



Alwoodley Set Menu Options 2022

Home- made Bread Options

£2.5pp

*Home-made focaccia with rosemary * Ciabatta with slow cooked tomatoes * Seeded bread rolls*

Starters

Tuna tartar, avocado puree, coriander, soy and lime dressing, rice crisp

Seared beef carpaccio, sourdough wafer, salsa verde

Honey roast nectarine, prosciutto, crostini, honey and balsamic dressing

Veg Option: Caramelised onion and goats cheese tart, wholegrain mustard vinaigrette

Mains

Herb crusted cod fillet, crushed new potatoes, fine beans, lemon and white wine butter sauce

French trimmed chicken breast, butternut squash puree, dauphinois potato, cavolo nero, chicken jus

Roasted loin of beef, potato puree, tender stem broccoli, vine roasted tomatoes, red wine jus

Veg Option: Butternut squash risotto, toasted pine nuts, parmesan

Desserts

Mascarpone and vanilla cheesecake, ginger snap crumble, berry compote

Warm chocolate brownie, chocolate sauce and vanilla ice cream

Seasonal berry pavlova, passionfruit

Allergy Option: Selection of sorbets with fresh fruit

2 course £25.50 / 3 course £32.50 per person

Alwoodley Golf Club Cancellation Policy

All cancellations must be received in writing to the F&B Manager or Admin Office.

Cancellations within 7 days of the event will be charged 50% accordingly.

Cancellations within 24 hours of the event or any No Shows will be fully charged per price quoted.