



Sweetwoods Park Golf Club Society Menu

Autumn/Winter - October-March

Starters

Italian oxtail broth with root vegetables, parmesan and wild mushrooms.

Twice baked stilton soufflé with pear chutney, watercress and a port reduction.

Scottish smoked salmon filled with crab meat bound in a wasabi mayonnaise, a lime and avocado puree, pink pickled ginger and dressed with soy, honey and sesame.

Pan fried fillet of mackerel with a parsnip and sage puree, roasted apple and a hazelnut butter dressing.

Ham hock terrine with piccalilli dressed endive and toasted granary bread.

Main Course

Marmalade glazed ham served with roasted potatoes and root vegetables, braised red cabbage, Yorkshire pudding and a rosemary and orange jus.

Confit leg of duck served with a butternut squash risotto, poached leeks, parmesan tuille and a cabernet sauvignon reduction.

Roasted pave of hake topped with a parsley crust and served with smoked garlic mashed potatoes, chargrilled chicory, creamed savoy cabbage and crispy pancetta.

Celeriac, chestnut and wild mushroom fricassee with steamed rice and finished with tarragon.

Venison, red wine and rosemary pie served with mashed sweet potatoes, seasonal vegetables and gravy.

Desserts

Prosecco poached pear with toasted hazelnuts, chocolate sauce and vanilla ice cream.

Orange and cinnamon crème brulee with pistachio biscotti

Sticky toffee pudding with butterscotch sauce and rum and raisin ice cream.

Maple syrup and chocolate chip cheesecake with oranges.

Selection of cheese and biscuits with grapes, celery and quince paste.



Spring – April - June

Starters

Wild mushroom and rosemary soup with truffle oil and chives.

Pork and vegetable spring rolls with a sweet chilli dipping sauce, wakame seaweed and teriyaki.

Ham and gruyere croquettes with a honey and mustard mayonnaise and pickled wild mushrooms.

Breaded goats cheese with cherry tomatoes, red onion marmalade, rocket pesto and a balsamic caramel.

Pan fried prawns with a mango, spring onion and red chilli salsa, coriander, avocado puree and a lemongrass and ginger dressing.

Chicken liver pate with chutney, dressed salad leaves and toasted brioche.

Main Course

Roasted breast of chicken with spears of English asparagus, parmesan polenta chips, sautéed baby leaf spinach and a tomato, basil and mascarpone sauce.

Massaman lamb shank curry with crushed cashew nuts, steamed rice and chilli crackers.

Pan fried sea bream with potato gnocchi, minted aubergine, pickled fennel, roasted vine tomatoes and salsa verde.

Spears of English asparagus with soft boiled hens egg, croquette potato, watercress and a tarragon hollandaise sauce.

Pressed pork belly with crackling, lemon and rosemary sautéed potatoes, roasted beetroot, baby carrots and a wild garlic mayonnaise.

Seared fillet of salmon with spears of asparagus, celeriac remoulade, watercress and a crab bisque.

Dessert

Coffee crème brulee with a shortbread biscuit.

Vanilla pana cotta with new season berries and a tuille biscuit.

Raspberry and lemongrass jelly with a passionfruit cream and a dark chocolate shard.

Dark chocolate and coffee tart with clotted cream and a baileys sauce.

Classic tiramisu.

Selection of cheese and biscuits with grapes, celery and quince paste.



Summer – July - September

Starters

Chilled cucumber soup with a smoked salmon and horseradish crème fraiche.

Crayfish, edamame bean, coriander, red onion and sushi rice salad with a sweet chilli jam and a lemongrass & coconut dressing.

Saffron and chorizo risotto with shaved parmesan and salsa verde.

Globe artichoke, sun-blushed tomato, caramelised red onion and mozzarella flat bread.

Greek style lamb koftas with tzatziki and a feta salad.

Crab and ginger spring roll with a cucumber and sesame dressing and an avocado and lime puree.

Main Course

Braised beef rib marinated in smoked paprika, rosemary and garlic served with sweet potato mash, creamed corn and green beans.

Roasted breast of chicken and leg stuffed with a herb mousse served with olivette potatoes, pea puree, roasted baby carrots and a thyme jus.

Pan fried fillet of sea bream with courgette linguine, saffron mashed potatoes and a tomato fondue.

Herb and parmesan arancini with braised fennel, sauce pistou and roasted cherry vine tomatoes.

Sicilian lamb rump with sweet potato and hazelnut gnocchi, bocconcini, wild mushrooms and sun-blushed tomatoes bound in a purple basil pesto

Desserts

Peach tart tatin with vanilla ice cream.

Mango and passionfruit mousse with a dark chocolate shard.

English strawberry and crème fraiche sorbet with vanilla crème patissiere in a brandy snap basket.

Vanilla cheesecake set on an almond biscuit base with a raspberry compote and chocolate sauce.

White chocolate and baileys iced parfait set on a chocolate sponge base with a summer berry compote.

Selection of cheese and biscuits with grapes, celery and quince paste.

