Tomato and Basil Soup**

With a fresh baked granary roll

### **Salmon and Prawn Cocktail**

Served with mixed leaves, granary bread & butter and Bloody Mary dressing

### **Applewood Smoked Cheddar and Red Onion Tartlet**

Served with dressed leaves and citrus crème fraîche

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### **Roast Silverside of Beef**

With Yorkshire pudding and horseradish gravy

### **Baked Supreme of Salmon**

Served with a smooth hollandaise sauce

### **Baby Spinach and Wild Mushroom Risotto**

With sunblush tomato and parmesan

### **Poached Supreme of Chicken**

Served with a creamy mushroom and brandy sauce

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### **Apple and Mixed Berry Crumble**

Served with crème Anglaise

### **Chocolate Profiteroles**

With whipped cream

### **Coffee & Mints**

**£21.95pp**

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### MENU 2

#### **French Onion Soup with Cheddar Crouton**

With a fresh baked granary roll

#### **Traditional Prawn Cocktail and Marie Rose Dressing**

With wholemeal bread and butter

#### **Cream and Brandy Mushrooms**

Button mushrooms in a creamy brandy sauce on a fried croute

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#### **Roast Leg of Lamb**

With red wine and redcurrant gravy

#### **Asparagus, Goats Cheese and Mushroom Tart**

Served in a savoury pastry case

#### **Roast Loin of Cod**

With a rich Provençale sauce

#### **Rich Chicken Coq-au-Vin**

Chicken supreme in a rich red wine and mushroom sauce

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#### **Tangy Lemon Cheesecake**

#### **Sticky Toffee Pavlova**

With whipped cream

#### **Coffee & Mints**

**£21.95pp**

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### **MENU 3**

#### **Minestrone Soup**

With herb croutons and a fresh baked granary roll

#### **West Country Game Pâté with Red Wine and Green Peppercorns**

With red onion and cranberry relish, watercress and warm focaccia

#### **Broccoli and Stilton Tartlet**

Served with dressed leaves and red onion marmalade

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#### **Roast Loin of Pork**

With apple, sage & onion stuffing and sweet cider gravy

#### **Mushroom Stroganoff**

Served with steamed white rice and warm pitta bread

#### **Chicken Chasseur**

Chicken supreme in a tomato, mushroom and white wine sauce

#### **Baked Fillet of Hake**

Served with a three cheese mornay sauce

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#### **Bramley Apple Pie**

Served with crème Anglaise

#### **Toffee & Honeycomb Cheesecake**

With whipped double cream

#### **Coffee & Mints**

**£21.95pp**

Thank you for considering Bromsgrove Golf Centre  
as a venue for your function

Please make your selection from just one of the three  
3 Course Menu options. Special dietary requirements can be catered for  
upon request. Pre selection of your guest's menu choices is required at  
least 7 days prior to your function.

Our Premier Suite which offers superb private dining for up to 70 guests can  
be provided. Please be aware this room is situated on the first floor  
accessed by a wide staircase. There is no lift available  
(room hire charge applicable)

If you require any further assistance or information please do not hesitate  
to contact Sean Cunning on 01527 579179 who will be delighted to help

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