



THONOCK PARK

EST. 1894

GOLF | ROOMS | RESTAURANT | EVENTS

Banqueting MENU

STARTERS

HOMEMADE SOUP

Choose from Tomato & Basil, Mushroom, Minestrone, Leek & Potato, Broccoli & Stilton or Carrot & Coriander, served with a bread roll

MELON & BERRIES

Fan of Melon served with strawberries, raspberries & mango coulis

CHICKEN LIVER PATÈ

Served with salad leaves, caramelised onion chutney & wholemeal bread

YORKSHIRE PUDDING

With a rich onion gravy

GOATS CHEESE TART

With tomato chutney, salad leaves & balsamic vinegar

PRAWN COCKTAIL

Freshwater prawns, salad leaves, Marie rose sauce & wholemeal bread

THAI FISHCAKES

In a lemon and pepper batter, with oriental salad & sweet chilli sauce

DUCK & GRAND MARNIER PATÈ

With a citrus dressed salad, onion chutney & toasted brioche

BAKED GOATS CHEESE

Served on garlic ciabatta, with onion chutney & a cherry tomato salad

SEAFOOD PLATTER

Smoked salmon, prawn Marie rose sauce & mackerel patè, with salad leaves & granary bread

SAUTÉED WILD MUSHROOMS

On toasted brioche with a white wine & coarse mustard sauce

VEGETARIAN MAINS

MUSHROOM RISOTTO

BUTTERNUT SQUASH & ROAST PEPPER RISOTTO

VEGETABLE MILLE FEUILLE

With a roast tomato sauce

MEDITERRANEAN VEGETABLE WELLINGTON

ROAST STUFFED PEPPER

With cous cous, olives & tomatoes

BAKED AUBERGINE

With pesto crust & ratatouille

MAINS

ROAST TOPSIDE OF BEEF

With a Yorkshire Pudding & rich gravy

ROAST TURKEY BREAST

With sage & onion stuffing, bacon roll & Yorkshire Pudding

ROAST LOIN OF PORK

With sage & onion stuffing, bacon roll & Yorkshire Pudding

POACHED CHICKEN BREAST

In a wild mushroom & white wine sauce

TRIO OF SAUSAGES

Scotter sausages, with mashed potato & onion gravy

BREAST OF CHICKEN

Stuffed with sundried tomatoes & mozzarella cheese, wrapped in bacon & served with a red wine sauce

PAN ROASTED PORK FILLET

With a root vegetable mash & calvados sauce

BAKED SALMON

In filo pastry with crushed new potatoes & Hollandaise sauce

ROAST SEABASS

With Indian spiced potatoes, citrus crème fraîche & oriental salad

BRAISED LAMB SHANK

With herb mashed potato & a redcurrant & rosemary sauce

BAKED COD LOIN

With Lyonnaise potatoes and ratatouille of vegetables

DESSERTS

DARK CHOCOLATE PROFITEROLE

With a warm chocolate sauce

WARM CHOCOLATE BROWNIES

With vanilla ice cream

TREACLE SPONGE

With a custard sauce

STICKY TOFFEE PUDDING

With toffee sauce & vanilla ice cream

APPLE & FRUIT CRUMBLE

With a custard sauce

MIXED BERRY PAVLOVA

With vanilla cream & mango coulis

LEMON TART

With raspberry sorbet

CHEESECAKE

The flavour of your choice, with vanilla ice cream

CHEESE PLATTER - SUPPLEMENT

£7.50 per person or £65.00 per table

Tea, coffee & petit fours included if you choose one, two or three courses.

One menu option for each course to be selected with one vegetarian alternative for guests

Please inform a member of staff if you have any specific dietary requirements, which we are happy to cater to.