

Dining Menu 2023

Verulam Golf Club



Two Course Meal
£24 Per Person

Our dining menu offers a more formal way of wowing your guests.

Three Course Meal
£30 Per Person

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 Gravavlax

*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 jus (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 Avocados & 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 Kiev

*With garlic bechamel & purple sprout broccoli
(V)*

Wild Mushroom Risotto

Topped with soft herbs (V)(GF)(NF)

Children Menu 2022

Verulam Golf Club



Starters

Tomato & Basil Soup

Garlic Bread

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