



EAT, DRINK & CELEBRATE... AT BLACKNEST COUNTRY CLUB

WELCOME

Blacknest Golf & Country Club is an award-winning venue, set in the stunning Hampshire countryside near Farnham and surrounded by 100 acres of parkland and fields. It is within a 30 minute drive of Farnham, Winchester and Petersfield market towns and offers a rural location for people wishing to get away, without the long drive.

Whether you are planning a wedding, birthday party, anniversary dinner or something more alternative we offer a bespoke service to make it a wonderful event to remember. From your initial enquiry, through to overseeing the smooth running of the occasion itself, our helpful and experienced staff will be with you every step of the way.

We understand that one of the most important aspects of your event is the food, and we will work with you to create a delicious menu for you and your guests. Whether you want a traditional wedding breakfast, hand-crafted bowl food, mouthwatering canapés or an indulgent English BBQ showcasing local produce, we will ensure that each menu is tailored to your every need.

We provide all of the catering on-site and our Chefs and Event Team will work with you to create a bespoke menu for your special occasion. We offer a variety of dishes to suit all tastes and budgets and can cater for all ages and adapt any dish to suit dietary requirements.

Please take a look through this brochure to get some ideas for your menu then contact our Events Team for more information on pricing and options.

This is just the beginning to what's on offer at Blacknest but by no means the end...

events@blacknestgolf.co.uk
01420 22888



CANAPÉS

Roasted Peppers, Feta & Basil Tartlet (v)
Chorizo & Cheddar Potato Croquettes
Mozzarella Sticks & Dipping Sauce (v)
Halloumi Bites & Tomato Relish (v)
Goats Cheese & Red Onion Marmalade Tartlet (v)
Balsamic Tomato, Mozzarella & Pesto Sticks (v)
Mini Jacket Potatoes (v)(ve)
Pesto Parmesan Straws (v)
Smoked Salmon Blinis
Sweet Chilli Chicken Skewers
Honey Mustard Marinated Cocktail Sausages
Mushroom Arancini Balls (v)(ve)
Mini Brioche Bites (v)
Beetroot & Horseradish Blinis (v)(ve)
Japanese Breaded Prawn with
Honey & Soy Dipping Sauce



SOUPS

Cream of Asparagus Velouté with Crispy Pancetta
Celeriac, Lemon & Thyme with Seared King Prawn
Butternut, Chilli & Lime with Goats Cheese Croute (v)
Cucumber, Pea & Mint topped with Mascarpone (can be served hot or cold) (v)
Slow Roasted Tomato & Spinach (ve)

BOWL FOOD

Fish Goujons & Chips served with Tartar Sauce
Chilli Con Carne & Rice with Tomato Salsa
Tomato, Red Wine & Chorizo Risotto
Shredded Honey Glazed Chicken & Rice
Butternut, Chilli & Ginger Risotto (v)(ve)
Fajita Bowl & Cauliflower Rice (v)(ve)
Macaroni Cheese (v)
Chicken Katsu Curry & Sticky Rice
Buttermilk Chicken Breast & Crispy Fries
Pork Belly, Crushed Leek & Black Pudding Potato cake with Cider Jus
Lamb Tagine & Moroccan Couscous
Gnocchi with Squash, Parmesan & Rocket (v)
Sticky Pork & Mango Stir Fry
Prawn Laksa (Spicy Noodle Soup)



GRAZE PLATTERS

Mediterranean:

Salami, Prosciutto & Chorizo

Roasted Peppers, Chargrilled Courgettes, Summer Tomatoes & Artichokes (ve)

Basil & Lime marinated Olives & Rocket Pesto infused Mozzarella (v)

Selection of Artisan Breads with Balsamic Oil

Accompanied with Leaves, Fruits, Chutney & Pickles

Greek:

Mini Lamb Souvlaki served with Tzatziki

Salt & Pepper Squid served with Garlic Aioli

Courgette & Feta Fritters (v)

Marinated Olives (v)

Baba Ganoush & Houmous with flat bread fingers, served with Cucumber and Cumin Salsa (v)

British:

Homemade Scotch Egg with Spicy Crumb

Mini Cauliflower Cheese Tartlet (v)

Sliced Honey Roast Ham with Mustard Mayonnaise

Pickled Onions, Mini Gherkins, Homemade Chutney & Piccalilli (v)

West Country Cheddar & Somerset Brie (v)

Organic Leaves and Summer Tomatoes (v)

Middle Eastern:

Chilli Feta Tabouleh (v)

Pea Falafel with Beetroot Yoghurt dip (v)

Bulgur Wheat Croquette stuffed with Aubergine (v)

Caramelised Onions & Pomegranate Molasses with Walnuts (v)

Spinach, Feta & Pine Nut Parcel (v)

Moroccan Spiced Pulled Chicken

Houmous & Flat Breads (v)



STARTERS

Meat

Chicken Liver Parfait, red currant jelly with ale chutney served with croute & baby leaves

Cauliflower Cheese, smoked bacon & rocket tart with mixed leaves and honey mustard dressing

Crispy Duck, watermelon and pomegranate salad with raspberry dressing

Beef Brisket Balls, Asian slaw, coriander & lime yoghurt mint dressing

Confit Duck terrine with oriental vegetables

Spiced Lamb Terrine with flatbreads served with coriander & lime yoghurt

Duo of Melon Ribbons, Parma ham, Mozzarella & chargrilled grapefruit with a lime & mint dressing

Pulled Pork Scotch Egg with a caramelised apple & sage dressing

Mediterranean Lemon Chicken & Basil Terrine, leaves & heritage tomatoes with a herby tomato salsa

Fish

Stuffed Vine Tomato with Crab & Oak Smoked Salmon served with avocado mayo and micro herbs

Salmon & Spinach Fishcakes with a lemon mayo & dill salad

Beetroot with Smoked Salmon, pickled cucumber radish with dill & mustard sauce

Crab, Asparagus & Lemon Mascarpone Tart with mixed leaves

Seared Tuna & Nectarine Salad, peach liquor dressing served with toasted pine nuts, basil & edible flowers

Prawn Cocktail with tomato salsa & spiced bloody mary shot

Vegetarian

Cauliflower, Blue Cheese, Wild Garlic & Watercress Fritters with baby leaves, spiced mayo & green oil

Salad of Poached Beetroot, Beetroot Puree, Goats Cheese Dumplings & garden herb dressing

Chargrilled Med Veg, Rocket, Pesto & Pecorino Tart with summer leaves, lemon and oregano dressing

Stuffed Vine Tomato with Pea & Asparagus Mousse served with avocado balls & micro leaves (ve)

Red & Yellow Beets, Spinach, Goats Cheese Tart with leaves & herb dressing

Falafel with Pea & Pomegranate Asparagus Ribbons, tomato & garden dressing

Tri Coloured Melon with Minted Feta, marinated olives and preserved lemons

Beetroot & Goats Cheese Terrine, micro leaves, baby tomatoes & honey roasted pecans served with a honey & orange dressing

Basil Tofu Scotch Egg with red lentil served with homemade piccalilli mayo & herby salad (ve)





MAINS

Poultry

Breast of Chicken stuffed with asparagus & pea mousse served with herby potato cake & duo of courgette finished with fresh mint cream sauce

Breast of Chicken wrapped in Parma ham stuffed with chorizo and tarragon mousseline served with dauphinoise potato, garden vegetables & carrot puree finished with madeira jus

Chargrilled Lemon Chicken with Mediterranean couscous, ratatouille & basil cream

Duo of Chicken – butter roasted breast & herby chicken lollipop served with galette potato, baby vegetables, butternut squash puree with thyme jus.

Breast of Guinea Fowl wrapped in Pancetta served with bubble & squeak, cauliflower puree, seasonable vegetables and port jus

Honey & Soy Roasted Duck Breast with five spiced mash accompanied by confit peppers, chilli ginger & saute pak choi & aromatic jus

Meat

Chargrilled Leg of Lamb with Saffron couscous, wrap of mediterranean vegetables served with a pomegranate & honey jus

Slow Roasted Pork Belly glazed with blossom honey served with sage mash, roasted apple, seasoned vegetables and cider jus

Slow Cooked Steak with Jack Daniels pepper cream, chargrilled vegetables, roast potato cake & shallot puree

Duo of Lamb – Chump of Lamb with lemon & thyme & mini spring lamb stew with slow roasted garlic, served with dauphinoise potato & baby vegetables finished with pea puree and mint jus

Braised Pork Belly with Confit Pork Shoulder, spiced butternut puree, roasted vegetable wrap & caramelised apple sauce

Fish

Fillet of Salmon with basil & parmesan crust with saffron fondant potato & petit ratatouille finished with vermouth velouté

Seared Seabass Fillet with Saffron & Crab Potato Cake, sauce vierge, green beans & samphire

Pan Roasted Seabass & Asparagus Dill Gnocchi finished with a lemon butter sauce

Roasted Hake on a bed of green lentils, beetroot puree and courgette balls finished with green aioli

Vegetarian

Herb Crusted Aubergine on a bed of mediterranean couscous with a chilli & scallion filling, sweet pepper concase served with spinach, chickpeas, lemon & cumin (ve)

Open Ravioli – baby vegetables finished with wasabi beurre blanc

Courgette Charlotte with Goats Cheese Custard, parmentier potatoes & tomato puree

Butternut Wellington, parmentier potatoes, sauteed courgettes served with a lime & chilli cream sauce

DESSERTS

Classic Crème Brulee accompanied by milk chocolate mousse & a freeze dried raspberry tuille

Salted Caramel Brownie with a warm chocolate shot, strawberry & clotted cream ice cream

Raspberry Cheesecake with limoncello ice cream

Glazed Lemon Tart, meringue & raspberry sorbet

Summer Fruit Pavlova with fresh fruit & cream

Apple Cake with toffee sauce clotted cream

Apple & Pear Mousse, clotted cream & fudge ice cream

Chocolate & Cointreau Tiramisu, milk chocolate & caramel ice cream

Orange & Chocolate Tart with citrus sorbet (ve)

DESSERT BITES

Chocolate Brownie Bites

Salted Caramel Tartlets

Mini Chocolate Cup & Flavoured Mousse

Treacle Tartlets

Cheesecake Bites

Mini Fruit Tartlets

Chocolate Truffles



CLASSIC BUFFET

Handcrafted Sandwich Selection

Sausage Rolls (served hot or cold)

Homemade Quiche Selection

Honey & Mustard Marinated Cocktail Sausages

Selection of Delicious Cakes

Extras

Gala Pie

Pesto & Parmesan Straws (v)

Sweet Chilli Chicken Wings

Mini Scotch Eggs

Spring Roll Selection (v)

Asparagus Tips wrapped in Parma Ham

Chorizo & Parmesan Potato Croquettes

Chicken Goujons & Sweet Chilli Dip

Mozzarella Bites & Dip (v)

Chicken Satay/Tikka Skewers

Thai Fish Cakes with Sweet Chilli Sauce

Sesame Seed Halloumi Bites (v)

Onion Bhaji & Mango Dip (v)

HOT BUFFET

Mains

Chilli Con Carne with Rice
Beef Lasagne & Green Salad
Thai Green Prawn Curry & Sticky Rice
Shredded Honey Glazed Chicken with
Lime & Coriander Basmati Rice
Chicken Katsu Curry & Basmati Rice
Boeuf Bourguignon & Dauphinoise Potato
Lamb Tagine & Moroccan Couscous
Beef Rendang Curry & Basmati Rice
Chicken Tikka Masala & Pilau Rice
Pulled Pork with Roasted New Potatoes
& Apple Sauce
Risotto (variety of choices) (v)(ve)
Vegetable Thai Curry & Sticky Rice (v)(ve)
Macaroni Cheese & Green Salad (v)

Additional Sides

Mixed Leaf Salad
Garlic Bread
Seasonal Vegetables
Crispy Fries
Poppadums with Mango Chutney & Mint Raita
Mini Naan Breads

BBQ

BBQ or Sweet Chilli Marinated Chicken
Pork Sausages
Beef Burger / Vegan Burger (ve)
Mediterranean Vegetable Stacks (v)
Jacket Potatoes (v)
Corn on the Cob (v)
Ginger & Spring Onion Brushed Chicken Skewers
Rosemary Marinated Lamb Rump
Garlic & Dill Marinated King Prawn Skewers
Minute 4oz Sirloin Steak

Mixed Leaf Salad (v)
Creamy Potato Salad (v)
Moroccan Couscous Salad (v)
Homemade Coleslaw (v)
Mediterranean Vegetable Pasta Salad (v)
Tomato & Red Onion Salad (v)
Cucumber Yoghurt & Dill Salad (v)

HOG ROAST

Pulled Pork / Crackling / Apple Sauce
Roasted New Potatoes
Homemade Coleslaw (v)
Mixed Leaf Salad (v)
Creamy Potato Salad (v)

All served with Baps & Condiments

BURGERS

Beef Burger with Tomato, Lettuce & Relish in
a Bap served with Coleslaw, Salad & Fries
Chicken Burger with Lettuce & Piri Mayonnaise in
a Bap, served with Coleslaw, Salad & Fries
Vegan Burger with Tomato, Lettuce & Relish in
a Bap served with Salad & Fries (ve)

FISH & CHIPS

Battered Haddock / Cod
Plaice Goujons
Served with Fries, Mushy Peas,
Tartar Sauce & Lemon Wedge

PIE & MASH

Chicken & Mushroom Pie
Beef & Ale Pie
Fish Pie
Root Vegetable Pie (v)
*Served with mashed potato, seasonal vegetables
and gravy*

EVENING FOOD

Finger Buffet

A selection of 4 Items from our Classic Buffet Menu

Hog Roast

Pulled Pork Baps

Crackling

Apple Sauce

Homemade Coleslaw

Mixed Leaf Salad

Pizza

Homemade Stonebaked Pizzas
with a selection of
Meat, Vegetarian and Cheese toppings

Baps

Sausage

Vegetarian Sausage (v)

Bacon

Bowl Food

*A selection of up to 3 choices from our
Bowl Food list*



CHILDREN'S MENU

All children aged 2-10yrs will be charged at 50% of the Adult price if they are eating the same food.

All children under 2 will not be catered or charged for.

If you wish to have a separate menu for Children, please choose from the options below:

Starters

Garlic Bread (v)

Vegetable Sticks and Dip (v)

Mains

Pork Sausage served with Mashed Potato and Baked Beans

Fish Fingers served with Fries and Garden Peas

Chicken Goujons served with Fries and Baked Beans

Jacket Potato with Cheese and Baked Beans (v)

Desserts

Chocolate Brownie served with Vanilla Ice Cream

Two Scoops of Ice Cream –
Vanilla, Chocolate or Strawberry

Fresh Fruit Salad and Sorbet (ve)



DRINKS PACKAGES

The Welcome Package – £19.95pp

A glass of Prosecco or Pimm's cocktail or bottle of beer on arrival.

Half a bottle of house red or white wine with the meal.

A glass of Prosecco to toast.

The Tipsy Package – £25.95pp

Two glasses of Prosecco or Pimm's cocktail or two bottles of beer on arrival.

Half a bottle of house red or white wine with the meal.

A glass of Prosecco to toast.

The Dancing Package – £37.95pp

Two glasses of Prosecco or Pimm's cocktail or two bottles of beer on arrival.

A personalised cocktail during the event.

Half a bottle of house red or white wine with the meal.

A glass of Champagne to toast.



WE LOOK FORWARD TO WELCOMING YOU TO BLACKNEST

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