



CORPORATE
GOLF
EXPERIENCE
MENU



THE ARRIVAL

CHOOSE ONE OF THE FOLLOWING OPTIONS

THE GROVE SIGNATURE
LIGHT BREAKFAST

- Gourmet coffee and tea selection
- Freshly squeezed orange, grapefruit or apple juice
- Warm buttered bap with your choice of bacon, sausage and fried egg
- Selection of freshly baked pastries, seasonal sliced fruits, cereals and yoghurts
- Selection of The Stables smoothies

ON REQUEST

- Vegan bap with your choice of spiced lentil sausage, wild rocket and roasted peppers

THE GROVE SIGNATURE
FULL ENGLISH

- Gourmet coffee and tea selection
- Selection of toast
- Selection of The Stables smoothies
- Freshly squeezed orange, grapefruit or apple juice
- Scrambled eggs, Cumberland sausage, back bacon, black pudding, portobello mushroom, grilled tomato and baked beans

ON REQUEST

- Vegan sausage, vegan bacon, plant-based scrambled egg, portobello mushroom, grilled plum tomato, sautéed spinach and baked beans

THE GROVE LIGHT LUNCH

- Roast beef baguette, horseradish cream, radish, balsamic onions
- Chicken nduja wrap, pickles, shallots, Comté cheese
- Charcuterie board, Westcombe saucisson, Tempus King Peter air-dried ham
- Avocado and tomato ciabatta, basil, vegan mayonnaise, crispy onions
- Ratte potato salad, chive crème fraîche, spring onions
- Scotch egg, piccalilli, pea shoot
- Smoked ham hock terrine, Walled Garden piccalilli
- Beetroot, apple and blue cheese salad, balsamic glaze
- Seasonal dips and chutneys

PACKED LUNCHES

£20 PER PERSON

All packed lunches come with Kettle crisps, a chocolate bar, a pork pie, a banana, cake of the day and a bottle of Sprite, Coca-Cola or water.

Smoked salmon bagel
Severn and Wye smoked salmon, dill and citrus crème fraîche, pickled cucumber

Tuna sriracha baguette
Tuna sriracha mayonnaise, pickled cucumber, spring onions, baby gem lettuce

Chicken Caesar wrap
Crispy bacon, St. Ewe golden yolk eggs

Avocado and tomato ciabatta
Heirloom tomatoes, Hass avocado, basil, vegan mayonnaise, crispy onions

BARBECUE MENU

Please choose five dishes from the barbecue platter and three dessert options. Sides are included.

STARTERS

- Lamb kofta, citrus crème fraiche
- Stuffed peppers, cream cheese
- Pork pie, mustard dressing

SIDES

- Mac and cheese, pickled jalapeño
- Grilled Walled Garden seasonal vegetables, smoked paprika
- Corn on the cob, garlic butter, Cajun spice
- Roasted baby potatoes, herb and garlic marinade
- Heirloom tomatoes, bocconcini and basil salad
- The Stables Caesar salad, crispy streaky bacon

DESSERT

- Strawberry Eton mess, Swiss meringue, macerated strawberry
- Chocolate and hazelnut brownie, gianduja
- Raspberry cheesecake, vanilla Chantilly
- S'mores, vanilla marshmallow, sablé biscuit, chocolate ganache
- Fresh fruit salad
- Salcombe dairy ice cream pots

BARBECUE PLATTER

Cumberland sausages

Sauerkraut, wholegrain mustard mayo

28-day-aged dry Hereford beef sirloin steak

Chimichurri, watercress

Spiced chicken thighs

Peri-peri marinade, garlic aioli

Sticky barbecue short ribs

Whisky glaze, spring onions

Smashed beef burger

Pickled gherkin burger sauce, smoked cheddar

Grilled swordfish

Shaved fennel, olives and parsley dressing

The Stables plant-based burger

Garlic dressing, roasted red peppers

Flame-grilled halloumi

Harissa marinade, wild rocket

CARVERY MENU

Please choose three dishes for your carvery and two dessert options. Sides are included.

STARTERS

- Soup of the day
- Freshly baked bread rolls, salted butter
- Heirloom tomatoes, bocconcini and basil salad
- The Stables Caesar salad, crispy streaky bacon

SIDES

- Duck fat roast potatoes
- Buttered seasonal greens
- Cauliflower cheese
- Honey-roasted carrots and parsnips

DESSERT

- Chocolate and hazelnut brownie, gianduja
- Raspberry cheesecake, vanilla Chantilly
- Steamed vanilla and raspberry sponge, custard
- Tropical fruit mess, Swiss meringue

MAINS

*All served with traditional gravy
and a Yorkshire pudding.*

Hertfordshire beef striploin

Horseradish cream

British grass-fed lamb leg

Mint sauce

Dingley Dell roasted pork belly

Sticky BBQ glaze

Whole roasted corn-fed chicken

Mushroom and tarragon sauce

Seared Loch Duart salmon escallop

Salsa verde

The Stables vegan Wellington

Tomato and onion seed chutney