



BURY GOLF CLUB

EVENTS CATERING 2024/25

[info@albatrosscatering.co.uk](mailto:info@albatrosscatering.co.uk)

# A LA CARTE

## BRONZE

### STARTER

#### SOUP WITH BREAD ROLL

Cream of Cauliflower & Stilton • Curried Sweet Potato & Lentils  
Green Pea & Ham Hock

#### CHICKEN WINGS

Spicy Sweet & Sour • Lemon & Herb • Smoky BBQ

#### POTTED PRAWNS

Cooked Coldwater Prawns set in Seasoned Butter

### MAIN

#### CARBONARA

Penne stirred into a Creamy sauce mixed with Chicken, Ham and Parmesan with Garlic Bread

#### FISH & CHIPS

White Fish Loin Lightly Battered and served with Hand Cut Chips, Mushy Peas and Tartar Sauce

#### BLACK-TREACLE BEEF

Cured Black-Treacle Beef served with Gravy and Goose Fat Roast Potatoes

### DESSERT

#### CHOCOLATE BROWNIE

Warm Chocolate Brownie served with Vanilla Ice Cream

#### CHEESECAKE

Biscoff & Vanilla Cheesecake sprinkled with Biscoff Crumbs

#### CHURROS

Warm Spanish-style Doughnuts served with Chocolate & Dulce de Leche

# **SILVER**

## **STARTER**

SOUP WITH BREAD ROLL

Cream of Cauliflower & Stilton

Consommé of Leek & Potato • Cod Chowder

DELI BOARD

A selection of Charcuterie Meats, Cheeses, Bread and Chutneys

SALMON RILLET

Smoked Salmon Rilette mixed with Chillies, Lemon and Dill wrapped in Courgette Ribbons

## **MAIN**

STEAK & CHIPS

Rump Steak served Medium or Well-done with Hand-cut Chips, Mushrooms and Peppercorn Sauce

ROASTED SALMON

Pan Roasted Salmon served with crushed Garlic & Herb Potatoes and a Parsley Sauce

LINGUINE ARRBIATA

Chicken & Chorizo cooked in our Home-made Spicy Tomato Sauce stirred with Linguine Pasta

## **DESSERT**

CHOCOLATE FUDGE CAKE

Warm Chocolate Fudge cake topped with Vanilla Ice Cream

ETON MESS

Traditional Eton Mess served with Berries, Meringue Pieces and Chantilly Cream

STICKY TOFFEE PUDDING

Warm Sticky Toffee Pudding drizzled with Home-made Custard

# **GOLD**

## **STARTER**

### SOUP WITH BREAD ROLL

Cream of Cauliflower & Stilton • Curried Sweet Potato & Lentils  
Green Pea & Ham Hock • Consommé of Leek & Potato • Cod Chowder

### TERYAKI CHICKEN

Chicken Breast skewered and coated in a Sticky Teryaki Glaze

### HAM & CHEESE CROQUETTES

Serrano Ham & Manchego Cheese rolled into golden Bitesized Croquettes served on Aioli

### GARLIC PRAWNS

Sizzling King Prawns served in a Tomato, Chilli & Garlic Sauce, served with Crusty Bread

## **MAIN**

### SIRLOIN STEAK

Medium or Well-done Sirloin Steak served with Hand-cut Chips, Mushrooms  
and Peppercorn Sauce

### CHICKEN & CHORIZO

Chicken Breast wrapped in Bellota Chorizo and served on a bed of Pomme Purée

### STONEBASS

Baked Stone Bass Fillet with a Serrano Ham and Herb crust served with a roasted Garlic Sauce  
and buttered New Potatoes

## **DESSERT**

### CHOCOLATE FONDANT

Warm Chocolate Fondant with a melted Chocolate Centre drizzled with Fresh Cream

### RASPBERRY CREME BRÛLÉE

Glazed Raspberry & Vanilla Creme Brûlée

### CHEESE BOARD

Continental Cheese Board with Crackers and Biscuits, Nuts, Chutney and Fruit

*Please note that the Cheese Board is for the whole table to share*

## **PRICES**

### **BRONZE**

**2 COURSES £19 / 3 COURSES £23**

### **SILVER**

**2 COURSES £22 / 3 COURSES £26**

### **GOLD**

**2 COURSES £25 / 3 COURSES £29**

A £1 discount will be applied per person per course where all guests order the same item/s

A maximum of 3 items per course will be available for each event despite some courses having more than 3 options

Items from cheaper courses can be made available to guests if preferred

All event bookings must be made at least 2 weeks before where possible and all food must be pre-ordered at least 5 days before your event

Dietary Requirements can be catered for upon request and we must be informed of any allergies prior to the event

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# FINGER FOOD

A selection of Hot and Cold Canapés

**CHOOSE 4 £10.00pp**

A Minimum of 4 Canapés must be ordered.  
Additional choices can be added for **£2.50 each**

## **Hummus**

Hummus served on a Baguette topped with Tapenade

## **Goat's Cheese Bonbons**

Seasoned Goat's Cheese coated in Crispy Breadcrumbs topped with Beetroot Mayo

## **Meatball Sliders**

Beef Mince coated in Tomato Sauce topped with Garlic Aioli

## **Fish 'n' Chips**

Cod Goujons served with Chips and Tartare Sauce

## **Chicken Skewer**

Skewered Chicken coated in a Marinade of your Choice

## **Charcuterie Stick**

Manchego Cheese with Cured Serrano Ham

## **Salmon Bagel**

Mini Bagel topped with Dill Cream Cheese and Smoked Salmon

## **Birria Taco**

Pulled Beef Brisket with Cheese and Gravy

## **Quiche**

Mini Cheese & Onion Quiche **V**

## **Falafel**

Seasoned Lentil Ball topped with Vegan Mayo **VE**

## **Cauli Wings**

Sweet 'n' Spicy Coated Cauliflower **VE**