

PM CATERING AT WHEATLEY GOLF CLUB

Your celebrations tailored to your requirements



What does this price include?

Hire of the club house and bar facility for up to 140 guests

Exclusive hire of the dining room for up to 60 guests

The bar closes at 12 midnight however, extensions are available for special occasions if required.

It is advisable to book taxi's in advance as it can be difficult to arrange transport on the night.

All prices include VAT at 20%

There is no room hire fee

Colour co-ordinate napkins where possible

Use of cake stand and celebration knife

Use of table decorations

Payment and final numbers

Both payment and final numbers are required two weeks prior to your function.

STARTER

Starters from £4.50 per head

Yorkshire pudding with home-made onion gravy

Home-made soup served with a bread roll

Choose from the following;

Cream of vegetable soup

Tomato and basil soup

Cream of mushroom soup

Broccoli and cheddar soup

Lemon sorbet with seasonal berries and fruit coulis

£6.50 per head

Prawn cocktail served with buttered brown bread

Smoked salmon and prawn platter served with a side salad and bread roll.

Duck and orange pate served with toasted brioche and onion chutney

Breaded brie served with cranberry coulis

£6.50 per head

Smoked salmon and crab croquette served on a bed of mixed leaves.

Homemade chicken liver pate served with mixed leaf salad, onion chutney and toasted brioche.

Chicken Caesar salad

Baked camembert



MAIN

Main meals starting from £10.00 per head

Homemade steak and potato pie served with chips
And mushy peas.

Roast dinner with choice of the following;

Beef, pork or turkey served with potatoes and vegetables.

Chicken breast in a mushroom sauce served with
potatoes and seasonal vegetables.

£11.00 per head

Slow braised brisket with a baby onion gravy served

with Yorkshire pudding.

Chicken breast wrapped in bacon and stuffed with mushrooms

Grilled seabass with a prawn butter

All served with seasonal vegetables and potatoes

£15.00 per head

Lamb shank with a rosemary and redcurrant jus.

Cod loin served with Mediterranean jus.

Tandoori chicken served with masala sauce.

Roast duck breast served with a plum sauce.

Pressed belly pork, apple mash and wholegrain
mustard sauce.

Roasted lamb rump with a mint gravy

All served with seasonal vegetables and potatoes



DESSERT

Sweets starting from £4.95 per head

Apple and mixed berry crumble with custard

Strawberry cheesecake

Salted chocolate torte

Lemon tart

Larger selection of sweets upon request



Cheese board £5.95 per head

Three cheese, selection of crackers, onion chutney, grapes and celery.

Freshly brewed coffee with chocolates £2.50 per head



BUFFET

Finger buffet A £8.50 per head

Selection of sandwiches
Homemade sausage rolls
Pickled onions
Scotch eggs
Pork pie
Crisps
Freshly brewed coffee

Finger buffet B £8.95 per head

Selection of sandwiches
Homemade sausage rolls
Pickled onions
Scotch eggs
Pork pie
Homemade quiche
Crisps
Freshly brewed coffee

Salad Buffet £13.00 per head

Selection of salads
Homemade coleslaw
Hand carved ham
Selection of seafood
Chips and new potatoes

Add a selection of cakes for an additional £4.00 per head

Carvery £9.95 per head (min 30 guests)

selection of hand carved meat, potatoes, seasonal vegetables and Yorkshire pudding.