



## **SAMPLE MENU A**

### ***Starter***

Homemade Soup

Egg Mayonnaise

Melon & Fruit

### ***Main Course***

Supreme of Chicken Chasseur

Poached Salmon in a Champagne Sauce

Beef Bourguignon

*All main courses are served with your choice of potatoes and seasonal vegetables*

### ***Dessert***

Apple Pie or Profiteroles and Cream

Coffee/Tea and Mints

*Cheeseboard available at a supplement of £3.75 per person*

*Based on a minimum of 80 people  
(Not to be used in conjunction with Weddings)*



## **SAMPLE MENU B**

### ***Starter***

Tomato and Mozzarella Salad

Smoked Salmon and Prawns

Pate and Melba Toast

### ***Main Course***

Veal Piccatina in a wild mushroom sauce

Fillet of Trout mouniere

Supreme of chicken stuffed with apricots

*All main courses are served with your choice of  
potatoes and seasonal vegetables*

### ***Dessert***

Buffet of Desserts

Coffee/Tea and Mints

*Cheeseboard available at a supplement of £3.75 per person*

*Based on a minimum of 80 people  
(Not to be used in conjunction with Weddings)*



## **SAMPLE MENU C**

### ***Starter***

Prawns in filo pastry served with a sweet chilli sauce

Parma ham and melon

Antipasto Misto

Tartlet filled with red onion marmalade topped with goat's cheese

### ***Main Course***

Medallions of Beef in a red wine sauce

Fillet of Sea Bass in a lime and ginger sauce

Lamb steak in a mint and rosemary jus

Breaded supreme of chicken served with asparagus and butter sauce

### ***Dessert***

Buffet of Desserts

Coffee/Tea and Mints

Cheeseboard available at a supplement of £3.75

*Based on a minimum of 80 people  
(Not to be used in conjunction with Weddings)*



## **SAMPLE MENU D**

### ***Starter***

Homemade Soup

Egg Mayonnaise

Melon & Fruit

### ***Main Course***

Three-Meat Carvery

Choose from:

Gammon

Beef

Turkey

Lamb

Salmon En Croute

Vegetarian Alternative

### ***Dessert***

Buffet of Desserts

Coffee/Tea and Mints

Cheeseboard available at a supplement of £3.75

*Based on a minimum of 80 people  
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## **SAMPLE ITALIAN MENU A**

### ***Starter***

Deep-fried Calamari  
Avocado, Mozzarella & Basil  
Garlic Bread  
Parma Ham & Melon  
Mozzarella Sticks  
Mixed Meats (Italian)

(Select any two)

### ***Main Course***

Veal Milanese  
Chicken Parmigianino  
Seafood Risotto  
Vegetarian/Meat Lasagne  
Meatballs with Spaghetti

(Select any two)

*All main courses are served with your choice of  
Green salad and seasonal vegetables*

### ***Dessert***

Tiramisu  
Almond Slice  
Fruit Salad

Coffee/Tea and Mints

*Cheeseboard available at a supplement of £3.75 per person*

*Based on a minimum of 80 people  
(Not to be used in conjunction with Weddings)*

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## **SAMPLE MEXICAN MENU A**

### ***Starter***

Nachos with Dips  
Chicken, Chilli, Cheese Quesadillas  
Vegetarian Quesadillas  
Mexican Soup

(Select any two)

### ***Main Course***

Beef Mexican with Peppers  
Chilli Con Carne  
Mexican Lasagne (Veg)

(Select any two)

*All main courses are served with your choice of  
Green salad and seasonal vegetables*

### ***Dessert***

Mexican Brownies  
Mexican Trifles  
Fruit Salad

Coffee/Tea and Mints

*Cheeseboard available at a supplement of £3.75 per person*

*Based on a minimum of 80 people  
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