



HAGLEY  
GOLF CLUB

# CREATING UNFORGETTABLE MOMENTS

*Our Menus*

# Hot and cold canapés

## Canapés 3 for £9

Prawn cocktail shot, marie rose sauce GF

Chicken liver pate bruschetta GFA

Mini pork sausage, honey, soy and sesame glaze

Baby baked potato, spiced aubergine relish GF, VE

Tomato and basil bruschetta GFA, VE

Smoked salmon blini, dill crème fraiche

Caramelised red onion and brie tartlet V

## Premium canapés 3 for £12

Mini Yorkshire pudding, roast sirloin of beef and gravy

Mini fish and chips with tartare sauce

Chicken satay, spicy peanut and coconut sauce N

Black pudding bon bon, apple puree

Butternut squash and goats cheese arancini V

Crisp pork belly, apple puree, crisp sage GF

## Mini puddings 2 for £5

Double chocolate brownie GF

Profiterole filled with caramel cream

Seasonal fruit macaron GF

*We bring good food to the table*



# The Clent Menu

## Three Courses

£35 per person

Please select only one from each course for your guests to enjoy



### Starters

- Seasonal freshly made soup, herb croutons GFA
- Smoked salmon and cocktail prawn tian, lemon and dill crème fraiche, watercress, toasted wholegrain croutes GFA
- Homemade smooth chicken liver pate, fruit chutney, toasted wholegrain croute GFA
- Caramelised red onion and goats cheese puff pastry tart, dressed leaves, basil pesto V
- Fan of seasonal melon with berry compote, basil syrup V



### Main Course

- Pan-fried chicken breast, roast potatoes, honey glazed carrot, celeriac puree, homemade sage and onion stuffing, jus GF
- Slow braised shoulder of lamb, rosemary and garlic boulangere, redcurrant jus GF (£3 supplement per person)
- 12-hour braised blade of beef, dauphinoise, celeriac puree, roast carrot, red wine jus
- Crispy pork belly, potato terrine, caramelised apples and cider sauce GF
- Baked haddock, basil and rocket pesto, new potato cake, samphire, parsley cream GF
- Fillet of salmon, red pepper and chorizo sauce, sauté potatoes GF

All served with Chef's Choice of Seasonal Green Vegetables

# The Clent Menu

## Three Courses

(continued)

Please select only one from each course for your guests to enjoy

### Dessert

Sticky toffee pudding, butterscotch sauce and vanilla ice cream V

Seasonal fruit crumble, vanilla custard GFA V

Traditional Tiramisu V \*

Seasonal fruit cheesecake, fruit gel, chocolate crumb \* GFA

Vanilla pannacotta, mixed berry compote, biscotti \* GFA N

Chocolate brownie, salted caramel, honeycomb ice-cream\* GF V

\* Explore a symphony of flavours with our mini trio of desserts - something to suit all tastes!  
(£2 supplement per person)

Freshly brewed tea and coffee with chocolate mints £3 per person

GF - Gluten Free, GFA- Gluten Free Available, N - Nuts



# Vegan and vegetarian menu

£35 per person

Please select only one from each course for your guests to enjoy.

## Starters

Vegetable pakora, mint yoghurt, poppadum GF, VE

Caramelised red onion and goats cheese tart,  
balsamic dressed rocket

Goats cheese mousse, beetroot crisp, beetroot gel,  
pea shoots GF

Walnut and chickpea pate, pickled candy beetroot,  
toasted croutes GFA, VE, N

Chickpea falafel, harissa yogurt, crispy carrot, pomegranate VE

Butternut squash and goats cheese arancini, squash puree,  
toasted pumpkin seeds

Red lentil and sweet potato pate, spiced tomato chutney,  
toasted croutes GFA, VE

Roasted fig and stilton salad, port vinaigrette

## Main Course

Mediterranean vegetable wellington, tomato and basil sauce,  
garlic sauté potatoes VE

Pan fried gnocchi, roasted sweet pepper, cherry tomato, basil pesto N, VE  
Sweet potato rogan josh, pilau rice, poppadum GF, VE

Roasted red pepper polenta cake, cherry tomatoes, asparagus, garlic cream  
Parsnip, potato and carrot rosti, kale, caramelised onion puree,  
artichoke crisp GF, VE

Roasted butternut squash, cumin spiced lentils, goats cheese crumb,  
coriander yoghurt GF, VE

Wild mushroom and chestnut pithivier, creamed spinach,  
thyme and red wine jus, Lyonnaise potatoes N, V, VE

Summer vegetable ratatouille, orzo pasta, basil VE

Butternut squash and goats cheese risotto, parmesan crisp GF  
Spiced red lentil dahl, mint and lime crème fraîche,  
tomato and coriander salad, poppadum GF, VE

# Vegan and vegetarian menu

(continued)

Please select only one from each course for your guests to enjoy.

## Vegan Desserts

Chocolate brownie, coconut and lime sorbet, coconut crisp GFA  
Dark chocolate, avocado and banana mousse, hazelnut praline GF, N

Sticky toffee pudding, caramel sauce

Mango sorbet, coconut granola, passion fruit gel GFA

Almond panna cotta, bitter chocolate, praline N

Caramelised banana, chocolate sorbet, rum syrup GF

Coconut panna cotta, mango and passion fruit coulis, granola GF

Freshly brewed tea and coffee with chocolate mints £3 per person



*“There is no love  
sincerer than the  
love of food”*

*George Bernard Shaw*

# Around the world menus

## Tex Mex Buffet £20

*Choose one from:*

Shredded pork

Beef brisket

Shredded Chicken

(Or have 2 choices for £24pp)

*Choose one from:*

Spiced vegetable chilli VE

Shredded BBQ jack fruit VE

Soft baps, seasoned wedges or  
fries, relishes and sauces,  
homemade coleslaw,  
mixed salads

## Greek Buffet £20

*Choose two from:*

Chicken souvlaki

Pork souvlaki

Lamb koftas

*Choose one from:*

Halloumi V

Bouyiourdi (Spicy baked feta) V

Flat Breads, fresh pitta breads

Greek salads, oregano fries,  
selection of olives,  
tzatziki, humous

## Indian Buffet £20

*Choose one from:*

Chicken tikka masala,

Lamb Rogan Josh,

Chicken korma

(Or have 2 choices for £24pp)

*Choose one from:*

Vegetable Balti V

Paneer and spinach masala V

Pilau rice, homemade pakoras  
vegetarian samosas, poppadum  
onion salad, mango chutney,  
cucumber and mint raita

*Love is the secret ingredient*

# Chef's culinary experience

## Hog Roast £24

12 hour braised pork shoulder,  
roasted loin and belly

Vegetarian/ vegan burgers

Sage & onion stuffing, apple  
sauce, homemade coleslaw, soft  
baps, seasoned wedges or fries  
seasonal salads, crackling, gravy

## Wood Fired Pizza's £24

Choose two pizza's below or design your own:

Three cheese V

Pepperoni

Spicy meat feast

Mexican chicken and bacon

Ham and pineapple

Roasted vegetables VEA

Seasonal salad, tomato and cucumber, coleslaw,  
garlic bread, selection of condiments

## Barbecue Menu £24

Choose two from:

Marinated chicken thighs GF

(Spice option: cajun, tikka  
masala or piri piri)

8oz beef burgers

Local pork sausages

Coleslaw, potato salad or pasta salad, seasonal salads, corn relish,  
cheese, selection of condiments

Chef's culinary experience menus require minimum numbers of 60

All will be served outside using the appropriate equipment, weather permitting

Choose one from:

Vegetable and halloumi

skewers V, GF

Vegetarian sausages VE

Vegetarian burger V

Mini Puddings 2 for £5

Double chocolate brownie GF

Profiterole filled with caramel cream

Seasonal fruit macarons GF N



# Children's menus

2 Courses £12, 3 Courses £15

Suitable for children under 12 years of age

## Starters

Homemade soup of the day V

Garlic dough balls with or without cheese V  
Crudités, dip V



## Main Course

Breaded chicken goujons, fries, beans or peas

Mini fish, fries, beans or peas

Local sausages, fries, beans or peas  
(Vegetarian sausages available)

Tomato and cheese pasta V



## Dessert

Cookie, vanilla ice cream

Homemade chocolate brownie, vanilla ice cream GF

Ice cream sundae GF



Or if your children would prefer a smaller portion of the adults menu  
then this is possible at a reduction of 50% price

## Snack boxes

Mini snack box £5.00

Suitable for Under 5's

A choice of the following sandwich:  
ham, cheese or jam on brown or white bread

## Crudités

Mini Chocolate Brownie

Unlimited Cordial

Cold snack box £7.00

A choice of the following sandwich:  
ham, cheese or jam on brown or white bread

Kettle chip crisps

Selection of fresh fruit

Chocolate brownie

Unlimited cordial

Hot snack box £9.00

A choice of the following:  
chicken goujons, sausages, mini fish or veggie  
sausage

## Fries

Chocolate brownie

Unlimited cordial

Buffet options available from the choices above

# Afternoon tea

£30 per person

Choose: Three finger sandwiches. One savoury item. Four sweet treats.

Plain or fruit scones with preserve and clotted cream.

A selection of teas and coffee are included.

For additional selections add £2 per person per additional item

## Sandwiches

Available on white, granary, gluten free or wraps

Smoked salmon, dill crème fraiche

Atlantic prawn, Marie-Rose sauce

Wiltshire ham, tomato chutney

Roast sirloin of beef, horseradish cream

Cucumber, chive cream cheese (v)

Free range egg mayonnaise, watercress (v)

Brie, cranberry (v)

Mature cheddar cheese, apple and pear chutney (v)

## Savoury selection

Sausage rolls

Pakora

Caramelised red onion and goats cheese tart V

Mini bruschetta with tomato and basil V GFA

Local farmhouse pork pie

Brie, tomato chutney, crostini V GFA

## Sweets and cakes

Homemade macarons GF N

Individual Victoria sponge cake

Salted caramel profiteroles

Chocolate brownie GF

Lemon posset, strawberry gel GF

Fresh berry tarts, creme pâtissière

Mini pavlova, seasonal fruit

Flapjack VG GF

Pimms and lemonade jelly



# Selector Buffet Menu

£24 per person

Please choose 8 items from below

Chicken skewers - Cajun, plain, tandoori, or satay  
Sausage rolls  
Honey and mustard sausages  
Local farmhouse pork pie  
Pakoras  
Caramelised red onion and goats cheese tart V  
Homemade cheddar and bacon quiche  
Spicy potato wedges, sour cream dip V GFA  
Assorted vegetarian bruschetta V GFA  
Assorted pittas, crudités and dips V  
Vegetable samosas V  
Vegetable spring rolls V

*Sandwich selection available on white, granary, gluten free bread*  
Smoked salmon, dill crème fraiche  
Atlantic prawn, Marie-Rose sauce  
Wiltshire ham, tomato chutney  
Roast sirloin of beef, horseradish cream  
Cucumber, chive cream cheese (v)  
Free range egg mayonnaise, watercress (v)  
Brie, cranberry (v)  
Mature cheddar cheese, apple and pear chutney (v)  
Sea salt Kettle chips or tortilla chips

Red velvet cake  
Lemon drizzle cake  
Salted caramel profiterole  
Chocolate brownie

Freshly brewed tea and coffee with chocolate mints  
£3 per person  
Extra items start from £2 per person





**HAGLEY**  
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