

Functions

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

**Please choose 2 options for each course along with an additional vegetarian
option for the starter and main course.**

Menu selections must be pre-ordered in 7 days prior to your function.

Special dietary requirements can be catered for upon request.

**Our Premier Suite, which offers superb private dining for up to 70 guests, can be
provided. Please be aware that 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 (Clubhouse Manager) on 01527 579179 who will be
delighted to help.**

**3 Courses
Tea/Coffee & Mints
£25.00pp**

3 Course Menu

STARTER

Homemade Soup with a freshly baked bread roll

Prawn & Smoked Salmon Cocktail with mixed leaves, granary bread & butter and Bloody Mary dressing

Ham Hock Terrine with a freshly baked bread roll

Chicken Satay with peanut dipping sauce

Cream and Brandy Mushrooms served on toasted bread

Vegetarian Tart with dressed leaves and citrus crème fraîche

MAIN COURSE

Roast Silverside of Beef with Yorkshire pudding and beef gravy

Roast Leg of Lamb with mint gravy

Poached Supreme of Chicken served with a creamy mushroom and brandy sauce

Baked Supreme of Salmon served with a smooth hollandaise sauce

Roast Loin of Cod with a rich Provençale sauce

Duck Breast served pink with black cherry sauce (£3 supplement)

Vegetarian Option

DESSERT

Profiteroles with chocolate and salted caramel sauce

Homemade Seasonal Fruit Crumble served with custard

Mini Cheesecake Selection with cream

Duo of Desserts mini chocolate layer mousse, and mini berry topped white chocolate mousse

Trio of Desserts passion fruit tart, mini chocolate layer mousse, and mini berry topped white chocolate mousse (£3 supplement)