

### Visiting Party Menus

Please select one starter, one main and one pudding for your party.  
If you prefer you may choose two courses only.  
Special dietary requirements can be catered for.

#### To Start

Chicken Liver Parfait served with caramelised red onion and tarragon, toasted brioche £5.25

Thai spiced fishcakes served with spiced coconut and peanut dipping sauce £5.25

Chicken Caesar terrine with cos lettuce and parmesan tuille £5.50

Shallot & baby plum tomato tarte tatin with goats cheese fondant and dressed garden leaves(v)  
£4.95

Roast Beetroot, walnut and goats cheese tart tatin with dressed rocket and balsamic £5.25

Freshly prepared Soup, artisan bread roll and butter £4.25

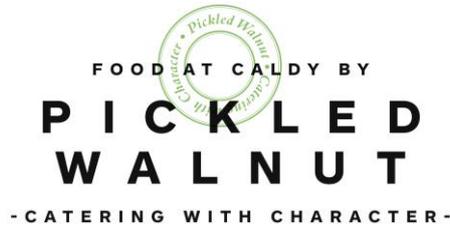
Seasonal melon with soft berries and sorbet £5.25

Toasted walnut bread, welsh rarebit and creamed leek with dressed lambs leaf salad £4.50

Black pudding and hash brown stack topped with fried egg. Served with whole grain mustard  
sauce £5.50

Scottish salmon and chive potato cake topped with poached egg and white wine butter sauce  
£5.95

Home made duck spring roll with cucumber spaghetti and plum sauce £5.50



### Main Course

Chicken Schnitzel parma ham and gruyere, served with parmentier potatoes, dressed wilted green and finished with a sage butter @ £10.50

Baked fillet catch of the day - served with crushed coriander new potatoes, fricassee of peas, mange tout and baby onions and topped with dressed pea shoots @ £12.00

Charred sirloin steak served with chunky chips grilled tomato, roasted field mushroom and watercress salad @ £15.00

Chicken, ham and leek pie served with butter greens and chunky chips @ £8.95

Slow cooked beef, wild mushroom and onion pie served with mushy peas and chunky chips @ £8.95

Lancashire Lamb Hotpot with Pickled red cabbage, crusty bread @ £9.25

Cumberland curl served with buttered mash potato, red onion gravy and crispy onion rings @ £8.95

Beer baked chicken with roast potatoes, buttered baby corn and maple glazed streaky bacon £10.50

Jack daniels glazed gammon chop with fried egg, chunky chips and garden peas £8.50

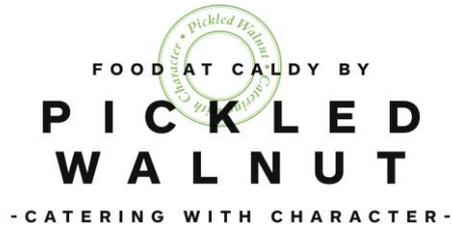
Braised lamb shank with hot pot potatoes, rosemary roasted carrots and red currant jus £12.00

Baked salmon wellington, buttered new potatoes, fresh greens and noilly prat sauce £9.75

Battered whiting fillet with chips, mushy pea's lemon and tartare sauce @ £8.50

Braised daube of beef with horseradish mashed potato, honey glazed root vegetables and red wine jus £9.25

Vegetarians and dietary request will be catered for.



### Puddings

Sticky date, walnut and toffee pudding served with a butterscotch sauce and vanilla ice cream  
£4.25

Apple and blackberry crumble served with good thick custard or pouring cream £4.25

Fresh fruit pavlova – chewy meringue topped with whipped cream and seasonal fruits £4.50

Fresh fruit salad served with a lime leaf stock syrup and vanilla Chantilly £4.25

A selection of local cheeses, homemade pickles, biscuits and grapes £5.50

Steamed syrup sponge with custard and cherry compote £4.25

Melt in the middle chocolate pudding with salted caramel sauce £4.50

Baked vanilla cheese cake with raspberry compote £4.25

Warm chocolate brownie with black cherries in kirsch and vanilla ice cream £4.25

Crème brulee with strawberries and short bread biscuit £4.50

A brief outline of details for your catering requirements would be appreciated 10 days prior to the function with final numbers being confirmed 3 days before.

Any NO shows on the day of the event will be needed to pay for as agreed numbers.

Please contact our House Managers, Mr Mark Kershaw or Mark Stewart, at Caldy Golf Club on 0151 625 5660 ext. 4.