



Ideal for Weddings, Anniversaries & Birthdays Select from 2 or 3 Courses - \*Extra Costs Apply

Starters

Homemade Carrot & Coriander Soup, Herby Croutons, Cream Drizzle & Ciabatta Bread (V)
Homemade Wild Mushroom Soup, Cheddar & Sage Croutons & Ciabatta Bread (V)
Garlic Mushroom Bruschetta, Pea Shoots & Balsamic Glaze (v)
Duck & Orange Parfait, Blackberry Compote, Crusty Tiger Bread
Classic Prawn Cocktail, Marie Rose Sauce, Granary Seeded Bread
Cured Smoked Salmon & King Prawns, Pickles Salad & Dill Lime Crème Fraiche
Melon Duo, Fruit Sorbet, Wild Berries & Raspberry Coulis (Vegan, Gluten Free, Dairy Free)

Mains

Roast Topside of Beef, Goose Fat Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables
Chicken Breast, Mushroom & Creamy Tarragon Sauce, Herby New Potatoes, Baby Carrots & Fine Trimmed Green Beans
Chicken Breast, Red Wine, Garlic Sauce with Wild Mushrooms, Herby New Potatoes, Baby Carrots & Fine Trimmed Green Beans
Braised Lamb Rump, Minted Creamy Potatoes, Root Vegetables, Redcurrant & Mint Gravy
Salmon Supreme & King Prawns, Dauphinoise Potatoes, Sugar Snap & Tender Stem Broccoli & Creamy Dill Sauce
Roasted Vegetable Moroccan Tagine, served with Spiced Cous Cous (vegan

Desserts

Sticky Toffee Pudding, Vanilla Pod Ice Cream (v)
Lemon Cheesecake, Blueberries & Raspberry Coulis (v)
Yorkshire Cheese Platter, Sable Grapes, Savoury Biscuits & Caramelised Onion Chutney (v)
Chocolate Profiteroles, Chantilly Cream & Fresh Strawberries (v)
Apple Pie & Hot Custard Sauce (v)

# FOOD ALLERGIES AND INTOLERANCES

Some of our food may contain nuts, seeds & other allergens. As we have a working kitchen there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies, so please make your server aware if this is the case and that information will be passed to the chef.



Please Choose 2 options from each course and confirm Numbers, Food Choices,
Table Plan and Name Cards at least 1 week prior to your event
Choose from a 1, 2 or 3 Course Meal

Tomato Soup & Roll (v)

Starters

Pate & Crusty Bread Garlic Mushrooms & Crusty Bread (v)

Classic Prawn Cocktail \*

Tempura King Prawn, Sweet Chilli Dip \*
Goats Cheese Tartlet & Tomato Salsa Tartlet, Sweet Caramelised Onion Sauce (v)

Mains

Roast Turkey or Roast Ham Dinner with all the Trimmings
Roast Topside of Beef Dinner with all the Trimmings
Butter Chicken Breast, Basmati Rice & Garlic Bread
Beef Chilli Con Carne, Homemade Chips & Pitta Bread
Chicken Breast, Red Wine, Garlic & Mushroom Sauce, Baby New Potatoes & Vegetables
Chicken Breast, Creamy White Wine, Garlic, Tarragon Sauce, Baby New Potatoes & Vegetables
Sweet Potato, Cauliflower, Chickpea & Coconut Curry & Basmati Rice (gluten free, lactose free,

Glesserts

Hot Chocolate Fudge Cake, Vanilla Ice Cream (v)

Apple Pie & Custard (v)

Fruit Pavlova (vegan & gluten free)

Treacle Sponge & Custard (v)

Sticky Toffee Pudding, Vanilla Ice Cream \*

Yorkshire Cheeseboard

# FOOD ALLERGIES AND INTOLERANCES

Some of our food may contain nuts, seeds & other allergens. As we have a working kitchen there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies, so please make your server aware if this is the case and that information will be passed to the chef.

# Evening Party Pleasers

(Wedding Package available)

These Buffet menus are intended as an evening buffet and are not suitable for a daytime event.

Option i - Finger Buffet

Turkey Sandwiches
Tuna & Cucumber Mayonnaise Sandwic

Tuna & Cucumber Mayonnaise Sandwiches Egg Mayonnaise & Cress Sandwiches (v)

Cocktail Sausages (v) Vegetable Samosas (v)

Pork Pie

Mini Cheese Rolls (v)
Selection of Crisps & Dips (v)

Option 2 - Hot & Cold Buffet

A Selection of Roasted Meat Sandwiches Tuna & Cucumber Mayonnaise Sandwiches Egg Mayonnaise & Cress Sandwiches (v)

Cheddar Cheese & Tomato Quiche (v) Pork Pie Selection of Rustic Pizzas (v) Vegetable Sausages (v) Hot Cornish Slab Pasty Seasoned French Fries (v)

Option 3- Eastern

Homemade Chicken Tikka Masala Homemade Veggie Chilli Con Carne (v) Chopped Salad & Mint Yogurt Dip (v) Homemade Chips (v)
Garlic Naans & Pitta Bread (v)

Basmati Rice (v) Vegetable Samosas (v)

Option 4- Deluxe Celepratory Buffet

Slices of Turkey Crown Cheddar & Cherry Tomato Quiche (v) Vegetable Samosas (v)

Garlic Bread Slices (v)

Grook Foto, Olives & Peasted Mediterranean Veget

Slices of Honey Roast Gammon
Prawn Marie Rose Cocktail Sandwiches

Salad Nicoise

Hot Crusty Bread Selection (v)

Coronation Chicken

Hot Buttered New Potatoes (v)
Homemade Coleslaw (v)

Pickles, Dips & Tortilla Chips (v)

Greek Feta, Olives & Roasted Mediterranean Vegetables(v)

# **FOOD ALLERGIES AND INTOLERANCES**

Some of our food may contain nuts, seeds & other allergens. As we have a working kitchen there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies, so please make your server aware if this is the case and that information will be passed to the chef.

# BINGLEY ST IVES GOLF CLUB LIMITED

The Golf Clubhouse St Ives Estate, Harden, Bingley BD16 1AT
Telephone Number: 01274 562436
Email: secretary@bingleystivesgc.com Website: www.bingleystivesgc.com



Option 1

Ham Salad Sandwiches in Wholemeal Granary Bread
Egg Mayonnaise & Cress Sandwiches (v)
Tuna & Cucumber Sandwiches
Cheese & Tomato Quiche (v)
Hot Cornish Slab Pasty
Vegetable Samosas (v)
Garlic Pizza Bread Slices (v)
Selection of Crisps (v)
Homemade Coleslaw (v)

Option 2

Homemade Roasted Pepper & Cherry Tomato Soup (v)
Ham Salad Sandwiches in Granary Seeded Bread
Cheese Savoury Sandwiches (v)
Coronation Chicken in Romaine Lettuce
Hot Pork Pies & Pickles
Vegetable Samosas (v)
Margarita Pizza Slices (v)
Pepperoni Pizza Slices
Skinny Fries (v)

Add a Selection of Cakes, Buns, Sweet Treats & Tea & Coffee

# **FOOD ALLERGIES AND INTOLERANCES**

Some of our food may contain nuts, seeds & other allergens. As we have a working kitchen there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies, so please make your server aware if this is the case and that information will be passed to the chef.



# Toasted Gandwiches

All toasties are made in thick tiger bread & served with a complimentary salad.

Mature Cheddar Cheese (v) Mature Cheddar Cheese & Ham Tuna Mayo & Cheese

Add Tomato, Baked Beans, Red Onion, or Peppers for a little extra charge.

Meals Over Par

Served with a slice of bread and butter

Sausage, Eggs, Chips & Beans
Double Fried Eggs, Chips & Beans (v)

Small Basket of Homemade Chips Large Bowl of Homemade Chips Homemade Battered Onion Rings

Additional Extras

Affermoon tea

Toasted Currant Teacake, with Butter & Jam (v) Fruit Scone, with Butter & Jam (v)

Jacket Potatoes

Served with butter and a complimentary salad garnish Choose from the following fillings:

Mature Cheddar Cheese Mature Cheese & Beans Tuna Mayo Sweetcorn Icelandic Prawn & Marie Rose Sauce

Omelettes

Served with a complimentary salad garnish

Plain Omelette (v)
Mature Cheddar Cheese (v)
Mature Cheddar Cheese & Ham
Mushroom, Pepper, Red Onion & Tomato

Add an extra filling: Mushrooms, Red Onion, Tomatoes or Peppers for a little extra charge.

Beveragez

Pot of Yorkshire Tea Mochaccino
Bean to cup Americano Espresso

Café Latte Double Shot Espresso
Flat White Latte Macchiato
Cappuccino Hot Chocolate

# **FOOD ALLERGIES AND INTOLERANCES**

Some of our food may contain nuts, seeds & other allergens. As we have a working kitchen there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies, so please make your server aware if this is the case and that information will be passed to the chef.



tee Off Breakfast

St Ives English Breakfast.

Includes; Hot Drink, 2 Bacon, 1 Sausage, 2 Fried Eggs, 2 Hash Browns, Tomato, Mushrooms, Beans, Fried Bread & a Slice of Toast The Vegetarian English Breakfast (V).
Includes; Hot Drink, 2 Fried Eggs, 2 Hash Browns,
Tomatoes, Mushrooms, Baked Beans,
Fried Bread & a Slice of Toast

On Toust

Served on Toasted, Thick White Tiger Bloomer

Creamy Scrambled Eggs & Baked Beans (v)

2 Poached Eggs & Baked Beans (v)

Breakfast Gandwiches

Add Mushrooms, Tomatoes, Baked Beans, Fried Onion, Peppers, Fried Egg, Sausage, Bacon, Melted Cheddar or 2 Hash Browns for a little extra charge.

Bacon

Sausage & Egg

Bacon & Egg

Double Fried Egg (v)

Sausage

Bacon & Sausage

Lynch Cold Gandwiches

Served in Thick White Sliced, Seeded Granary or Teacake with a Salad Filling or Side Salad Garnish

Home Roasted Meats: Ham, Beef, Turkey.

Mature Cheddar Cheese (v)
Tuna & Sweetcorn Mayonnaise

Free Range Egg Mayonnaise & Cress (v)
Icelandic Prawns & Marie Rose Sauce (v)
Reacted Chiefron Com Lettuce & Mange Ch

Roasted Chicken, Gem Lettuce & Mango Chutney

Mayonnaise

Lynch Hot Gandwiches
Served in Thick, White Tiger Bloomer Bread with Salad Garnish

Battered Haddock Butty

Hot Beef in Gravy & Caramelised Onions

Chip Butty (v)

Hot Turkey in Gravy, Sage & Onion Stuffing

& Cranberry Sauce

# FOOD ALLERGIES AND INTOLERANCES

Some of our food may contain nuts, seeds & other allergens. As we have a working kitchen there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies, so please make your server aware if this is the case and that information will be passed to the chef.