

Banqueting Menus

The following menus are suggestions & should you have any preferred dishes or dietary requirements our chef will be delighted to discuss alternatives.

Starters

Soup of your choice	£4.25
Sweet Melon, Pink Grapefruit	
Sorbet, Shezuan Pepper Sauce	£5.25
Home made Chicken Liver Pate	
Caramelised Red Onion Chutney	£5.50
Smoked Salmon Mousse	
Prawns & Lime Dressing	£5.95
Feta Cheese, Olives and Cherry Tomato	
On a Bed of Mixed Leaves with Balsamic Dressing	£5.95

Main Courses

Pan Fried Fillets of Wild Sea Bass	
With a Light Tarragon & Dill Sauce	£16.95
Supreme of Salmon	
With a Fresh Asparagus & Hollandaise Sauce	£16.95
Goats Cheese & Ratatouille Lasagne	£14.95
Char grilled Vegetable Lasagne	£14.95
Corn Fed Chicken Breast	£15.95
Mozzarella & Cheese Filling	
Sun Blushed Tomato, wrapped in Smoked Ham and Pan Fried	
Roast Leg of Devonshire Lamb	£17.95
<i>All the above are served with a potato Dish and Seasonal Vegetables</i>	

Dartmouth Chefs Presentation Three Course Buffet £29.95

(Minimum 50 people inclusive of Coffee and Petit Fours)

Chefs Specialities

B.B.Q from £16.95 pp

Carvery from £16.95 pp

Desserts

Selection of Hot and Cold Desserts from £4.95

Selection of West Country Cheeses £5.95

Coffee and Petit Fours £1.95



DARTMOUTH
Golf & Country Club

Finger Buffet

Available for evening Guests only

3 Items - £6.95

5 Items - £8.95

7 Items - £10.95

Finger Rolls with Various Fillings

Vol au Vents to include Vegetarian Options

Mini Poppodums with Coronation Chicken & Mango Chutney

Chicken Goujons with Garlic & Herb Mayonnaise Dip

Selection of Finger Cut Quiche

Thai Chicken Spring Rolls

Sausage Rolls

Leek & Brie Tart

Fish Goujons with Sour Cream Dip

Jalapeno Peppers and Cream Cheese Fillees

Ham & pineapple Pizza

Cajun Dusted Chicken Drumsticks

Vegetable Samosa

Onion Bhajees with Minted Yoghurt Dip

Vegetable Spring Rolls

Potato Wedges with sour cream and chives