



BURY GOLF CLUB

EVENTS CATERING 2024/25

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 Rillette 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

LINGUINIE ARRIBIATA

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

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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

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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 £10.00 pp

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**