

WORKING LUNCH £33.25

Minimum 10 covers

Please select any six items from the Hot and Cold Savouries

SANDWICHES

Selection of Sandwiches and Wraps

HOT SAVOURIES

Wentworth Cheeseburger

Spinach and Goats Cheese Tart's (V)

Toad in the Hole

Char-grilled Mediterranean Vegetable Brochettes (V)

Cep, Onion and Potato Quiche (V)

Chicken Tikka with Minted Yoghurt

Wild Mushroom Arancini (V)

Welsh Rarebit

Fish Goujons with Tartare Sauce

Chicken Satay

Focaccia with Caramelised Red Onion, Taleggio and Rocket (V)

Tempura King Prawns with Sweet Chilli Sauce

COLD SAVOURIES

Smoked Salmon and Cream Cheese Bagel

Bruschetta with Prosciutto, Rocket and Parmesan

Cherry Tomato, Black Olive and Barrel Aged Feta Brochettes (V)

Piedmont Roasted Peppers (V)

Indian Hoummus with Flat Bread (V)

Farmhouse Pâté with Wentworth Chutneys

Smoked Chicken, Cream Cheese and Guacamole Pancakes

CHEESE

Selection of British Farmhouse Cheeses with Celery and Grapes

DESSERTS

Choice of two

Fresh Fruit Tartlets

Assorted Homemade Pastries

Mini Caramel and Chocolate Éclairs

Mini Lemon Meringue Pies

COFFEE/TEA

BRUNCH

£25.50

Fresh Fruit Juice

Seasonal Smoothie

Cereals and Muesli

Natural Greek Yoghurt and Honey

Fruit Platter

Selection of Charcuterie

Roast Suffolk Ham

Selection of Farmhouse and Organic Yoghurts

Kedgeree

Bacon, Sausage, Mushrooms, Tomatoes and Scrambled Eggs or Fried Eggs

Smoked Salmon Platter

Selection of Mild and Smoked Cheeses

Bakers Basket including Toast, Croissants, Danish Pastries, Pain au Chocolat with Preserves, Marmalade and Honey

Fresh Fruit Tartlets

Mini Caramel and Chocolate Éclairs

Coffee/Tea

Chef to advise on seasonal produce

Wentworth Club Limited
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Virginia Water
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Telephone 01344 842201
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www.wentworthclub.com

PRIVATE FUNCTION ROOMS

BUFFET BRUNCH WORKING LUNCH MENUS



Wentworth

BUFFET SELECTOR

Minimum 20 covers

SOUP

Hot Soup of the Day

Ham and Split Pea

Thai-spiced Pumpkin and Ginger (V)

Roasted Vine Tomato and Pesto (V)

Cream of Field Mushroom (V)

CHILLED SOUP

Chilled Soup of the Day

Charentais Melon and Sauternes (V)

Cucumber and Mint (V)

Gazpacho (V)

COLD

Herb-poached Glenarm Salmon with
Truffled Egg Mayonnaise

Bruschetta with Marinated Tomato, Baby Artichoke,
Rocket and Parmesan (V)

Ham Hock, Balsamic Pickled Onion and
Parsley Terrine, Piccalilli

Char-grilled Mediterranean Vegetables,
Buffalo Mozzarella and Aged Balsamic (V)

Duck, Apricot and Hazelnut Rillettes, Apricot and
Rosemary Chutney

Piedmont Roasted Peppers (V)

Atlantic Prawns with Avocado, Cucumber and
Sauce Marie-Rose

Charcuterie Plate with Wentworth Pickles and
Chutneys

Char-grilled Asparagus with Treviso and Shaved
Pecorino (V)

Smoked Fish Plate with Crispy Fennel

Herb Roasted Beef with Horseradish Potato Salad
and Watercress

Pepper Crusted Yellowfin Tuna Loin, Mango and
Chilli Salsa

Melon and Prosciutto, Honey Vinaigrette

HOT

All served with a Selection of Seasonal Vegetables and Potatoes

Roasted Cod and King Prawn Molee, Cumin Rice and
Mango Chutney

Glenarm Salmon with French Beans and Shallots,
Hollandaise

Seabass Fillet with Bok Choi, Saffron Potatoes,
Orange and Olive Oil Sauce

Baked Spinach, Ricotta and Pinenut Cannelloni,
Parmesan Cream (V)

Wild Mushroom and Parsley Risotto (V)

Baked Butternut Squash, Lancashire Cheese and
Sage Tart (V)

Aubergine Parmigiana (V)

Char-grilled Chicken Breast with Chorizo,
Roasted Red Peppers and Butter Beans

Slow Braised Beef in Red Wine with Smoked Bacon,
Button Onions and Mushrooms

Chicken, Leek and Tarragon Pie

Traditional Roast of the Day with Accompaniments

Lamb and Apricot Tagine with Moroccan Spiced
Chickpeas and Herb Couscous

Honey Glazed Gammon, Caramelized Apples,
Pommery Mustard Sauce

Lemon and Thyme Roasted Baby Chicken

SALADS

Caesar Salad

Teriyaki Chicken, Oriental Vegetables, Spiced Egg Noodles

Wild Rocket, Shaved Parmesan and Balsamic Dressing (V)

Cos Leaves, Wood Roasted Peppers, Basil and
Marinated Olives (V)

Endive with Sussex Blue, Toasted Pecans and Poppy
Seed Vinaigrette (V)

Thai Beef Salad with Papaya and Peanut Dressing

Confit Yellowfin Tuna Nicoise

Baby Gem Hearts with Crispy Pancetta and Marinated
Portobello Mushrooms

Smoked Chicken, French Beans, Frisee and Mustard
Seed Vinaigrette

Cheltenham and Golden Beetroot Salad, Ruby Chard
and Horseradish Dressing (V)

Vine Tomato, Barrel Aged Feta and Cucumber Salad (V)

Green Herb Salad

DESSERTS

Tiramisu

Rhubarb and Ginger Fool

Chocolate and Pistachio Marquise

Glazed Lemon Tart, Mascarpone

Blueberry and Vanilla Cheesecake

Warm Apple and Sultana Crumble, Custard

Sherry Trifle

White Chocolate and Praline Mousse, Macaroons

Wentworth Sticky Toffee Pudding, Toffee Sauce

Pavlova with Seasonal Berries

Bread and Butter Pudding

Seasonal Fruit Salad

CHEESE

Selection of British Farmhouse Cheeses with Celery
and Grapes

COFFEE/TEA

**PLEASE CHOOSE MENU A, B, C OR D BY SELECTING THE
APPROPRIATE NUMBER OF DISHES FROM EACH SECTION.
ALL PRICES ARE INCLUSIVE OF VALUE ADDED TAX AT 20%.**

MENU	A	B	C	D
Soup	1	1	1	1
Cold items	4	5	6	7
Hot items	2	3	4	5
Salads	3	4	5	6
Desserts	3	4	5	6
PER PERSON	£39	£42	£46	£50

Chef to advise on seasonal produce