



BRAMPTON PARK
GOLF CLUB

Menus



The Drinks Menu



Bronze Package

£18pp

Glass of pimm's or sparkling elderflower on arrival
1/2 bottle of wine
Jugs of iced water on tables
Glass of prosecco for toasts

Silver Package

£21pp

Glass of prosecco or sparkling elderflower on arrival
1/2 bottle of Trebbiano Pinot Grigio or Shiraz with meal
1/2 bottle of sparkling or still Highland mineral water
Glass of prosecco for toasts

Gold Package

£28.50pp

Two glasses of Champagne or elderflower on arrival
1/2 bottle of Malbec or Grenache Blanc Viognier with meal
1/2 bottle of sparkling or still Highland mineral water on tables
Glass of Champagne for toasts



Wine by the bottle

£18 per bottle

Per bottle of house red or white (minimum order of 6)

Prosecco Package

£21pp

Per bottle of our events Prosecco (minimum order of 6). One bottle typically serves 6 glasses.

Beer Package

£18

For 6 bottles of Budweiser, Corona and Peroni 0% (or a mix) served in an ice bath.

Jugs

2 ltr jug of orange juice	£8
2 ltr jug of sparkling elderflower	£7
2 ltr jug of squash	£4
3 ltr jug of Pimms and fruit	£18.50

Canapes & Bowl Food Menus



Canapes

3 options £6.50pp

5 options £10.50pp

Meat

- Satay chicken skewers with peanut dipping sauce (GF & DF)
- Cocktail Cumberland honey & mustard sausages, sesame seeds (DF)
- Mini yorkshire puddings with roast beef & gravy (GF option)
- Glazed pork belly with Asian soy dressing (DF & GF)
- Crispy bang bang chicken bites with sweet chilli sauce
- Prosciutto and tomato tapenade bruschetta (GF option)

Seafood

- Smoked salmon blini with horseradish creme fraiche
- Thai fishcake with sweet chilli dip (GF & DF)
- Tempura battered king prawns and sweet chilli sauce (DF)
- Battered calamari with a lemon mayo sauce (DF)

Vegetarian/Vegan

- Spiced vegetable samosa with mango chutney (Vg)
- Deep fried arancini balls with pesto (V) (GF option)
- Mini vegetable spring rolls with sweet chilli sauce (Vg)
- Roasted tomato and pesto brochette (Vg) (GF option)
- Breaded mozzarella fries with a spicy salsa (V)
- Crispy bang bang cauliflower with sweet chilli (Vg option)



Bowl Food

Can replace a formal sit down dinner or would act as a large canapé (3 bowls is the equivalent to a main meal)
Minimum of 25 bowls per choice.

Meat £4.95

- Panko crumbed chicken thigh, Katsu curry & sticky rice (DF)
- Asian glazed pork belly squares with pickled cucumber and sticky rice (GF & DF)
- Cumberland sausage with creamy mash and onion gravy
- BBQ pulled pork with southern potato salad, corn salsa (GF & DF)
- Butter chicken, tomato cream sauce, basmati rice & poppadum

Seafood £5.45

- Confit salmon with pickled radishes and rice (GF & DF)
- Garlic & chilli king prawns with a mango salsa & sticky rice (GF)
- Southern fried shrimp with sriracha mayo and fries (DF)

Vegetarian/Vegan £4.45

- Onion bhaji, mango chutney, garlic spinach and poppadum (V)
- Bang bang cauliflower, sticky rice & roasted seeds (Vg & GF option)
- Vegetable tajine, tzatziki and flat bread (Vg & GF option)
- Seasonal vegetable risotto with pesto (GF)
- Macaroni cheese, with leeks and garlic pangratatto

The Formal Dining Menu



2 courses £23 pp

3 courses £27 pp

†Tea and coffee with chocolate is included after the meal

Minimum group size 25.

2 options per course (including a vegetarian / vegan option)

Starters

Seasonal soup with sourdough bread and butter (V)(Vg & GF option)

Chicken liver parfait, chutney, cornichons and toast (GF option)

Deep fried panic breaded brie, cranberry sauce and baby leaves (V)

Garlic fried king prawns served on toasted sourdough (GF option)

Goat's cheese soufflé, pear & candied walnut salad (V)

Serrano ham, melon, rocket salad and aged balsamic vinegar (GF)

Mushrooms in a white wine and cream sauce, sourdough toast (V)(Vg & GF option)

Mains

Slow roasted beef shin in Guinness with herby dumpling and root vegetable crisps

Chicken ballotine wrapped in pancetta with a white wine & cream sauce & root vegetable crisps (GF)

Roasted pork loin served with a calvados & apple sauce

Pan seared salmon fillet in a sun-dried tomato & cream sauce (GF)

Crispy pork belly served with a rich jus and root vegetable crisps (GF)

Seasonal vegetable risotto served with a rocket and parmesan salad (V & GF) or (Vg & GF)(served as an entire meal)

Mushroom & stilton wellington, mushroom and chive sauce (V)

All served with a selection of seasonal vegetables on the table

Potato options

Choose one option for all mains

Pommes boulangere (Vg & GF)

Crispy roast potatoes (V,GF) (Vg option)

Potato dauphinoise (V,GF)

Roast or buttered new potatoes (V, GF) (Vg option)

Fondant potatoes (V, GF)

Desserts

Sticky toffee pudding, caramel sauce and vanilla cream (V)

Warm Belgian chocolate brownie, chocolate sauce and vanilla ice cream (V, GF)

Berry Pavlova with honey, kirsch and vanilla cream (V, GF)

Lemon posset with almond shortbread (GF)

Vanilla pannacotta with honeycomb and berry compote

A trio of sorbet or ice cream (from a selection)(Vg & GF)

A trio of ice cream (from a selection) (V) (Vg & GF option)

British cheese board (Stilton, Cheddar, Red Leicester) served with crackers, grapes, caramelised red onion chutney & celery (GF option)

A trio of desserts is available for a supplement of £2pp

Children's Menu

Cream of tomato soup & roll (V)

Crudites: carrots, peppers, cucumber, hummus & pitta bread (Vg)

Cheesy garlic flat bread with tomato salsa dip (V)

Battered fish, chip, garden crushed peas & lemon

Chicken goujons, fries & baked beans

Crispy topped Mac-n-cheese with broccoli (V)

Parmesan creamed spaghetti with baby leaf spinach (V)

†Tomato spaghetti with basil leaves & peas (Vg)

Fudge sundae with vanilla ice cream, marshmallows, chocolate sauce and sprinkles (V)

Warm Belgian chocolate brownie and strawberries (GF)

Fresh tropical fruit salad (Vg)

Selection of ice creams (V)

Selection of sorbets (Vg)

£15 per child aged 12 & under

Children aged 3 & under are free

Choose one option from each course

Complimentary jugs of fruit squash will be provided

Our food and drinks are prepared in food areas where cross-contamination may occur and our menu descriptions do not include all ingredients. Please let us know of any guests who have a food intolerance or allergen when placing an order. (V - vegetarian suitable, Vg- vegan suitable, GF - gluten free, DF - dairy free)

Informal Dining Menu



Buffets run for 2 hours (evening buffets will close down at 10pm)

Hog Roast

£15 pp

For groups of 20 or more

Slow roasted pork served with a large floured bap, apple sauce & sage and onion stuffing (GF option)

A plant based burger (Vg) served with a large floured bap, served with tomato and gherkins (GF option)

Roasted new potatoes (Vg & GF)

Caesar salad with garlic & parmesan croutons (V)

Summer slaw with a light dressing (V & GF)

Cold Buffet

£15 pp

For groups of 25 or more

A variety of homemade crustless quiche (V & GF)

Coleslaw (V & GF)

Potato salad (V & GF)

Garden salad with French vinaigrette (Vg & GF)

Roasted vegetable and couscous salad (Vg)

BBQ chicken drumsticks (GF)

A platter of cooked / cured meat

Rustic bread with butter

Homemade caramelized onion sausage rolls & chutney

Pesto pasta salad with cherry tomatoes (V)

Mediterranean Buffet

£16 pp

For groups of 20 or more

Rich beef ragu lasagne

Roasted vegetable and moussaka (GF)

Spanish chicken in bravas sauce (GF)

Greek salad, kalamata olives and feta (V & GF)

Caesar salad

Roasted vegetables & Couscous salad (Vg)

Roasted new potatoes (Vg & GF)

Warmed pitta breads (V)

Falafels (Vg & GF)

Hummus (Vg & GF)

Tzatziki yoghurt dip (V & GF)

Afternoon Tea Menu

£18.50 pp

Served on old crockery.

Served on vertical cake stands

Finger sandwiches (GF options):

Free range egg and cress mayonnaise (V)

Smoked salmon and cream cheese

Hummus & roasted red pepper (Vg)

Gammon & mustard mayo

Coronation chicken brochette (GF option)

Homemade mini sausage rolls

Fruit scone with strawberry conserve and clotted cream (GF & Vg option)

A selection of petit fours

Mini Eton mess with kirsch cream & summer

berries (GF)

Macarons (V)

Vanilla cream custard fruit tartlets (V)

Served with tea (a variety of fruit tea is also available) and filter coffee

Add Desserts

£4.50pp Choose two

Sticky toffee pudding, caramel sauce and vanilla cream (V)

Warm Belgian chocolate brownie, chocolate sauce and vanilla ice cream (V, GF)

Berry Pavlova with honey, kirsch and vanilla cream (V, GF)

Lemon posset with almond shortbread (GF)

Strawberry cheesecake and berry compote (V)

Warm Bakewell pie served with a creme anglaise (V)

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Casual Buffets

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Pizza Buffet

For groups of 20 or more

12" Diavolo Pizza: thin crust, stone baked pizza with pepperoni, chorizo, jalapeños and mozzarella (GF option) £ 13

12" Margherita Pizza: thin crust, stone baked pizza with tomato sauce and mozzarella (V)(GF option & Vg option) £ 11

12" BBQ Meat Feast Pizza: thin crust, stone baked pizza with chicken, pepperoni, BBQ fried beef, BBQ tomato sauce and mozzarella (GF option)

£ 14

Bap Buffet

£4.50 pp

Choose two

Bacon baps (GF option)
Sausage baps (GF option)
Halloumi baps (V)(GF option)
Egg baps (V) (GF option)
Plant based hotdog (Vg)(GF option)

Chips

£3.50 pp

For groups of 20 or more

Skin on fries (add optional cheese sauce or gravy for £0.50pp) (Vg)(GF option)

OR

Crispy sweet potato fries

OR

A mixture of skin on fries and sweet potato fries

Finger Buffet

Bronze £8.50pp

Platter of freshly made sandwiches

Selection of crisps (V, Vg & GF)

Selection of homemade cakes (GF option)

Fruit skewers

Silver £11.50pp

Selection of freshly made sandwiches

Selection of crisps (V, Vg & GF)

Selection of vegetable crudites (Vg & GF)

Selection of homemade sausage rolls

Selection of homemade cakes (GF option)

Hummus (Vg & GF), chutney (V), sweet chilli mayo (V & GF)

Fruit skewers (1pp)

Gold £14.50pp

Selection of freshly made sandwiches

Selection of freshly made wraps (V & Vg)

Selection of crisps (V, Vg & GF)

Selection of vegetable crudites (Vg & GF)

Selection of homemade sausage rolls

Selection of homemade crustless quiche (GF)

Potato wedges (Vg)

Selection of rocky road & GF brownies

Fresh fruit platter (Vg & GF)

Hummus (Vg & GF), chutney (V), sweet chilli mayo (V & GF)



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