

SURBITON GOLF CLUB



WEDDING *PACKAGES*

THREE COURSE MEAL

£45.00 per head

Starters

1. *Homemade Salmon and Chive Pate, Melba Toast, House Salad Garnish and Our Homemade Dressing*

2. *Homemade Chicken Liver and Apricot Parfait, Toasted Onion Loaf, House Salad Garnish and Our Homemade Dressing*

3. *All Our Soups Are Homemade and Served With a Bread Roll and Butter*

French Onion Soup

Broccoli and Stilton

Tomato and Tarragon

4. *Homemade Trio of Smoked Fish Roulade, served with Cucumber and Tomato Salsa, House Salad Garnish and Our Homemade Dressing*

5. *Homemade Set Smoked Bacon and Chicken Terrine, served with Tangy Onion Compote, Toasted French Onion Toast, House Salad Garnish and Our Homemade Dressing*

Mains

1. *Pan Fried Chicken Stuffed with Baked Leeks and Cream Cheese, Crispy Fondant Potatoes, White Wine Bacon and Mushroom Sauce*

2. *Homemade Pork en Croute- Pork Loin, Mushroom Farce and Parma Ham Encased in Flaky Puff Pastry, Roast Potatoes, with a Dijon Mustard Sauce all served with Seasonal Vegetables*

3. *Chargrilled Chicken, Asparagus Spears, Parsnip Puree, Creamy Dauphinoise Potatoes and a White Wine and Pesto Sauce*

4. *Pan Fried Rump of English Lamb, Creamy Dauphinoise Potatoes, Rosemary and Redcurrant Jus. Served with Seasonal Vegetables (£6 supplement)*

5. *Pan Fried Salmon, Charred Asparagus and Leeks, served with a Lemon Hollandaise and Fresh Seasonal Vegetables*

6. *Traditional Roast Sirloin of Beef with a Homemade Yorkshire Pudding and a Red Wine Jus served with Seasonal Vegetables (£4 supplement)*

Desserts

A duo of sweet treats

*Homemade Mini Meringue Nest Topped With Freshly Whipped Cream, Strawberries and Raspberries.
Accompanied by a Homemade Vanilla Pana Cota served with a Sweet Mango and Raspberry Coulis*

Light and Tangy

A Homemade Traditional Lemon Posset Topped with Freshly Whipped Chantilly Cream and Fresh Summer Berries

Light and Refreshing

A Brandy Snap Basket Filled with Homemade Raspberry Mousse with a Crème anglaise Sauce and Raspberry Coulis Sprinkled in Fresh Summer Berries

Light and Sweet

A Homemade Lemon Curd and lime Luxury Cheesecake served with a Raspberry and Mango Puree and a Handmade White and Dark Chocolate Run-out

Crisp and Fresh

Homemade Light Meringue Nest Topped with Chantilly Cream, Raspberries, Strawberries and Blueberries, Topped with a Handmade Chocolate Run-out

Wedding Evening Buffet

£14.95 per head

Mini Bagels filled with Various Fillings

Oriental King Prawns Wrapped in Filo Pastry

Pastry Croûtes

Melon Wrapped in Parma Ham

Chicken Drumsticks Glazed in a BBQ Sauce

Seasoned Potato Wedges

Olives and Roasted Peppers Drizzled in Balsamic Vinegar

Cocktail Sausages in a Sweet Chilli and Sesame Seed Glaze

Homemade Salmon Terrine on Mini Toasts

Canapé menu

Please choose maximum of 6

£5.00 per head 4 pieces per person

Mini Jacket Potatoes Filled with Sour Cream and Fresh Chives

Mini Goats Cheese, Red Onion Compote and Spinach Tarts

Parma Ham and Mozzarella Bites

Pisa Mozzarella- Mozzarella Balls, Sun Dried Tomatoes and a Basil Leaf on a Cocktail Stick

Stilton and Peach Bruschetta

Vol-au-vents filled with various bite sized fillings

Button Mushrooms stuffed with Stilton, Chives and Garlic

Mini Vegetarian Samosas

Mini Tortilla Wraps Filled with Guacamole And Parma Ham

Green Pesto and Mozzarella Beignets

Balsamic Cherry Tomatoes stuffed with Garlic and Chive Cream Cheese

Wine List

House Wines

White

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|--------|--|------|--------|
| France | Vin de France - Les Betes Rousses, IGP Pays de l'Herault | 2012 | £14.35 |
| | Pale lemon coloured with a floral nose showing lemon and pear aromas. The palate is medium bodied and refreshing, with good depth of apple and pear fruit flavours and a crisp dry finish. | | |
| Chile | Sauvignon Blanc – Volandas, Valle Central | N.V. | £14.85 |
| | A light coloured wine with a generous gooseberry nose. It has bright fresh flavours of citrus, apples and peaches, and a clean balanced finish. | | |

Red

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| France | Vin de France - Les Betes Rousses, IGP Pays de l'Herault | 2012 | £14.35 |
| | Ruby red with a fruity nose of cherry, plum and spice. The palate is medium bodied and fruity, with soft tannins and a warming finish. | | |
| Chile | Merlot – Volandas, Valle Central | N.V. | £14.85 |
| | A bright garnet coloured wine with a generous nose with hints of chocolate, plums and vanilla. The flavour is soft and harmonious with medium body and a good finish. | | |

Rose

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| France | Vin de France - Les Betes Rousses, IGP Pays de l'Herault | 2012 | £14.65 |
| | Vibrant pink coloured with violet tints. The nose is youthful and intense, with notes of blackcurrant leaf and raspberry. The palate is well balanced and juicy, with lovely balancing acidity. | | |

White Wines

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| Italy | Pinot Grigio - Ca' del Bianco, IGT delle Venezia, Botter | 2012 | £15.40 |
| | Very pale lemon coloured, the nose shows spicy pears and preserved lemon. The palate is mouth wateringly refreshing, with apple and pear flavours, a rounded texture and a dry, crisp finish which develops spicy notes. | | |
| France | Marsanne – Les Tannes, IGP Pays d'Oc, Paul Mas | 2013 | £16.55 |
| | Golden yellow with green tints, the nose shows floral notes, dried pear and hints of vanilla. The palate is quite rich with toast and honeyed layers, along with the dried orchard fruit. Mellow and creamy on the finish, with lovely balancing acidity. | | |
| Spain | Rioja – El Coto | 2013 | £18.85 |
| | In the nose the wine delivers beautiful intensity, with flavours of tropical fruit and citrus. In the mouth, a powerful fresh attack gives way to a round texture balanced with a good acidity, releasing the fruit aromas. | | |
| New Zealand | Sauvignon Blanc - Turning Heads, Marlborough | 2013 | £18.60 |
| | A vibrant aroma of ripe gooseberries, herb and nettle aromas with tropical flavours and a crisp citrus acidity to balance a richly textured palate. | | |
| France | Mâcon-Davayé - Les Belouzes, Domaine des Maillettes | 2012 | £19.85 |
| | Pale lemon gold with aromas of ripe apples, and nutty notes. Medium bodied the palate has flavours of apple skin, orange blossom and peach and a creamy textured finish. | | |
| Italy | Gavi di Gavi - Figini, Az Agr La Chiara | 2013 | £20.35 |
| | Pale lemon gold with aromas of ripe apples, and nutty notes. Medium bodied the palate has flavours of apple skin, orange blossom and peach and a creamy textured finish. | | |

Red Wines

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| France | Cotes du Rhone – La Poulardiere, Domaine de Vervine | 2011 | £16.85 |
| | A vibrant young red fragrant with red fruits, blackcurrant and green peppers on the nose, warm succulent stone fruit and a hint of mineral. | | |
| Spain | Rioja Crianza – ‘El Coto’ | 2010 | £18.85 |
| | Ruby-red colour. The fresh fruit aromas are preserved in the nose, together with typical liquorice aromas from the oak. Hints of vanilla. In the mouth good balance. Silky, velvety with good intensity. | | |
| France | Syrah / Grenache – Costieres de Nimes, Domaine du Petit Mas | 2011 | £16.95 |
| | Deep ruby colour, with a nose of sweet black fruits and crushed raspberries. Medium bodied, spicy with peppery and earthy notes on palate. Smooth, long and satisfying finish. | | |

Red Wines (cont)

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| Argentina | Malbec – Raza Reserva, Famatina Valley, Vinas Riojanas | 2012 | £17.55 |
| | Aromas of intense ripe fruit, cherries, blackberries, blueberries, and fresh plums, combined with spicy and floral hints. A wine of good intensity, concentration and long after taste. | | |
| Chile | Pinot Noir “Reserve” – Tres Palacios, Maipo Valley | 2013 | £18.60 |
| | Deep ruby colour, the aroma is intense and elegant with notes of strawberries and violets. Nicely balanced it has a fresh delightful finish. | | |
| Italy | Valpolicella Superiore Ripasso – Famiglia Pasqua | 2012 | £20.30 |
| | Ruby-red, this wine offers intense aromas of wild cherries, redcurrant and hints of toasting. A rich and full-bodied wine, with sweet and round tannins on the palate. | | |

Rosé Wines

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| Spain | Rioja – ‘El Coto’ | 2013 | £16.85 |
| | The colour is a lively pale pink and the nose a display of strawberries and childhood candy. Dry and easy drinking it displays a wide range of red and dark fruits, strawberries, and cherries, sharp and crispy. | | |

Champagne & Sparkling Wines

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| France | Champagne, Brut Reserve – Laytons | N.V. |
| | £29.75 | |
| | Medium lemon colour, fine mousse. The nose has good richness and depth of toasty fruit, showing elements of lemon zest and brioche. The palate is refreshing yet also quite full, with a long and balanced finish developing nice yeasty notes. An accomplished aperitif champagne, it also has sufficient weight to accompany pan fried white fish and cold meats. | |
| France | Champagne, Brut Reserve – Chassenay D’Arce | N.V. |
| | £32.95 | |
| | It has a gold lemon colour with beautifully fine bubbles and its rich smell unveils spicy and floral notes with hints of honey and yellow fruits. | |
| Italy | Prosecco Brut – Arcobello | N.V. |
| | £18.00 | |
| | Fully sparkling and very pale straw coloured. The nose shows aromas of golden delicious apples and ripe pear. The palate is dry but fruity, with fresh apple and pear fruit and a clean refreshing finish. | |