

CREATING A RESPECTFUL AND FITTING OCCASION

Helping to make this occasion a dignified yet special one. Coming to terms with the loss of a loved one is something we will all experience at some stage in our lives. As well as coping with our grief, there is the responsibility of arranging a celebration of life for friends and family.

If you are making funeral arrangements, we can help organise the wake with sensitivity and kindness. Leave it with us and we will provide a fitting occasion to ensure that your loved one's day is treated respectfully by our professional team.









FINGER BUFFET

SERVED HOT —

SESAME AND PARSLEY CRUSTED CHICKEN with lemon and thyme mayonnaise

HARISSA SPICED PORK COCKTAIL SAUSAGES

MARINATED BEEF SKEWER with pickled ginger and cucumber relish

ASIAN SPICED CHICKEN KEBAB with soy dipping sauce

KING PRAWNS with sweet chilli and coriander sauce

BATTERED GOUJONS

with tartar sauce

SALMON

served with mango and coriander Skewers

COCKTAIL VEGETABLE SAMOSA with mango & black onion chutney

FALAFELS with lime and mint mayonnaise BAKED JACKET WEDGES with cheese and soured cream dip

SERVED COLD

HOISIN MARINATED CHICKEN SKEWERS
GRAIN MUSTARD GLAZED MINI-CUMBERLAND
SAUSAGE ROLLS

SMOKED CHICKEN, AVOCADO, SPINACH AND CREME FRESH WRAP

PESTO SALMON TARTLETS with shaved parmesan

SMOKED SALMON, CREAM CHEESE AND CHIVE WHOLEMEAL BRUSCHETTA

SKEWERED PRAWNS with salsa verde

GOATS CHEESE AND OVEN DRIED PLUM

HALLOUMI

with sun-blushed pepper relish

BABY MOZZARELLA with cherry tomatos and basil skewer

SANDWICH SELECTION

CRAYFISH AND PRAWN

served with mesclun leaves, cucumber and red pesto on a wholemeal baguette

SMOKED SALMON served on dark rye bread

TUNA

with sweet corn and iceberg on malted bloomer bread

BACON, LETTUCE AND TOMATO served on seeded bread

HAM AND CHEDDAR

served with ploughman's pickle on a white bloomer

FREE RANGE EGG
served with mustard cress on wholemeal bread

MO77ARFIIA

with sun blushed tomato and baby red chard on ciabatta bread

BRIE

served with rocket and oven dried peppers on a sourdough bread

TIKKA CHICKEN

with avocado, baby spinach in a soft flour wrap

DELUXE PLATTERS

MINI FISH AND CHIPS

served in a cone with pea puree and tartar sauce

MEATBALLS

served with avjar dipping sauce

SPICED CHICKEN TACOS

served in a soft shell with tomato salsa a and yogurt sauce

KING PRAWNS

with garlic and lemon

LAMB KOFTA SKEWERS

with mint, pomegranate and falafel with hummus

MINI BEEF SLIDERS

served with coleslaw and pickle



Please inform us of any allergies or intolerances. We do not list all ingredients on the menu and would therefore ask you to read our detailed information on the fourteen legal allergens the is available on request. We do not guarantee the total lack of allergens in any of our dishes. Menus are reviewed every year, events booked for 2024 onwards menus are an example only



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