



Sara Event Catering

Golf Club Two Course Set Menu Sample (£20 per head)

Main Course:

Whole Chicken Supreme with Spinach & White Wine sauce
(Chicken breast poached in cream and white wine with garlic & baby spinach)
Served with seasonal vegetables & Dauphinoise potatoes

or

Roasted Salmon en Croute
(Salmon fillet with pesto in light buttery puff pastry)
Served with new potatoes and green beans

Or

Beef Stroganoff
(Tender Beef & Mushrooms in a hot & sweet paprika sauce)
Served with long grain rice or tagliatelle

Vegetarian options:

Wild Mushroom & White Bean Cassoulet
(Chanterelle, Shiitake & Porcini mushrooms with white beans in a white cream sauce)
Served with assorted green vegetables

Or

Seasonal Vegetable Lasagne
Served with Garlic Bread & a green salad

Desserts:

Individual Mixed Berry Meringues served with cream

Or

Tarte Au Citron
(Classic Baked Lemon Custard Tart)

Or

Chocolate Mousse
Served with homemade shortbread

A 3-course dinner will available be from £24 per head, starter options available upon request
Dietary requirements are available at no additional cost.

For other luncheons we are able to offer the following:

Main Course:

A whole poached dressed salmon

Served with a selection of green salad, rice & pasta salads, slaws, cheeses, pickles and bread choice
£10 per head (depending on bread choice)

Or

Cold Pork Pies, Game Pie & a selection of cold meats and salads as mentioned above
£9 per head (depending on bread choice)

A vegetarian option would be a Quiche or Roulade £9 per head

Dessert:

Tarte au Citron

Or

Classic Summer Fruit Salad served with homemade shortbread

These menus are samples only , we are happy to consider other dish options within chosen price range



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