

Denton Golf Club
FORMAL DINING
Brochure 2026

0161 336 3218 ext2
events@dentongolfclub.com

SET MENU - £25PP

Selection of rustic breads served to the the table

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Chef's Soup

Soup of your choice (Vegan & GF alternative)

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Traditional Roast Dinner

Roast potatoes, seasonal vegetables, red cabbage, stuffing,
cauliflower cheese, Yorkshire pudding & gravy

Topside Beef

(GF alternative)

Chicken Supreme

(GF alternative)

Vegan Wellington

With vegan gravy - *does not include Yorkshire pudding or cauliflower cheese*

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Choose one dessert from the choice menu

See next page

Vegan & Gluten Free Vanilla Cheesecake

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Tea & Coffee

Self service station

CASUAL MENU - £20PP

Canapes on arrival

Chef's selection of delicious appetisers (Vegan & GF alternative)

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Traditional Roast Dinner

See set menu for full descriptions

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Dessert Buffet

Min x30 guests: Selection of mini cakes & fancies

Min x50 guests: As above plus selection of luxury gateaux's

Min x 80 guests: As above plus fruit platter & cheese & biscuits

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Tea & Coffee

Self service station

CHOICE MENU -£29.95PP

CHOOSE X3 OPTIONS FROM EACH COURSE

Selection of rustic breads served to the the table

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Chef's Soup

Soup of your choice (vegan & gf alternative)

Antipasti

Selection of cured meats, cheeses & olives with bread & oils

Bruschetta

Tomato, red onion, basil & feta en-croute (vegetarian) (vegan alt available)

Classic Prawn Salad

Bound in Marie-rose with baby gem lettuce

Goat's Cheese Parcel

Rocket salad & balsamic glaze

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Traditional Roast - Beef, Chicken, Vegan

See set menu for full descriptions - no other mains allowed from below

Prosciutto Chicken Supreme

Mascarpone stuffed & wrapped in prosciutto, potatoes, seasonal veg & Provençal sauce

Slow Braised Beef with Peppercorn Sauce

Creamy mash, seasonal veg served in a giant Yorkshire pudding

Lamb Henry

Bubble & squeak mash, seasonal vegetables with red current jus

Salmon Fillet

Leek & chive baby potatoes, seasonal veg & hollandaise

Vegan Cajun Spiced Sweet Potato Roulade

Garlic & thyme roasted baby potatoes, seasonal veg with vegan gravy

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Luxury Honeycomb Cheesecake

Strawberry Eaton Mess

Warm Apple Crumble & Custard

Cheese & biscuits

Vegan & Gluten Free Vanilla Cheesecake

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Tea & Coffee

Self service station

ORGANISER INFORMATION

A pre-order is required at least one week in advance.

- The pre- order MUST be listed per table.
- Please include all dietary requirements or menu variations per table.

Minimum catering of 30 persons for all formal dining menus.

- Please note the minimum catering numbers for the dessert options listed on the casual menu.

Final numbers and full payment for catering are to be confirmed at least one week in advance.

- Refunds will not be issued after final payment has been made.

ALLERGIES:

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients.

Please inform us of any special dietary requirements or allergies for you and your guests.

Denton Golf Club can provide substitute dishes upon request but reserve the right to decline if the requirements cannot be met within our kitchen/ facilities.

Denton Golf Club cannot be held responsible for not conforming to dietary requirements or allergies if not given prior notice.