



## Your reception at Downshire Golf Complex

Our Banqueting Menu is £27.50 per person unless otherwise stated. Reductions are made for children under the age of 12 years old.

The enclosed menus are not an exhaustive list and we will strive to accommodate any request you may have.

We cater for all dietary requirements and are fully aware of all allergens used in our products.

Please ask if you require any information or have any special requirements.

Please do not hesitate to contact us if you have any questions, our team are happy to help.

For more information or to book a venue tour, please contact 01344 302030 or email [downshiregolfevents@everyoneactive.com](mailto:downshiregolfevents@everyoneactive.com)



EVERYONE  
EVENTS

everyone  
ACTIVE



DOWNSHIRE  
GOLF COMPLEX

## YOUR WEDDING RECEPTION

## WEDDING MENU

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## Starters

Chicken and Ham Hock Terrine served on a bed of Leaves with a Piccalilli Accompaniment

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Choice of Homemade Soups

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Smoked Salmon served on a bed of Leaves, Granary Bread, and a Beetroot and Horseradish Cream

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Traditional Chicken Caesar Salad topped with Parmesan Shavings

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Parma Ham draped Melon, drizzled with an Orange and Honey Mustard Dressing

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Pâté of your choice served with a Crusty Baguette, Chutney and Salad Garnish

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Seafood Cocktail on a bed of Leaves, Lemon wedge and Granary Bread



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## Main Courses

Roasted Chicken Breast stuffed with a Mushroom Farce, served with Fondant Potatoes and Seasonal Vegetables

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Traditional Wholegrain Mustard topped Roast Beef served with Yorkshire Pudding, Cauliflower Cheese Crumble, Crispy Roast Potatoes and Seasonal Vegetables

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Classic Coq Au Vin served with smooth rich Creamed Potatoes and Seasonal Vegetables

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Fillet of Salmon stacked on a bed of Scallion Mash, topped with a White Wine and Dill Cream Sauce and served with a Vegetable Medley

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Apple, Rosemary and Cider Vinegar Roast Pork with Crackling, served with Crispy Roast Potatoes and Seasonal Vegetables

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3 Meat Carvery (numbers over 35) served with all the Trimmings and a selection of Vegetable dishes for you and your guests to choose from



## Desserts

Strawberry Eton Mess

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Crème Brûlée served with Shortbread

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Lemon Panna Cotta Tart served with a Fruit Coulis and Double Cream

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Chocolate Profiteroles

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Traditional Tiramisu

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Sticky Toffee Pudding served with Custard or Ice Cream

## 4th Course

Cheese and Biscuits as a 4th course  
(add £3.00 per person)

All 3 course meals are followed by coffee