

Club Menu

£23.00 per person

Cream of Tomato and Basil Soup
enriched with Fresh Cream

Fanned Honeydew Melon
with a Duo of Fruit Coulis

Cream of Broccoli and Almond Soup
enriched with Fresh Cream

Medley of Prawns, Pasta, Apple and Celery
bound in a Marie Rose Sauce

Farmhouse Pâté
with Cumberland Sauce and Mixed Leaves



Roast Derbyshire Turkey
with Chipolata Bacon Roll, Sage and Onion Seasoning, Cranberry Sauce and Turkey Gravy

Roast Topside of British Beef
with Yorkshire Pudding and Horseradish Sauce

Roast Leg of English Lamb
with Roast Gravy and Mint Sauce

Roast Loin of Pork
with Sage and Onion Seasoning, Apple Sauce & Roast Gravy

Oyster and Button Mushroom Stroganoff
with a Mixed Pepper Cous Cous

Mixed Nut and Lentil Bake
served with a Sweet Pepper Coulis

All served with a Medley of Seasonal Vegetables and Potatoes



Bramley Apple and Sultana Pie
with Hot Vanilla Custard

Chantilly Filled Profiteroles
with a Duo of Chocolate Sauces

Tropical Fresh Fruit Salad
with an Orange and Grand Marnier Syrup

Fresh English Strawberries
with Lashings of Freshly Whipped Cream (seasonal)



Freshly Brewed Coffee and Chocolates



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Legends Menu

£28.00 per person

Fanned Galia Melon

with an arrangement of Tropical Fruits and Fruit Coulis

Trio of Vegetable Terrine

wrapped in Spinach with a Tomato and Pepper Salsa

Smoked Chicken and Caesar Salad

with Garlic Croutons and Pine Kernels

Goats Cheese and Spinach Filo Pastry Parcels

with Cranberry and Port Compote



Supreme of Maize Fed Chicken

wrapped in Pancetta set upon a Wholegrain Mustard Mash and Sage and Onion Sauce

Prime Pork Fillet Aubergine and Sun Dried Tomato Gateaux

accompanied by a Tomato and Basil Sauce and Gruyere Sauce

Supreme of Scottish Salmon and Monkfish

with a Julienne of Leeks accompanied by a Dill Cream Sauce enriched with White Wine

Entrecote of Sirloin Steak

accompanied by a Chasseur Sauce enhanced with Brandy and Tarragon

Parsnip, Cashew Nut and Fine Herb Roast

with a light Sherry and Mushroom Sauce with Crispy Parsnips

Wild Mushroom, Apricot and Almond Risotto

moistened with a Tarragon Cream and White Wine Sauce

All served with a Medley of Seasonal Vegetables and Potatoes



Summer Pudding

with a Mixed Berry Coulis and Fresh Cream

Sticky Toffee Pudding

with a Butterscotch Sauce and Chantilly Cream

Citrus Fruit Bavarois

with a Lemon Crème Anglais

Fresh English Strawberries

with Lashings of Freshly Whipped Cream (seasonal)

Selection of British Cheeses

with Walnut Bread, Celery and Grapes



Freshly Brewed Coffee and Chocolates



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Presidents Menu

£33.00 per person

Duo of Smoked Salmon and Halibut
nestled on Mixed Leaves with a Balsamic Vinaigrette

Chicken Liver and Foie Gras Parfait
with Cumberland Sauce and Mixed Leaves

Wild Mushroom and Tarragon Fricasse
served in a Filo Pastry Basket

Lemon and Garlic Tuna Loin
served over Mixed Leaves with a Lemon and Chive Dressing

Ramekin of Seafood Mornay with Gruyere Cheese

Champagne Sorbet in a Tuille Basket

Homemade Soup of Your Choice

Roasted Fillet Steak
presented on a Rosti Potato with a Panache of Roasted Baby Vegetables and Red Wine Jus

Roast Rack of English Lamb
with a Rosemary Scented Risotto with a Honey and Mint Sauce

Breast of Chicken
on a fine herb Hollandaise Sauce served with Asparagus and Tomato Concasse

Lemon Sole Fillet and Spinach Roulade
accompanied by a Spinach and Lemon Cream Sauce with Crispy Noodles

Basil and Fine Herb Tortellini
with a Rich Tomato and Basil Sauce and Mozzarella Cheese

Mediterranean Vegetable Pithivier
served with a Duo of Pepper Coulis sprinkled with Chopped Chives and Toasted Almonds

All served with a Medley of Seasonal Vegetables and Potatoes

Bramley Apple and Sultana Pie
with Hot Vanilla Custard

Chantilly Filled Profiteroles
with a Duo of Chocolate Sauces

Tropical Fresh Fruit Salad
with an Orange and Grand Marnier Syrup

Fresh English Strawberries
with Lashings of Freshly Whipped Cream (seasonal)

Freshly Brewed Coffee and Chocolates



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Fine Dining Menu

Starter & Intermediate Course

Lobster Thermidor

Half a Prepared Lobster served in its own shell with a rich Brandy and Mustard Sauce enriched with Cream and Cotswold Cheese

£17.95

Oak Smoked Salmon

Traditionally Oak Smoked Salmon served in the classical style with Lemon Wedge, Parsley, Caper berries and Brown Bread and Butter

£8.95

Fricasse of Wild Mushrooms

Selection of Wild Mushrooms sautéed in a White Wine Cream Sauce served in a Filo Pastry Basket sprinkled with Tarragon

£6.95

Galia Melon with Sorbet

An arrangement of Galia Melon with a Symphony of Tropical Fruits, Mango Coulis and Lemon Sorbet

£4.95

Delicious Seafood Cocktail

A Seafood Cocktail of Tiger Prawns, Crab Meat and Lobster, served on a Chiffonard of Mixed Leaves with a Tomato and Brandy Mayonnaise

£6.95

Pan-fried Chicken Livers

Pan-fried Chicken Livers with toasted Pine Kernels and Croutons arranged onto a Continental Leaf Salad with a Sharpened Raspberry Vinaigrette

£5.95



Cream of Courgette and Lettuce Soup enriched with cream

A Delicate Parsnip and Lemon Soup with Chopped Chives

French Onion Soup with a Gruyere Cheese Crouton

Choice of Lemon, Passion fruit, Blackcurrant or Strawberry Sorbet

£3.95 per person

Pan-fried Scallops Lemon Chive butter and a Julienne of leeks

£8.95 per person



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Fine Dining Menu

Main Course & Desserts

Fine Fillet Steak

Presented on a wholemeal crouton with Chicken Liver Pate and a Horseradish Rosti Potato accompanied by a Rich Burgundy Sauce

£19.95

Best End of English Lamb

With a fine Herb and Garlic Crust accompanied by a Redcurrant and Port Sauce Scented with Rosemary

£18.95

Paupiettes of Plaice and Salmon

Served with spinach accompanied by a Dill Cream Sauce enhanced with White Wine and a Julienne of Peppers

£16.95

Maize Fed Chicken Supreme

Wrapped in Pancetta carved onto a Wholegrain and Chive Mashed Potato with a Rich Sage and Onion Gravy

£15.95

Prime Fillet of Pork

Fillet of Pork, Apple and Lemon Roulade carved onto a Blue Cheese Sauce served with Fondant Potato

£14.95

Supreme of Scottish Salmon

Scottish Salmon and Smoked Trout wrapped in Filo Pastry served with a Watercress Cream Sauce

£15.95

Wild Mushroom Risotto

Wild Mushroom, Apricot and Almond Risotto accompanied by a fine herb and Garlic Sauce with an Apricot and Cognac Compote

£11.95

All the above served with panache of seasonal vegetables and potatoes

Traditional Bramley Apple Pie

in a Delicious Sweet Pastry served with Lashings of Hot Custard or Fresh Cream

An individual Citrus fruit Bavarois

with a duo of fruit coulis, fresh cream and crème Anglaise

Rich Chocolate and Cognac Mousse

served with an Orange Scented Viennese Biscuit and Crème Anglaise

Fresh Strawberry Pavlova

with Fresh Cream and Strawberry Syrup

All £5.95 per person

Selection of British Cheeses

with a Walnut Bread, Grapes, Celery and Apple

£6.95 per person



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Finger Buffet

From £12.95 per person

Traditional Finger Buffet

Assorted Sandwiches

Ham, Turkey, Beef, Cheese, Prawn, Salmon

Derbyshire Pork Pie with Pickle

Baked Sausage Rolls

Cocktail Sausages

Cocktail Cheese Puffs

Scotch Eggs

Chicken Drumsticks

Selection of Quiche

Savoury Vol au Vents

Kettle Chips

£12.95 per person



Modern Finger Buffet

Assorted Sandwiches

Chicken Tikka, Beef and Onion, Prawn Marie Rose, Ham and Tomato, Smoked Salmon and Cream Cheese

Cajun Chicken Drumsticks

Chicken Samosas

Onion Bhajjis

Vegetable and Spinach Pakora

Tempura Chicken Goujons

Spicy Salmon and Chicken Satay Skewers

Sesame Prawn Toasts

Vegetable Spring Rolls

Pappadums and Prawn Crackers

Selection of Dips

£14.95 per person



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Club Finger Buffet

£16.95 per person

Club Finger Buffet

Sandwiches

A Variety of Freshly Baked Baguettes, Ciabattinas and Rustic Breads, filled with:

Roast Beef, Watercress and Horseradish Crème Fraiche
Chicken Caesar, Cos Lettuce and Parmesan
Tuna, Olive, Roast Peppers and Pesto Mayonnaise
Vine Ripened Tomato, Buffalo Mozzarella
Wiltshire Ham, Lettuce and Tomato with Grain Mustard

Crispy Vegetable Dim Sum

with a Sweet Chilli Dipping Sauce

Gourmet Mini Pies

Mini Chicken Satay

Individual Savoury Tartlets

Kettle Chips

Selection of Miniature Desserts

£16.95 per person



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Traditional Fork Buffet

From £19.95 per person

Traditional Fork Buffet 1

Honey Roasted Gammon
Derbyshire Turkey with Cranberry Sauce
Fingers of Fresh Scottish Salmon with Lemon and Dill Mayonnaise
Warm Tomato, Red Onion and Feta Cheese Flan

Classic Coleslaw
Waldorf Salad
Potato and Chive Salad
Curried Rice Salad
Italian Pasta Salad
Hot Buttered New Potatoes
Freshly Baked Bread Rolls

Traditional Bakewell Tart with Fresh Cream

£19.95 per person



Traditional Fork Buffet 2

Roast Rib of Beef with Horseradish Cream
Oyster and Button Mushroom Stroganoff with Braised Rice
Fingers of Fresh Scottish Salmon with Lemon and Dill Mayonnaise
Spinach and Goat's Cheese Flan

Coleslaw
Waldorf Salad
Potato and Chive Salad
Curried Rice Salad
Italian Pasta Salad
Hot Buttered New Potatoes
Freshly Baked Bread Rolls

Bramley Apple Pie with Fresh Cream

£19.95 per person



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Modern Fork Buffet

from £19.95 per person

Modern Fork Buffet 1

Honey and Orange Glazed Ham
Chicken Korma with Braised Rice
Seafood Medley with Dill Cream Sauce
Seasonal Vegetable Lasagne with Garlic Bread

Coleslaw with Sultanas
Caesar Salad with Croutons
Tomato, Cucumber & Red Onion
Panache of Seasonal Vegetables and Potatoes
Freshly Baked Bread Rolls

Rich Chocolate and Cognac Torte

£19.95 per person



Modern Fork Buffet 2

Honey and Pineapple Glazed Ham
Classical Coq au Vin
Scottish Salmon and Prawns in White Wine Sauce
Chargrilled Mediterranean Vegetables with Savoury Cous Cous

Coleslaw with Sultanas
Caesar Salad with Caesar dressing
Tomato, Cucumber & Pasta salad
Italian Style Pasta Salad
Sautéed Potatoes
Fragrant Rice
Freshly Baked Bread Rolls

Baked Vanilla Cheesecake

£19.95 per person



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Gala Buffet

£29.95 per person

Fanned Galia Melon
with a Symphony of Fruits

or

Rustic Style Leek and Potato Soup
with Crispy Croutons



Roast Sirloin of Beef
with Yorkshire pudding and Horseradish Gravy

Poached Supreme of Salmon and King Prawns
with a Sweet Chilli Sauce

Roast Crown of Turkey
with Cranberry Jelly

Traditional Mushroom and Mixed Pepper Stroganoff

Fresh Mediterranean Vegetable Ratatouille Lasagne



Caesar Salad
with Croutons and Caesar dressing

White and Red Cabbage Coleslaw

Tomato, Cucumber & Red Onion

Potato and Spring Onion with Mayonnaise

Fusilli Pasta with Tuna and Peas

Hot Minted New Potatoes



Tropical Fresh Fruit Salad in Orange Syrup

Cheese Platter
with Biscuits and Fruit



£29.95 per person



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