

CELEBRATORY EVENTS

We appreciate your interest in Bromsgrove Golf Centre as the venue for your celebratory event.

Our restaurant and function suites offer an elegant, convivial setting ideal for a wide range of functions, ensuring a memorable experience for you and your guests.

Kindly select two options for each course, along with an additional vegetarian choice for both the starter and main course.

Our team of chefs are dedicated to accommodating a variety of dietary preferences and requirements.

Please ensure all menu selections are pre-ordered at least seven days prior to your event.

If guests have any special dietary requirements, please inform us in advance and we will be pleased to accommodate their needs.

Our Premier Suite provides exceptional private dining facilities and is suitable for groups of up to 70 guests.

Please note that the suite is located on the first floor and is accessed via a wide staircase; unfortunately, there is no lift available.

A room hire charge will apply for use of the Premier Suite.

Should you require any further information or assistance, please do not hesitate to contact our Hospitality Team.

Our staff would be delighted to assist you and answer any queries you may have they can be contacted on 01527 579 179.

3 Courses
Tea/Coffee & Mints
£32.00pp

Bromsgrove Golf Centre, Stratford Road, Bromsgrove, Worcestershire B60 1LD

Tel: 01527 579179

www.bromsgrovegolfcentre.com



EDWARDS

BAR & RESTAURANT

3 COURSE MENU

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

STARTER

- TOMATO & BASIL SOUP** with a freshly baked bread roll
- PRAWN & SMOKED SALMON COCKTAIL** with mixed leaves, granary bread & butter and Bloody Mary dressing
- WILD BOAR & PLUM PATE** with dressed leaves and toasted baguette
- VEGETARIAN TART (v)** with dressed leaves and onion chutney

MAIN

- ROAST SILVERSIDE OF BEEF** with Yorkshire pudding and beef gravy
- ROAST LOIN OF PORK** with stuffing, apple sauce and cider gravy
- FRENCH TRIM CHICKEN** served with a creamy mushroom and brandy sauce
- BAKED SUPREME OF SALMON** served with a smooth hollandaise sauce
- CREAMY MUSHROOM VOL-AU-VENT (v)**

All served with roast & creamed potatoes and seasonal vegetables

DESSERT

- SEASONAL FRUIT CRUMBLE** with custard
- PROFITEROLES** with chocolate & caramel sauce and Biscoff crumb
- PASSIONFRUIT CHEESECAKE** with ice cream
- TARTE AU CITRON** with cream
- CHOCOLATE TRUFFLE TORTE (gf, ve)** with red berry coulis and vegan ice cream

TEA/COFFEE & CHOCOLATE MINT

Please be aware our kitchen contains allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering your meal.



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