

Denton Golf Club



Formal Dining Menu



Bread baskets served to all tables

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Chef's Soup of your choice

(GF alternative) (Vegan alternative)

Steak & Mushroom Crostini *stilton, creamy peppercorn sauce*

Halloumi Skewers *rocket salad & sweet chili dip* (V) (GF)

Duck Spring Roll *spring vegetables, wilted pak-choi & sweet chili dip*

Classic Prawn Salad (GF alternative)

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Beef Roast Dinner (GF alternative)

served with traditional trimmings & Yorkshire pudding

Lamb Roast Dinner (GF alternative)

served with traditional trimmings

Parma Ham Chicken (GF alternative)

stuffed with mozzarella, with baby potatoes, vegetables & red pepper sauce

Olive & Herb Salmon Fillet (GF alternative)

with baby potatoes, vegetables & hollandaise sauce

Vegetable Lasagna (V)

mixed salad & garlic bread

Vegan Roulade (GF) (VEGAN)

served with roast potatoes, seasonal vegetables & vegan gravy

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Strawberries & Cream Cheesecake

Chocolate Trillionaires Tart (GF) (VEGAN)

Apple Crumble with Custard

Sticky Toffee Pudding with Ice Cream

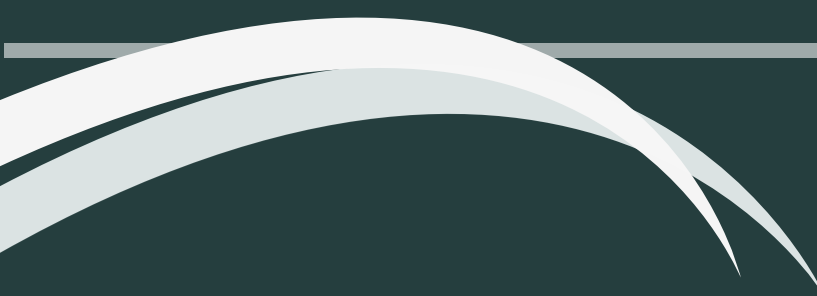
Cheese & Biscuits



PLEASE NOTE

- Maximum of 3 choices per course.
- A pre-order by table plan is required in advance.
 - Minimum catering of 30 persons.
- Final numbers and full payment for catering are to be confirmed at least two weeks in advance.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Please inform us of any special dietary requirements or allergies for you and your guests. Denton Golf Club can provide substitute dishes upon request but cannot be held responsible for not conforming to dietary requirements or allergies if not given prior notice.



Two Courses	£19.95 per person
Three Courses	£25.00 per person
Tea / Coffee	£1.75 per person

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