



FORMBY HALL
GOLF RESORT & SPA

Private Dining Menu A

Choose one item from each course for all guests

£30 per person

To Start

BUTTERNUT & SWEET POTATO VELOUTÉ (V)
ROASTED TOMATO SOUP
Basil Oil (V)
CHICKEN LIVER PARFAIT
House Chutney, Toasted Brioche

Main Course

OVEN ROASTED CHICKEN
Dauphinoise Potatoes, Wilted Spinach,
Wild Mushrooms
FILLET OF COD
Crushed New Potatoes, Creamed Leeks,
Tenderstem Broccoli
ROASTED LOIN OF PORK
Garlic Potatoes, Tender Stem Broccoli, Crackling
BUTTERNUT & SWEET POTATO CURRY
Basmati Rice (V)

To Finish

STRAWBERRY CHEESECAKE
Strawberry Coulis
STICKY TOFFEE PUDDING
Butterscotch Sauce and Caramel Ice Cream

Private Dining Menu B

Choose one item from each course for all guests

£40 per person

To Start

BUTTERNUT & SWEET POTATO VELOUTÉ (V)
CHICKEN & PANCETTA TERRINE
Apple Chutney, Sourdough Croutes
POACHED SALMON
Chive Crème Fraîche, Watercress, Lemon Dressing
PEAR & BLUE CHEESE SALAD
Candied Walnuts (V)

Main Course

SLOW BRAISED BEEF
Creamed Potatoes, Baby Carrots, Jus
OVEN ROASTED CHICKEN
Dauphinoise Potatoes, Wilted Spinach,
Wild Mushrooms
ROASTED LOIN OF PORK
Garlic Potatoes, Tender stem Broccoli, Crackling
FILLET OF SALMON
White Bean Cassoulet, Prawn Risotto Cake
OVEN ROASTED SEABASS
New Potatoes, Pea's ala Française

To Finish

STRAWBERRY CHEESECAKE
Strawberry Coulis
GLAZED LEMON TART
Fresh Raspberries
WARM CHOCOLATE BROWNIE
Vanilla Ice Cream
ORANGE POSSET
Shortbread Biscuit Praline

(V) Vegetarian



FORMBY HALL
GOLF RESORT & SPA

Vegan | Vegetarian Menu

Choose one item from each course for all guests

£30 per child

To Start

BEETROOT & GOATS CHEESE CANNELLONI

Watercress

VEGAN MOZZARELLA & TOMATO SALAD

Basil Oil

CAULIFLOWER FRITTER

Spiced Vegan Mayonnaise

Main Course

BUTTERNUT & SWEET POTATO CURRY

Basmati Rice

SUN BLUSHED TOMATO & BASIL GNOCCHI (V)

WILD MUSHROOM & SPINACH RISOTTO (V)

To Finish

VEGAN STRAWBERRY ETON MESS

Sorbet

VEGAN WARM STICKY TOFFEE PUDDING

Vanilla Ice Cream

VEGAN APPLE & BLUEBERRY CRUMBLE

Vanilla Custard

Children's Menu

Choose one item from each course for all children

£20 per child

To Start

TOMATO SOUP

Bread Roll (V)

BREADED CHICKEN GOUJONS

Ketchup Dip

MINI FISH BITES

Mayonnaise Dip

HOMEMADE GARLIC BREAD & CHEESE (V)

Main Course

BEEF BURGER

Skinny Fries, BBQ Sauce

HOMEMADE FISH & CHIPS

Mushy Pea's

SAUSAGE & MASH

Gravy, Garden Peas

MAC & CHEESE

Garlic Bread (V)

To Finish

HOMEMADE DOUGHNUTS

Chocolate Sauce (V)

WARM CHOCOLATE BROWNIE

Vanilla Ice Cream (V)

FRESH FRUIT SALAD (V) (NGCI) (VG)

STRAWBERRY SUNDAE

Fresh Strawberries, Strawberry Sauce (V)

(V) Vegetarian (VG) Vegan (NGCI) No Gluten Containing Ingredients