



# The Food

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Ampfield Golf & Country Club





# *From the team*

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*Here at Ampfield Golf & Country club we prioritise the satisfaction of our customers, and we do whatever we can to ensure that your event, whether it's your wedding, a corporate lunch, or a private event, is stress free and has great food that reflects your preferences and tastes.*

*Our chef's are dedicated to creating delicious food which will exceed your expectations. From canapes to a three course meal, you have the freedom to choose your desired menu and create your dream event.*

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# AFTERNOON TEA

*in style*

## **Light Afternoon Tea**

*Selection of sandwiches.*

*Homemade fruit & plain scones with berry jam & somerset clotted cream.*

*Tea & coffee.*

*£12.50pp*

## **Full Afternoon Tea**

*served on elegant tea stands*

*Selection of finger sandwiches.*

*Homemade fruit & plain scones with strawberry jam & clotted cream.*

*Selection of cakes, pastries & macaroons.*

*Savoury bites.*

*Tea & coffee.*

*£19.50pp*

*Why not pair up with a glass of fizz for £4.50pp*

## **Mermaid G&T Afternoon Tea**

*Why not try something a little different...*

*Your experience starts with an amuse bouche of Mermaid citrus gin sorbet to refresh your palate, followed by an array of delicious finger sandwiches, sweet treats and savoury bites. To finish off, sit back, relax and enjoy our signature pink mermaid cocktail.*

*£28.50pp*

*If you suffer from any food allergies/intolerances please ask a member of staff for advice about what ingredients dishes contain. Please ensure that our staff are made aware of ALL allergies and dietary requirements in advance. We offer a range of Free From and Vegan options available on request. Our food is locally sourced, seasonal, freshly prepared produce.*



# BIG GREEN EGG, BBQ & HOG ROAST

*Ignite your taste buds*

## **BBQ:**

*BBQ beef brisket with a sweet redcurrant glaze.*

*Pulled pork butt.*

*Whole teriyaki salmon.*

*Rolled Cumberland sausage & honey mustard glaze.*

*Handmade ground fillet burger.*

*BBQ chicken with peri-peri seasoning.*

*Sticky plum marinated pork ribs.*

*Full menu- Three meats, three salads & a dessert £33.00*

*Two meats, two salads, baps, sauces & a dessert £25.00*

*Two meats, salad, baps & sauces £15.00*

## **Hog Roast:**

*Swallowfields farm free range iron age hog.*

*Pulled lamb shoulder, mint, rosemary & thyme. +£2.50pp*

*Pulled free range beer can chicken. +£2pp*

*All served with sage & onion stuffing, cider apple sauce, crackling & sauces.*

*Full free range hog roast menu, three salads & dessert £30.00*

*Free range hog roast, stuffing, crackling, apple sauce,  
baps & sauces £12.50*

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# CANAPE

*Bite-sized perfection*

*Caramelised onion jam, rosary goats cheese & beetroot filo parcels.*

*Mini Yorkshire pudding, braised beef shin, horseradish cream.*

*Cured salmon & pickled cucumber with red caviar.*

*Duck liver parfait, brioche & red grape chutney.*

*Venison carpaccio with braised onions & poppy seed biscuit.*

*Caramelised vegetable terrine & maple duck breast.*

*Mushroom crostini & chive mascarpone.*

*Mini BBQ pulled pork sliders & green apple slaw.*

*Roasted garlic new potatoes & herb cream cheese.*

*3 choice- £6.95pp*

*5 choice- £10.95pp*

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# FINGER BUFFET

*You don't need a silver fork to eat  
good food.*

*Sticky pork belly, coriander & chilli.*

*Crispy panko cauliflower cheese bites.*

*Jerk chicken wings.*

*Cumberland sausage rolls.*

*Bacon wrapped halloumi sticks.*

*Breaded chicken goujons.*

*Bacon, cheese & chive hasselback potatoes.*

*Cheesy garlic bread.*

*Honey & mustard cocktail sausages.*

*Cucumber, prawn & avocado.*

*Selection of sandwiches.*

*Mini chocolate eclairs & caramel sauce.*

*Triple chocolate chip brownies.*

*Cinnamon churros & white chocolate sauce.*

*Tropical fruit kebab & lime syrup.*

*Chocolate fondue with brownie, marshmallows and fresh fruit.*

*Raspberry & chocolate roulade.*

*Please choose 6 options including any of the desserts- £16pp*

*Additional options- £3pp*

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# FUNCTION MENU

*Life is too short for ordinary food.*

## Starters

*Potato & leek soup, crispy leek & truffle.  
Beetroot & tomato carpaccio, goats cheese & walnut.  
Jerk chicken wings, chilli, coriander & spring onions.  
iron age pigs in blankets, braised red onion & crispy shallots.  
Ampfield fish cake, pickled courgette & watercress veloute.*

## Mains

*Apricot & orange stuffed Bramshaw pork belly.  
Chicken normandy, apple, onions & tarragon.  
Stuffed beef olives, sage, bacon lardons & thyme  
Butternut squash, spinach & hazelnut lattice tartlet.  
South coast mackerel fillets, crispy potatoes, chorizo & red pepper.*

## Desserts

*Ampfield rhubarb eton mess.  
Banana & honeycomb frozen parfait.  
Milk chocolate & butterscotch cream with cookie & honeycomb crumb.  
Artisan cheese board, fudges crackers & pear chutney.  
French apple tart & clavados ice cream.*

*Please choose 2 options from each course.*

*Per person: One course £17.50 Two course £25 Three course £32.50*

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# WOOD FIRED PIZZA

*A little slice of paradise*

## The spicy one

*Spicy beef, red onion, peppers & mixed chillies.*

## All the meats

*Chicken, ham, spicy beef, parma ham & pepperoni.*

## Country BBQ

*BBQ base with chicken, ham, red onion, sweetcorn, pineapple.*

## The veggie one (v)

*Peppers, red onion, sweetcorn, courgette, mushroom & olives.*

## The four cheeses

*Mozzarella, cheddar, red leicester & parmesan.*

## The traditional one (capricciosa)

*Tomato, parma ham, mushrooms, olives & anchovies.*

*Pizza- £12.50pp (up to 3 options)*

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# STREET FOOD

*Tasting the world, one dish at a time*

## Savoury

*Mexican style pulled chicken/beef tacos with salad.*

*Jamaican jerk chicken wings & buffalo sauce.*

*Pulled lamb shawarma wraps & mint yoghurt.*

*Spanish king prawn/chicken paella.*

*Bacon mac 'n' cheese, toasted breadcrumbs & spring onion.*

*Flame grilled steak kebabs & sticky BBQ glaze.*

*American style chilli cheese dogs.*

*Singapore style stir fried noodles.*

*Classic indian saag tarka dhal, poppadum & mango chutney.*

*Beer battered tilapia mini fillets, triple cooked chips & tartare sauce.*

## Sweet

*Powdered sugar beignets & chocolate sauce.*

*Warm cinnamon coated churros.*

*Classic Italian cannolis, chocolate, hazelnut & banana.*

*Tropical fruit kebabs & lime syrup.*

*Homemade ice cream/sorbet in waffle cones.*

*Mini brioche donuts.*

*Please pick up to 4 options. £22.50pp Additional options- £7*

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# HOT FORK

*Perfect for those relaxed occasions where  
the food does the talking.*

*Caribbean shrimp bowl.*

*Pad thai.*

*Spanish paella.*

*Shipwreck pie.*

*Prawn, chorizo & chickpea stew.*

*Chicken tikka masala.*

*Thai green curry & basmati rice.*

*New Orleans cajun chicken & jasmine rice.*

*Farmhouse cottage pie.*

*Wild mushroom bourguignon with mash.*

*Stir fried beef & mixed vegetables.*

*Moroccan chicken & white bean cassoulet.*

*Teriyaki chicken stir fry.*

*Horseradish beef stew & parsley dumplings.*

*Mediterranean vegetable lasagne.*

*Chill beef, bean sprouts, red onion & lime.*

*Pork belly hot pot.*

*Noodles, ginger chilli & mushroom.*

*Please choose two mains and a dessert.*

*£25.00pp*

*Served by the chefs from our beautiful silver goston trays.*

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# MIRROR BUFFET

*Wow your guests with our elegant mirror buffet*

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*Cucumber & radish dressed whole salmon.*

*Lemon & dill shellfish.*

*Samphire.*

*Charcuterie of meats.*

*Roasted peppered topside of beef.*

*Honey & mustard glazed gammon joint.*

*Pickles & chutney.*

*Baked bread.*

*Artisan cheese board.*

*Pick 3 salads & a dessert £35pp*

*Cater for a minimum of 50*

...

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# SALADS

*From the garden*

*Rustic coleslaw.*

*Garlic baguette slices.*

*Classic caesar salad.*

*Potato & chive salad.*

*Apricot & orange couscous.*

*Garlic & rosemary roasted new potatoes.*

*Slow roasted tomato, basil & mozzarella penne pasta salad.*

*Crisp baby leaf salad, feta cheese, mixed olives & herb  
croutons.*

*BBQ buttered corn on the cob.*

*Classic waldorf salad with blue cheese dressing.*

*Sweet pepper & wild mushroom basmati rice.*

*Black bean & sweetcorn salad with coriander & lime  
dressing.*

*Baby spinach, courgette & aubergine pasta salad.*

*Wild rice, red onion & sweetcorn.*

*Smokey tomato, bacon & mixed beans.*

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# DESSERTS

*Sweet treats*

*Caramel tart.*

*Raspberry & Chocolate Roulade.*

*Triple chocolate chip brownies.*

*Chocolate swirl cheesecake.*

*Banana tarte tatin.*

*Lemon meringue tartlets.*

*Orange & peach trifle.*

*NY style baked cheesecake.*

*Cinnamon churros & white chocolate sauce.*

*Tropical fruit kebabs & lime syrup.*

*Chocolate fondue with fresh fruit, brownies & marshmallows.*

*Milk chocolate mousse, black cherry & salted caramel.*

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