



# VAUXHALL MOTORS SPORTS CLUB MENU

CATERING-FUNCTIONS, WEDDINGS, FUNERALS, RETIREMENT PARTIES AND MORE





# THE COLD BUFFET

## **COLD BUFFET 1: £8.95:**

ASSORTMENT OF FINGER SANDWICHES,  
RUSTIC SAUSAGE ROLLS,  
MELTON MOWBRAY PORK PIES WITH SPICED BROWN SAUCE,  
SELECTION OF QUICHES,  
ITALIAN PASTA SALAD,  
HOMEMADE COLESLAW.

## **COLD BUFFET 2: £11.95:**

ASSORTMENT OF FINGER SANDWICHES,  
RUSTIC SAUSAGE ROLLS,  
BANG BANG CHICKEN SKEWERS,  
HONEY & GRAIN MUSTARD MINI CHIPOLATAS,  
MELTON MOWBRAY PORK PIES WITH SPICED BROWN SAUCE,  
SELECTION OF QUICHES,  
POTATO SALAD WITH CREME FRAICHÉ AND CHIVES,  
MOROCCAN SPICED COUS COUS,  
CEASER SALAD,  
FRESH FRUIT PLATTER.

## **ADDITIONAL EXTRAS:**

SKIN ON FRIES: £1 PH  
SALT & PEPPER FRIES: £2 PH  
POTATO WEDGES: £2 PH  
CRISPY CHICKEN GOUJONS & SMOKY BBQ SAUCE: £2 PH  
VEGETABLE SPRING ROLLS & SWEET CHILLI DIP: £1.50 PH  
GREEK SALAD WITH LEMON DRESSING: £1 PH  
MARGHERITA & PEPPERONI PIZZAS: £2 PH  
COLD MEAT PLATTER: £2.50 PH  
GARLIC & CHILLI PRAWN SKEWERS: £3 PH

## **DESSERT OPTIONS: £2.50 PH:**

DOUBLE CHOCOLATE FUDGE CAKE  
VICTORIA SPONGE CAKE  
PROFITEROLE TOWER  
BISCOFF CHEESECAKE



## THE HOT BUFFET

1 ITEM PH: £10.95 | 2 ITEMS PH: £12.95 | 3 ITEMS: £14.95

OVEN ROASTED CHICKEN WITH SPICY NDUJA, SALSICCIA SAUSAGE, FRESH TOMATO, ROASTED RED PEPPERS, RED ONION, DICED POTATO & ITALIAN HERBS.

CLASSIC SHEPHERD'S PIE WITH MINCED LAMB, ONIONS, CARROTS, LEEKS, WELSH BITTER TOPPED WITH MASHED POTATOES AND CHEDDAR CHEESE.

GNOCCHI WITH BUTTERNUT SQUASH, BABY SPINACH, FIRE ROASTED RED PEPPERS & GREMOLATA CRUMB.

SAUSAGE AND MASH WITH CARAMELIZED ONIONS, GUINNESS GRAVY & MUSTARD MASH.

BEEF ROGAN JOSH SLOW COOKED WITH GINGER, CHILLI, YOGHURT AND SAFFRON WITH SAAG ALOO POTATOES.

BUTTER CHICKEN WITH FRESH GINGER, GARLIC, LEMON JUICE FINISHED WITH FRESH YOGHURT AND SERVED WITH HONEY AND COCONUT RICE.

MOROCCAN LAMB MEATBALLS IN A SPICY TOMATO SAUCE SERVED WITH BUTTERED HERBY COUS COUS.

VEGAN THAI GREEN VEGETABLE CURRY WITH KAFFIR LIME, LEMONGRASS, GREEN CHILLI, FINISHED WITH COCONUT MILK SERVED WITH FRAGRANT THAI RICE.

SMOKED SALMON AND SPINACH PENNE PASTA IN A CREAMY ALFREDO SAUCE.

CHUNKY BEEF CHILLI CON CARNE WITH MEXICAN RICE AND SOUR CREAM.

BEEF BOURGUIGNON WITH RED WINE SHALLOTS AND MUSHROOMS HERB NEW POTATOES.

CLASSIC CHICKEN CHASSEUR WITH MUSHROOMS, TOMATOES, SHALLOTS, WHITE WINE CHICKEN STOCK AND TARRAGON SERVED WITH HERB AND BUTTER CRUSHED POTATOES.



## CANAPES

**3 CANAPES: £10 PER HEAD | 5 CANAPES: £15 PER HEAD.**

JALAPENO, CORN AND CHEDDAR ARANCINI,  
TEMPURA PRAWNS WITH PONZO DRESSING,  
HAM HOCK TERRINE, MELBA TOAST, PLUM COMPOTE,  
SMOKED TROUT BLINI WITH WELSH CHEDDAR AND SPRING ONION,  
HALLOUMI FRIES WITH SESAME AND CHILLI (V),  
MINI BANGERS WITH MAPLE AND MUSTARD GLAZE,  
VEGETABLE SPRING ROLLS WITH SWEET CHILLI SAUCE (VG),  
TANDOORI CHICKEN SKEWERS WITH RIATA,  
SALT AND PEPPER TOFU WITH SICHUAN DRESSING (VG),  
JAMAICAN JERK PRAWNS WITH CITRUS MANGO RELISH,  
HERITAGE TOMATO, OLIVE, CONFIT GARLIC CROUTES (VG),  
SPICED CHICKPEA FALAFEL WITH LEMON AND CHILLI CREME FRAICHE (V),  
MINI ITALIAN MEATBALL AND MOZZARELLA SKEWERS,  
BOURBON AND SOY GLAZED BELLY BITES,  
WELSH RAREBIT TOASTS (V),  
CUBAN MOJO CHICKEN SKEWERS WITH A MOJITO SALSA,  
MINI SLIDERS WITH OUR SIGNATURE BURGER SAUCE.



# WEDDING

## BRONZE WEDDING BREAKFAST: £29 PER HEAD

### STARTERS:

CARROT AND COCONUT SOUP WITH CORIANDER PESTO,  
PORT AND CHICKEN LIVER PATE, TOASTED FOCACCIA AND RED ONION CHUTNEY,  
GOATS CHEESE, PEAR AND TOASTED WALNUT SALAD WITH ROCKET AND WIRRAL  
WATERCRESS, RASPBERRY AND QUINCE DRESSING (V),  
BANG BANG CAULIFLOWER WINGS WITH TOASTED SESAME SEEDS, ASIAN SLAW,  
PEANUT SAUCE, SRIRACHA AND FRESH LIME (VG),  
SMOKED HADDOCK, CHORIZO AND CHEDDAR CROQUETS WITH HONEY MUSTARD.

### MAIN MENU:

OVEN ROASTED CHICKEN BREAST, CRISPY PARMA HAM, SUN DRIED TOMATO AND  
CHIVE MASH AND CONFIT CARROT,  
BRAISED PORK BELLY, TRUFFLE MASH, SAUTEED GREENS, APPLE CIDER CHUTNEY,  
WILD MUSHROOM AND SPINACH PUFF PASTRY PARCEL, BAKED AND SERVED  
WITH WILD PARSLEY AND GARLIC CREAM,  
SEARED SALMON FILLET WITH BABY NEW POTATOES, TENDER STEM BROCCOLI  
AND A PRAWN AND TARRAGON CREAM SAUCE.

### DESSERTS:

CHOCOLATE BROWNIE, RICH CHOCOLATE SAUCE, VANILLA BEAN ICE CREAM,  
BAKE WELL CHEESECAKE WITH RASPBERRY COULIS AND TOASTED ALMOND,  
SALTED CARAMEL DELICE WITH CARAMEL SAUCE.



# WEDDING

## SILVER WEDDING BREAKFAST: £34 PER HEAD

### STARTERS:

BROCCOLI, WILD GARLIC, TRUFFLE AND CASHEL BLUE SOUP (V),

VIETNAMESE MARINATED CHICKEN SKEWERS, ASIAN SLAW AND NUOC CHAM SAUCE,

SMOKED HADDOCK AND SPINACH FISH CAKE, LEMON AND PAPRIKA AIOLI SERVED  
WITH TOMATO AND CAPER SALAD,

HEIRLOOM TOMATO, GOATS CHEESE, BLACK GARLIC AND BASIL BRUSCHETTA  
WITH LEMON INFUSED OLIVE OIL,

HAM HOCK TERRINE SERVED WITH TOASTED FOCACCIA AND SPICED PLUM CHUTNEY.

### MAIN MENU:

CHICKEN BREAST STUFFED WITH SPINACH AND RICOTTA, WRAPPED IN HAM, SERVED  
WITH CRUSHED HERBY POTATOES, TENDER STEM BROCCOLI.

THAI RED CURRY WITH BUTTERNUT SQUASH, CHICKPEA AND SPINACH SERVED WITH  
FRAGRANT JASMINE RICE (VG),

BRAISED SHIN OF BEEF, CREAMY MASHED POTATOES, BRAISED CARROTS WITH THYME JUS,

SEARED SEA BASS FILLET, CRAB RISOTTO, BISQUE SAUCE AND A LIGHT CURRY  
OIL.

### DESSERTS:

BLACK FORREST CHERRY AND KIRSCH TORTE WITH GINGER CRUMB,

BISCOFF CHEESECAKE, COOKIE CRUMB WITH BISCOFF SAUCE AND FRESH RASPBERRIES,

CLASSIC STICKY TOFFEE PIDDING, BUTTERSCOTCH AND VANILLA POD ICE CREAM.



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