Dining Menu 2023

Verulam Golf Club



Two Course Meal £24 Per Person

Three Course Meal £30 Per Person Our dining menu offers a more formal way of wowing your guests.

Whether you're celebrating a wedding, hosting a corporate event or a dinner party, our head chef has designed this menu to allow you to choose between a 2 or 3 course meal, creating a great dining experience for you & your guests.

Both options include freshly brewed tea & coffee, kindly poured by our waiting team, & mints at the end of the meal. With a great range of food available from tasty terrine for starters to flavourful beef steak for main to a variety of desserts for the sweet toothed, the choices are mouth watering!

> Contact Us Phone: 01727 853327 Email: house@verulamgolf.co.uk



Starters Verulam Golf Club

> Ham Hock Terrine Piccalilli, crispy bacon micro rocket salad (GF)(DF)(NF)

Chicken & Apricot Terrine With Julien veg salad & herby croutons (DF)(GF)

Chicken Liver & Brandy Parfait With red onion relish, brioche crouton & micro herbs salad (NF)

Charcutier Platter (GF)(NF)(DF)

Confit of Venison Croquette Truffle mayo, pickled radish salad (NF)

Game Terrine With apricot puree & ciabatta crouton, salad (DF)(GF)(NF) Mackerel Pate With beetroot puree & horseradish cream (NF)(GF)

Smoked Salmon Gravadlax Pickled cucumber, peas shoots &dill crème fraiche (NF)(GF)

Classic Prawn Cocktail With baby gem lettuce & cured cucumber (GF)(NF)

Smoked Salmon Terrine With herb oil & micro pea shoots (NF)





Mains Verulam Golf Club

Pan Fried Chicken Supreme With sweetcorn puree, tender steam broccoli, dauphinoise potatoes & chicken jus (GF)(NF)

Chicken & Leek Pie With mash potato (NF)

Stuffed Guinea Fowl Supreme with Chive Mousse Along with garlic green beans, butternut squash puree, herb mash & red wine jue (GF)(NF)

Herb Crusted Lamb Loin with Parisian potato, spinach puree, savoy cabbage & lamb jus (GF)(NF)

Pan Roasted Lamb Rump With tenderstem broccoli, potato dauphinoise, carrot puree & lamb jus (GF)(NF)

Beef Bourguignon With mash potato & seasonal vegetables (NF)

Steak & Kidney Pie With green beans & roasted new potatoes (NF) Fillet of Beef Steak (8oz) With dauphinoise potato, green beans, butternut squash puree & red wine jus (GF)(NF) Supplement of £7



Roasted Duck Breast with Plum Puree Served with fondant potato & chargrilled baby gem & plum sauce (GF)(NF)

Confit of Duck Leg With sweet potato mash, steamed curly kale & candied orange topped with red wine jus (GF)(DF)(NF)

Oven Roasted Seabream Fillet, Pak Choi With romesco sauce, crushed new potatoes & red pepper coulis (GF)(NF)

Pan Fried Seabass Fillet With braised fennel, onion puree, herb mash & saffron velouté (GF)(NF)

Cajun Spiced Salmon Fillet With oven roasted aubergine confit of cherry tomatoes topped with roasted red pepper sauce (GF)(DF)(NF)



Desserts Verulam Golf Club

Dark Chocolate Torte With vanilla crème Chantilly (V)(NF)

Honey & Almond Cake With meringue shards & pistachio ice cream (V)

Lemon Tart With clotted cream & raspberry coulis (V)

Red Wine Poached Pear Topped with orange segments, vanilla crème fraiche & orange crisps (GF) Apple & Cinnamon Tart With vanilla ice cream (V)

Fresh Fruit Salad With sorbet (V)(VG)(GF)(NF)(DF)

Orange & Raspberry Posset with lemon thyme shortbread (V)





Vegan & Vegetarian Menu Verulam Golf Club

Starters

Grilled Halloumi With figs jam & flat bread (V)(NF)

Asparagus with Parmesan Shavings Balsamic glaze & micro herbs salad (GF)(NF)(V)

Classic Ratatouille With basil, mint, red pepper & tomato coulis (GF)(V)(VG)(NF)(DF)

Salad Olivier With beetroot, carrots, olives, potatoes (GF)(V)(VG)(NF)

Trio of Heirloom Tomatoes With Avocadoes & baby mozzarella salad (V)(GF)(NF)



Mains

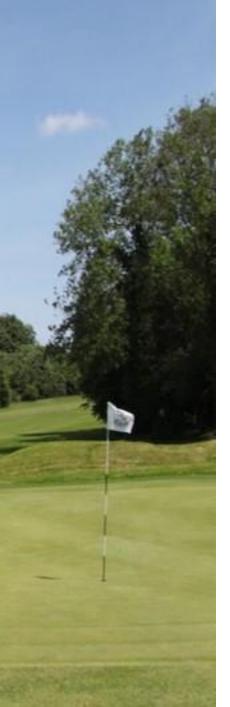
Spinach & Butternut Squash Dahl With coconut milk & basmati rice (V)(VG)(GF)

Celeriac Pithivier With wilted green & salsa Verde (V)(NF)

Mixed Vegetables Tagines With couscous (V)(VG)(NF)

Portobello Mushroom Kievs With garlic bechamel & purple sprout broccoli (V)

Wild Mushroom Risotto Topped with soft herbs (V)(GF)(NF)



Children Menu 2022

Starters

Tomato & Basil Soup

Garlic Bread

Verulam Golf Club



Mains

Chicken Goujons With Chips & Beans

> Tomato Pasta With cheese

Margarita Pizza With chips & beans

Desserts Selection Of Ice Cream

Chocolate Brownie With vanilla ice cream

Please note this menu is available to children up to 16 years old