

WORKING LUNCH

£32.50

(Minimum 12)

SANDWICHES

Selection of Sandwiches to include Meat, Fish and Vegetarian

Variety of Savoury Filled Wraps

HOT SAVOURIES

Please select any six items from Hot and Cold savouries

Wentworth Cheeseburger

Spinach and Goat's Cheese Tart (V)

Toad in the Hole

Roasted Vegetable Brochettes (V)

Leek and Oyster Mushroom Quiche (V)

Tandoori Chicken Fillets with Raita

Croque Monsieur

Seasonal Vegetarian Pizza (V)

Goujons of Fish with Tartare Sauce

Thyme and Garlic Roasted Chicken Drumsticks

Grilled Focaccia with Artichokes, Red Onion

Marmalade and Melted Taleggio (V)

Cajun-spiced Tiger Prawns with Sweet Chilli Sauce

COLD SAVOURIES

Mediterranean Vegetable Tart (V)

Smoked Salmon and Pickled Cucumber

Marinated Vegetables and Shaved Pecorino (V)

Tomato, Olive and Feta Brochettes (V)

Roasted Peppers with Melted Taleggio and Focaccia (V)

Indian Hoummus with Flat Bread (V)

Farmhouse Pate with Chutney

Smoked Chicken, Buffalo Mozzarella and Avocado Ciabatta

CHEESE

Selection of British and Continental Cheeses with Celery and Grapes

DESSERTS

Choice of two

Fresh Fruit Tartlets

Assorted Home-made Cakes

Coffee and Chocolate Éclairs

Mini Lemon Meringue Pies

COFFEE/TEA

BRUNCH

£25

Fresh Fruit Juice

Seasonal Smoothie

Cereals and Muesli

Natural Greek Yoghurt and Honey

Fruit Platter

Selection of Charcuterie

Roast Suffolk Ham

Selection of Farmhouse and Organic Yoghurts

Kedgeriee

Bacon, Sausage, Mushrooms, Tomatoes and Scrambled Eggs or Fried Eggs

Smoked Salmon Platter

Selection of Mild and Smoked Cheeses

Bakers Basket including Toast, Croissants, Danish Pastries, Pain au Chocolat with Preserves, Marmalade and Honey

Selection of Home-made Biscuits

Fresh Fruit Tartlets

Mini Chocolate and Coffee Éclairs

Coffee/Tea

Chef to advise on seasonal produce

Wentworth Club Limited
Wentworth Drive, Virginia Water, Surrey GU25 4LS

Telephone 01344 842201
www.wentworthclub.com

PRIVATE FUNCTION ROOMS

BUFFET BRUNCH WORKING LUNCH MENUS



Wentworth

BUFFET SELECTOR

(Minimum 20)

HOT SOUP OF THE DAY

Smoked Haddock Chowder

Thai-spiced Pumpkin and Coconut Soup

Roasted Tomato Soup with Basil

Creamed Chicken and Tarragon Soup

CHILLED SOUP OF THE DAY

Iced Melon and Elderflower Soup

Leek and Charlotte Potato Soup with Soft Boiled Quail's Eggs

Jellied Gazpacho

COLD

Herb-poached Salmon with Duck's Egg Mayonnaise and Pickled Cucumber

Grilled Focaccia with Pickled Plum Tomatoes, Rocket and Shaved Parmesan (V)

Ham Hock and Foie Gras Terrine with Fig Chutney and Pain Pôilane

Antipasti of Grilled Vegetables with Buffalo Mozzarella and Aged Balsamic (V)

Roast, Stuffed Chicken with Kohlrabi, Carrot and Cumin Salad and Mango Chutney

Broccoli, Goat's Cheese and Pine Nut Tart (V)

Atlantic Prawns, Avocado and Mango with Chilli and Coriander Salsa

Roast Suffolk Ham with Grain Mustard Mayonnaise

Grilled Asparagus with Romesco Sauce (V)

Smoked Salmon 'Royale' with Keta Caviar

Herb-roasted Beef with Horseradish Crushed Potatoes and Watercress Salad

Chilli-crusting Tuna with Marinated Fennel and Tomato Dressing

Melon and Parma Ham with Vincotto

HOT

All served with a Selection of Seasonal Vegetables, Potatoes and Rice

Duck, Lychee and Coconut Curry

Rottolo with Spinach, Mushroom, Tomato and Walnuts (V)

Poached Salmon with Hollandaise

Char-grilled Chicken Supreme with Chorizo, Spring Onions and Coriander

Beef Stroganoff

Chicken and Mushroom Pie

Traditional Roast of the Day

Slow-baked Shoulder of Lamb with Moroccan spiced Chickpeas

Thai-baked Bream with Snake Beans and a Soy, Ginger and Coriander Dressing

Pot-roast Plantain Pork Belly with Sautéed Apples and Black Pudding

Seasonal Risotto (V)

Chicken with a White Wine and Tarragon Sauce

Pumpkin and Cep Lasagne (V)

Mediterranean Fish Stew with Rouille

Provencale Tart with Basil (V)

SALADS

Caesar Salad

Smoked Chicken and Spiced Egg Noodles

Rocket and Parmesan Salad with Balsamic Dressing

Cos Leaves with Smoke-roasted Peppers, Avocado and Chilli Dressing

Mixed Endive Leaves with Blue Cheese Dressing and Toasted Walnuts

Thai Beef Salad with Papaya and Lotus Root Crisps

Gem Hearts with Crispy Bacon and Shaved Chestnut Mushrooms

Shredded Ham Hock, Green Beans and Frisee Salad with Mustard Vinaigrette

Roasted Butternut Squash with Treviso and Vincotto Dressing

Tomato, Feta and Cucumber Salad

Tuna Nicoise

Green Herb Salad

DESSERTS

Eve's Pudding

Tiramisu

Caramel Bavarois with Toffee Crisps

Dark and White Chocolate Truffle Cake

Lime Cheesecake

Strawberry and Champagne Gateau

Warm 'Dutch' Apple Pie with Custard

Traditional English Trifle with Sherry

Mango and Papaya Mousse

Wentworth Sticky Toffee Pudding with Vanilla Ice Cream

Eton Mess with Seasonal Berries

Bread and Butter Pudding

Seasonal Fruit Salad

CHEESE

Selection of British and Continental Cheeses

with Celery and Grapes

COFFEE/TEA

PLEASE CHOOSE MENU A, B, C OR D BY SELECTING THE APPROPRIATE NUMBER OF DISHES FROM EACH SECTION. ALL PRICES ARE INCLUSIVE OF VALUE ADDED TAX AT 15%.

MENU	A	B	C	D
Soup	1	1	1	1
Cold items	4	5	6	7
Hot items	2	3	4	5
Salads	3	4	5	6
Desserts	3	4	5	6
PER PERSON	£37	£41	£45	£49

Chef to advise on seasonal produce