

TG Catering at Bakewell Golf Club

At TG Catering we cater to your preferences and tailor our menus to your budget.

The following menus are just examples and you should contact us to discuss your individual requirements

All buffets have a minimum requirement of 30 people



Finger Buffet

Selection of freshly prepared sandwiches

*Sausage Rolls & Cheese & Onion Rolls
with tomato dip*

Selection of Quiche with salad garnish

Marinated Chicken Drumsticks with spicy dip

Mini Pork Pie with English mustard

Tortilla chips with spicy tomato salsa

Fresh Cream Scones

Mini Eclairs

£11.45 per person

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Hot Fork Buffet

Mexican Chilli con carne served with rice

OR

Italian Beef Lasagne served with Garlic Bread Slices

Vegetable Lasagne

Barbecue chicken drumsticks

Deep Fried Spicy Potato Wedges

Deep fried cod goujons with lemon & tartare sauce

A Selection of Individual Quiches

Cold meat platter with a selection of pickles

Smoked Salmon & Prawns with Marie Rose sauce & lemon wedges

Vegetable Samosas & Onion Bhajis with minted yoghurt

A selection of salads – coleslaw, curried rice, Moroccan cous cous, mixed green leaves, tomato & red onion

A selection of desserts served with fresh dairy cream & fruit coulis

Tropical iced fruit platter with raspberry coulis

English & continental cheese platter with savoury biscuits

£16.45 per person

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Carved Buffet

Selection of fresh bread rolls

Pesto Crusted Side of Salmon

Roasted chicken chasseur with fresh tarragon

Minted new potatoes

Smoked Salmon & prawn platter

Baked whole honey roasted gammon hock

Continental meat platter with apple & sultana chutney

Roasted topside of beef rolled in mustard

Selection of individual Quiches

Selection of salads

Glazed Lemon Tarte with fresh dairy cream

Individual chocolate truffle with fresh strawberries

Tropical iced fruit platter with raspberry coulis

English & continental cheese platter with savoury biscuits

£21.45 per person

Tea or Coffee with mints can be added to any of these menus at a cost of £1.00 extra