



## **at Salford Golf Club**

Congratulations on your engagement and thank you for considering Hayward's Kitchen at Salford Golf Club to celebrate your special day.

We have designed some packages for you to choose from but are happy to adapt any to suit your specific needs or requirements and would love to hear your ideas.

Please contact our events manager jess on;  
[jessicasage@haywardskitchen.com](mailto:jessicasage@haywardskitchen.com)

## **Wedding Packages**

**£24.50 per person**

*Includes; 3 Course Wedding Breakfast and Evening Snack*

### **Menu;**

Westcombe Cheddar and Roast Cherry Tomato Tartlet

Sage & Onion Stuffed Chicken Breast, Baby Roast New Potatoes, Seasonal Vegetables and a Tarragon Sauce

Key Lime Pie with Lemon Sorbet

### **Evening Snack;**

Somerset Bacon Rolls/Tunley Farm Sausage Rolls

## **£32.50 per person**

*Includes; 3 Course Wedding Breakfast and Evening Buffet*

### **Menu;**

Thai Crab Cakes with Pineapple, Mango & Chilli Salsa

Corn-fed Chicken Supreme with Gratin Dauphinoise, Fine Beans, Leek, Chestnut  
Mushroom and Madeira Velouté

Dark Chocolate and Cherry Brownie with Marshfield Farm Vanilla Ice Cream

### **Evening Buffet;**

Selection of Sandwiches

Mini Tartlets

Crudities and Dips

Home made Sausage Rolls/Cornish Pasties

## **£37.50 per person**

*Includes; Canapés on Arrival, 3 Course Wedding Breakfast and Evening Buffet*

### **Canapés;**

Honey & Mustard Glazed Chipolatas

Sweetcorn Fritters, Mango Salsa

Salmon and Cucumber Crostini

### **Menu;**

Pressed Local Ham Hock and Wholegrain Mustard Terrine, Pickled Vegetables

Crisp Belly Pork, Dauphinoise Potatoes, Apple and Sichuan Pepper Relish

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream

### **Evening Buffet;**

Home made Sausage Rolls

Chicken and Ham Terrine

Tomato and Basil Bruschetta

Selection of Cheeses

Breads/Biscuits & Chutney

## **£44.50 per person**

*Includes; Canapés on Arrival, 3 Course Wedding Breakfast and Evening BBQ*

### **Canapés;**

Lamb Koftas with Tzatziki  
Tempura Prawns with Chilli and Lime  
Mushroom Arancini with Aioli

### **Menu;**

#### **Sharing starters on each table for guests to help themselves;**

Baked Camembert Cheese with Roasted Field Mushrooms, Pesto & Toasted Sourdough  
&  
Antipasti; selection of Italian Meats, Pesto, Olives and Breads

#### **Main Course to be carved at the table**

Crisp Rolled Pork Belly, Boulangere Potatoes, Seasonal Vegetables, Jus

### **Dessert**

Chocolate and Salted Caramel Profiteroles with Hot Chocolate Sauce

### **Evening BBQ;**

Home made Beef Burgers  
Tunley Farm Sausages  
Marinated Chicken Skewers  
Red Cabbage Coleslaw  
Tomato, Red Onion and Basil Salad  
Balsamic Grilled Vegetables with Couscous