

Fulford Heath Golf Club

christmas menu

2 course meal £25 | 3 Course Meal £33

Starters

Garlic rosemary baked camembert, spiced pear chutney, sliced crusty baguette

Chicken liver pate, ale chutney & toasted brioche

Prawn cocktail, bloody Mary sauce, granary bread & butter

Creamy smoked garlic mushrooms on thick toasted sourdough & tarragon oil

Smoked duck, celeriac & apple slaw, mustard mayonnaise

Winter root vegetable soup, crusty roll & butter

Mains

Succulent roasted turkey breast, sage, onion and apricot stuffing, pigs in blankets & all the trimmings: Roast potatoes, carrots, parsnips, brussel sprouts, braised red cabbage

Add on: Cauliflower Cheese - £5.00 (for two people)

12 hour slow braised featherblade of beef, bourguignon sauce, horseradish onion mash & kale porchetta, fennel & aubergine caponate

Winter spiced butternut squash & beetroot wellington

Paupiettes of plaice with prawn mousse, lemon & chive buttered saffron potatoes, sprout tops

Desserts

Christmas plum pudding

Lemon curd cheesecake served with fresh raspberries & honeycomb

Chocolate & passionfruit marquise with coconut ice cream

Baileys bread & butter pudding served with chocolate anglise

Spiced baked apple, caramel sauce & vanilla ice cream

Cheese board selection, grapes, chutney, crackers & celery - £5.00 supplement





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autumn menu

sample menu

Starters

Borscht, horseradish crème fraîche (v)

Rabbit terrine, green apple & celery

Butternut squash agnolotti, crispy kale, smoked ricotta & hazelnut beurre noisette (v)

Cured Berkshire venison, celeriac remoulade & pickles

Cornish crab tart (£1.50 supp)

Sea bass ceviche, oregano & chilli dressing, sea herbs

Mackerel pate, textures of beetroot

Herefordshire beef cheek croquettes, parsley emulsion

Mains

Pan roasted cod, saffron potatoes, talli macchi sauce

Salt baked beetroot risotto, candy walnuts, whipped goats' cheese (v)

Best end of Cotswold down lamb, end of summer garnish

Rib of Herefordshire beef, leeks mornay, dripping potato, oxtail sauce (£3 supp)

Tikka monkfish, coconut & delicata pumpkin dhal

Celeriac tart tatin, apple caramel & local greens

24-hour Cotswold lamb shoulder, textures of carrot, boulangère potato & lamb sauce

Truffled Cotswold white chicken, pressed leg, roscoff onion & mushroom ketchup

Desserts

Victoria blackberry cheesecake

Roasted peaches, amaretti & white chocolate ice cream

Chocolate mousse, tahini cream, sesame tuille

Vanilla crème brûlée, pink pepper shortbread

Salted caramel panna cotta, English apples & hazelnuts

Valrhona chocolate & raspberry tart



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winter menu

sample menu

Starters

Vodka cure salmon, wasabi, celery & pink pepper cracker

Game terrine, oxford sauce, sourdough

Smoked leek, potato & cheese soup, mini loaf

Truffle brioche with creamy wild mushrooms

Soused mackerel, kohlrabi & rhubarb ketchup

Chicken liver parfait, bacon jam, treacle glazed brioche

Mains

Cotswold white chicken breast, onion soubise & chicken sauce

Maple glazed duck breast, salt baked celeriac, celeriac puree duck sauce

Tikka roasted monkfish, coconut dahl, coriander yoghurt.

Yeast roasted cauliflower, cauliflower cous cous, pomegranate & smoked almond dressing (v)

Jerusalem artichoke tart, braised chicory & artichoke puree (v)

Slow cooked blade of Oxfordshire beef, glazed roscoff onion, red wine jus

Desserts

Sticky ginger, date & walnut pudding, muscovado sauce, vanilla ice cream

White chocolate delice, champagne & rhubarb

Apple tart, salted almond ice cream

Chocolate orange ganache cake

Glazed passion fruit tart



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spring menu

sample menu

Starters

Scottish lobster ravioli, bisque & caviar (+£3)

Evesham asparagus & jersey royal salad, shaved berkswell

Spring tomato gazpacho, Datterini tomato salad

Rabbit, pork & pistachio terrine, homemade piccalilli

Creamy burrata with broad beans, peas, lemon & lovage pesto

Twice baked Comte souffle, spring herbs & pickled onions

Cotswold smoked chicken, anchovy & parmesan salad

Mains

Herb crusted Cotswold lamb rump, jersey royals, courgette & basil puree & lamb sauce

Cornish cod, langoustine & prawn mousseline, spinach, saffron potatoes, prawn & langoustine
bisque

Dry aged fillet of Herefordshire beef, pommes mousseline, glazed carrot, Roscoff onion & sauce
bordelaise (+£6)

Spring vegetable pithivier, wild garlic dressed greens, onion jus

Creedy carver duck breast, Caesar garnish, hasselback potato, duck sauce

Pan roast salmon, herb gnocchi, spinach & butter sauce

Wild mushroom & ricotta agnolotti, wild flowers, sauce vierge

Desserts

Caramelised white chocolate & rhubarb cheesecake

Valrhona chocolate delice, textures of passion fruit

Pear & almond tart, Cotswold honey ice cream

Sticky date, ginger & walnut pudding, butterscotch sauce & vanilla ice cream

Vanilla & tonka bean panna cotta, Blood orange & honeycomb



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summer menu

sample menu

Starters

Heritage tomato salad, aged balsamic & parmesan arancini (v)
Cornish mackerel, scorched gem & homemade salad cream
Leek, cheese & potato soup, mini loaf (v)
Dill cured sea trout, shaved fennel salad, dill & buttermilk
Coronation chicken terrine, curry emulsion & pickles
Home cured venison carpaccio, smoked beetroots, horseradish cream

Mains

Garlic & pancetta stuffed saddle of lamb, glazed shallot & lamb sauce
Roast cornish cod, n'duja & squid 'bolognaise'
Roast 'cotswold white' chicken breast, confit leg, wild mushroom & tarragon gnocchi
Queen annes artichoke tart
Cauliflower steak, braised lentils, cauliflower beignets & golden raisin dressing (V)
Herb crusted rack of lamb, courgette & basil puree, sauce veirge
Pave of longhorn beef, glazed short rib & brassicas
All mains served with suitable potatoes & vegetables

Desserts

Glazed lemon tart
Chocolate delice, milk sorbet
Warm ginger cake, glazed pineapple & brown butter ice cream
Vanilla panna cotta, wild strawberries & merengue
Passion fruit trifle
Yoghurt & matcha tea cake, honey glazed apricots



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canapé menu

sample menu

Hot Canapés

Arancini & aioli

Mini Yorkshire pudding, rare beef & horseradish

Harissa roasted salmon & crème fraîche.

Crispy pig's cheeks & pickled watermelon

Potato & chive velouté

Smoked cheese beignets

Slow cooked pork belly, BBQ pineapple

Cold Canapés

Lincolnshire poacher & marmite sable

Oxford blue cheese tart

Smoked salmon & pickled cucumber

Sweet & spicy San Marzano tomatoes & pesto

Devilled crab toasts

Beetroot with whipped goats' cheese & olive

Charcuterie forks

Chimichurri artichokes

Confit rabbit terrine & green apple

Sweet chilli & prawn bouchées

Sweet Options

Mini berry tarts

Mini toffee apples

Banana bread & salted caramel

Nada tarts

Mini seasonal pavlovas

Lemon merengue pies

Chocolate truffles