



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 fraîche, 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

Choose one from:

Vegetable and halloumi

skewers V, GF

Vegetarian sausages VE

Vegetarian burger V

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

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)

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

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



Selector Buffet Menu

£24 per person

Please choose 8 items from below



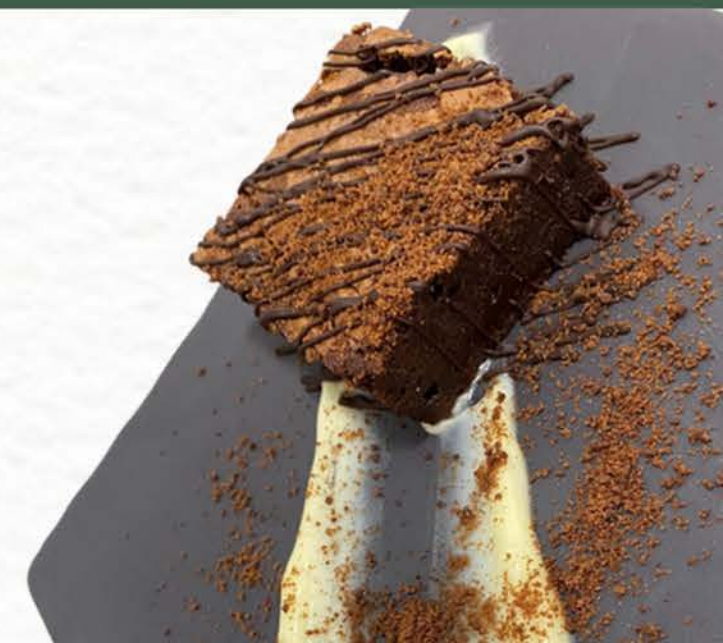
Chicken skewers - Cajun, plain, tandoori, or satay
Sausage rolls
Honey and mustard sausages
Local farmhouse pork pie
Pakoras
Caramelised red onion and goats cheese tart V
Homemade cheddar and bacon quiche
Spicy potato wedges, sour cream dip V GFA
Assorted vegetarian bruschetta V GFA
Assorted pittas,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





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