

HARVEY'S

BRASSERIE

AT



Please contact us for further details

on 01262 606367 or email:-

enquiries@bridlingtongolfclub.co.uk

Canapes @ £5.50 per person for 3

Locally Smoked Salmon and Dill Cream Cheese Blinis
Beef and Caramelised Red Onion Beef Mini Yorkshire Puddings
Chicken Liver Pate Crostini
Smoked Trout and Horseradish Pate on Sourdough Crouton
Tempura Vegetables with Sweet Chilli Mayonnaise
Fish Fritters and Homemade Tarter Sauce
Filo Pastry Wrapped Prawns with Thai Chilli Sauce
Spiced Fried Halloumi Bites with Lemon Mayonnaise
Mini Goat Cheese Cheesecakes with Pickled Onions

Finger Buffet

7 items £11.00 9 items £13.50

Mixed Sandwiches
Mini homemade sausage rolls
Honey glazed Lincolnshire sausages
Haddock Goujons
Spanish pork meat balls, spicy ketchup
Homemade thin crust pizza (tomato sauce and cheese/ tomato sauce, ham and cheese/vegetarian/ tomato sauce, pepperoni, mushrooms and cheese)
Falafel kebabs and yoghurt dip / Southern fried chicken
Garlic roasted drumsticks
Warm quiche (broccoli and Stilton/ tomato and cheese/ ham, mushroom and cheese/ Lorraine)
Halloumi Chips
BBQ pulled pork wraps
Vegetable and cheese egg cups
Filo pastry wrapped king prawns
Beetroot and apple balsamic salad
Potato salad
Coleslaw
Broccoli and feta cheese salad
Red cabbage slaw
Mixed salad (lettuce, red onion, tomatoes, peppers, cucumber, herb dressing)
Carrot and apple salad, yoghurt dressing
Roasted Mediterranean vegetable and quinoa salad
Chips
Buttered new potatoes
Spicy potato skins
Pepper and salt roasted sweet potatoes
Rosemary roasted new potatoes

Add Selection of Mini Desserts or Cupcakes for £2.00p/p
or Choice of 2 Desserts from the list above for £4.50p/p

Cold Carved Buffet Menu £14.50

Add a Starter for £5.00 (supplement may apply)

Cold Roasted Glazed Yorkshire Ham

Cold Roasted Crown of Turkey

add

Cold Roasted Topside of Beef @ £4.00 supplement or swap

Hot Buttered New Potatoes

Chips

Gravy Bowls

Baskets of Crusty Bread

Garden Salad

Coleslaw

Carrot, Walnut and Apple Salad with Yoghurt Dressing

Add Selection of Mini Desserts or Cupcakes for £2.00p/p or Dessert from the list above for £4.00p/p

Hot Buffet £16.50

Add a Starter for £5.00 (supplement may apply)

Please choose 3 Main Courses and 4 Sides of the following:

Main Course

Beef Lasagne

Spinach and Mushroom Lasagne

Aubergine Parmigiana Bake

Chilli Con Carne

5 Bean and Sweet Potato chilli

Chicken Stroganoff

Cottage Pie

Steak and Ale Pie

Pork, Apple and Cider Pie

Bridlington Fish Pie

Chicken, Ham and Leek Pie in White Sauce

Medium Chicken Curry

Medium Vegetable Curry

Cantonese Sweet and Sour Chicken

Cantonese Sweet and Sour Tofu

Sides

Boiled basmati rice

Chips

Nachos

Buttered new potatoes
Garlic bread
Mixed salad (lettuce, tomato, red onion, pepper, cucumber, herb dressing)
Naan bread and poppadum
Carrots and peas
Beetroot and apple balsamic salad
Potato salad
Coleslaw
Broccoli and feta cheese salad
Red cabbage slaw

Add Selection of Mini Desserts or Cupcakes for £2.00p/p or Choice of 2 Desserts from the list above for £4.50p/p

Evening Small Bites £6.00

Choose from either Hot Bacon and Sausage Baps or Sandwich Selection or Pizza
Chips

3 Course Meal £24.95

Please choose up to 3 choices per course

We can cater to most dietary requirements and those can be ordered separately to the main menu. Please talk to us to find out more.

Starters

Chicken Liver and Brandy Pate, Red onion Relish, Sourdough Toast
Prawn, Avocado and Lime Cocktail, Bloody Mary Sauce
Homemade Soup of Your Choice
Locally Smoked Salmon over Baby Leaves, Raspberry Balsamic Dressing
Spanish Pork Meatballs, Roasted Tomato and Pepper Sauce
Trio of Melon and Orange Cocktail
Sweet Pepper and Tomato Arancini Balls, Parmesan Crisp
Stilton and Sweet Onion Tart, Salad Garnish
Lightly Smoked Haddock Fishcake, Homemade Tartare Sauce, Salad Garnish
Bridlington Crab Cakes, Lemon Aioli (£2.00 supplement)
Goats Cheese Cheesecake, Caramelised Onion and Apricots
Antipasto Platter, Garlic Bread
Onion and Courgette Bhaji, Mint and Cucumber Yoghurt Dip
Crispy Whitebait, Garlic and Lime Aioli

Main Courses

Roast Dinners:

Garlic and Treacle Glazed Roasted Topside of Beef

Roasted Loin of Pork, Crackling

Roasted Honey Glazed Gammon

Roasted Crown of Turkey

Aubergine and Squash Nut Roast

Garlic and Parsley Glazed Roasted Leg of Lamb (£3.00 supplement)

All Roast Dinners are served with Seasonal Vegetables, Cauliflower Cheese, Roast Potato,

Mash, Yorkshire Pudding, Gravy and Condiments

Available from Carvery or Plated

Chicken Fillet:

Pan Fried Chicken Fillet with Chasseur Sauce, New Potatoes

Pancetta Wrapped Chicken Fillet, Mash, Grain Mustard Jus

Escalope of Chicken Parmigiana, Buttered New Potatoes

Wild Mushroom and Smoked Bacon Stuffed Chicken Fillet, Red Wine Jus, New Potatoes

Chicken Puttanesca, Pan Fried Gnocchi

Pork:

Seared Pork Loin Steak, Grain Mustard Jus, Mash

Cider Braised Pork Loin Steak, Roast Potatoes

Crispy Roasted Rolled Belly of Pork, Thyme and Sage Jus, Mash

Fish:

Baked Darne of Salmon, Caper Mash, Lemon Cream Sauce

Grilled Fillet of Haddock, Spinach Mash, Lime Butter Sauce

Herb Crusted Darne of Salmon, Caper Butter Sauce, New Potatoes

Mediterranean Fish and Sea Food Stew, New Potatoes

Citrus Baked Fillet of Sea Bass, Lemon Mash, Butter Sauce

Lamb and Beef:

Red Wine Braised Shank of Lamb and Root Vegetables, Mash Red Wine Braised Shank of

Lamb and Root Vegetables, Mash (£3.00 supplement)

Beef Bourginione, Mash

Sirloin Steak and Wild Mushroom Stroganoff, Basmati Rice (£2.00 supplement)

Vegetarian:

Root Vegetable and Blue Cheese Wellington, Roast Potatoes

Goats Cheese and Caramelised Red Onion Tart, Buttered New Potatoes

Vegetable and Tofu Green Thai Curry, Basmati Fried Rice

Spinach and Ricotta Aubergine Bake, Side Salad

All Main Courses are served with Seasonal Vegetables

Desserts

Platter of English Cheese and Biscuits, Traditional Garnish
Goopy Chocolate Brownie , Vanilla Ice Cream
Chocolate and Caramel Ripple Cheesecake, Chantilly Cream
Profiteroles, Creme Patissiere, Dark Chocolate Sauce
Pear and Ginger Sticky Pudding, Homemade Ice Cream or Custard
Fresh Mixed Berry Pavlova
Warm Apple and Almond Tart, Homemade Vanilla Ice Cream or Custard
Sticky Toffee Pudding, Butterscotch Sauce, Homemade Vanilla Ice Cream or Custard
Vanilla Creme Brulee, Shortbread Biscuit
Lemon Cheesecake, Raspberry Compote, Chantilly Cream
Orange and White Chocolate Bread and Butter Pudding, Vanilla Ice Cream or Custard
Italian Tiramisu
Bakewell tart, Vanilla Ice Cream
Assiette of Mini Desserts (£3.00 supplement)

Dressed Buffet £33.00

Add a Starter for £5.00 (supplement may apply)

Carved Cold Roasted Meats:
Honey Glazed Yorkshire Ham, Peppered Topside of Beef, Crown of Turkey
Poached Salmon
Cooked Peeled Prawns with Dips
Crispy Calamari Rings and Breaded Scampi
Selection of Homemade Quiche
Savoury Goats Cheesecake with Onion Marmalade
Hot New Potatoes
Tempura Vegetables
Crusty Bread
Garden Salad
Coleslaw
Roasted Root Vegetables, Pomegranate and Quinoa Salad
Selection of Mini Desserts

Afternoon Tea £15.00

Scones with Cream and Jam
Strawberry Panna Cotta
Raspberry Pavlova
"Love You" Heart Butter Biscuit
Gruyere, Tomato and Pesto Tart
White Chocolate and Orange Cheesecake
Chocolate Eclair
Lemon Macaroon
Halloumi Bites with Sweet Chilli Sauce
Sausage Roll
Finger Sandwiches of Your Choice