

GOLF SOCIETY DAY MENUS

We take pleasure in tailor-making our golf day packages to suit your individual requirements.

If you wish to discuss alternatives to the choices listed below, please call our
Catering & Functions Manager, Jenny Phelps on 01483 224888 Extension 3 or
Functions@clandonregis-golfclub.co.uk

*All Menus & Final Numbers must be confirmed 2weeks prior to the event, including special dietary requirements.
Changes on the day will be chargeable at the full rate.*

Breakfast

English Breakfast

Crispy Bacon, Sausages, Fried Egg, Hash Browns, Tomato, Mushrooms, Baked Beans & Toast. Tea & Coffee (G)

£ 8.80

Coffee and Bacon Roll (G)

£ 4.40

Coffee & Danish (G)(N)

£ 2.85

Coffee or Tea

£ 1.75

Lunch

Clandon Club Buffet

Option 1- Cold Meats and Cheese, Salads, Assorted Bread and Dressing

Option 2- Coronation Chicken, Salmon Fillet, Ham, Salads, Bread and Dressing

£11.25

Homemade Soup and a Roll

(or served with the club buffet @ £2.85 extra per person)

£ 4.45

Homemade Soup and a Sandwich Platter

£ 7.00

Sandwich Platter & Chips

£ 6.95

One Course Hot Lunch (Choose one from the options below)

Lasagne, Salad & Garlic Bread; Chicken Curry, Rice & Poppadums;

Homemade Steak, Ale & Mushroom Pie served with chunky Chips.

£11.50

Fancy a Dessert Choose one from the options below)

Homemade Mixed Fruit Crumble; Raspberry Pavlova; Trio of Ice cream

£ 4.95

Traditional Roast Dinner

Please choose one option from each course

2 courses

£19.99

3 courses

£23.65

Starter

Home Made Soup (G)(N)

Fresh Melon with Mango Sorbet

Deep Fried Brie & Cranberry Sauce(G)(D)

Served Main Course

Roast Beef, Lamb, Pork or Chicken

Vegetarian dish available on request

Dessert

Homemade Apple Pie served with Custard, Cream or Ice Cream(G)(D)(E)

Homemade Mixed Fruit Crumble served with Custard, Cream or Ice Cream (G)(D)(E)

Raspberry Pavlova served with Cream or Ice Cream(D)(E)

Banoffee Pie served with Cream or Ice Cream (G)(D)

Followed By

Coffee & Mints

Carvery Main Course

As above with the choice of two Meats – Min 30 guests

2 courses

£21.85

3 courses

£25.25

Additional Course after dessert

Cheeseboard per person (G)(D)(E)

£ 4.95

Set Menu Choices - 2 Courses £ 24.00/ 3 Courses £ 26.65

Please choose one option from each course

Starter

Homemade Pate served with Melba toast (G)
Rosettes of Scottish Smoked Salmon with a Lemon Wedge & Salad Garnish
Smoked Chicken & Button Mushroom in a Large Vol au Vent (D)(G)
Prawn Salad Topped with Marie Rose Sauce (CR)

Main Course

Salmon Fillet with a Cream & Dill Sauce (SU)(D)
Chicken Supreme with Asparagus & Mushrooms in a White Wine & Cream Sauce (SU)(D)
Slowly Braised Lamb Shank served with Mustard Mashed Potatoes (SU)
Braised Beef Chasseur (White Wine, Tomato, Tarragon & Mushroom Sauce).(SU)
All Dishes Served with Potatoes & Seasonal Vegetables

Dessert

Citrus & Ginger Cheesecake Served with Raspberry Coulis & Cream (G)(D)
Lemon Tart with a Mixed Berry Coulis & Chantilly Cream (G)(D)(E)
Dark Chocolate Torte Served with Chocolate Sauce & Cream (G)(D)(E)
Warm Treacle Tart & Ice Cream (G)(D)

Followed By

Freshly Brewed Coffee & Mints

Allergy Advice

(G) contains Gluten; (E) Contains Egg; (S) contains Soya (CR) contains Crustacean; (D) contains Dairy ; (SE) contains Sesame
(SU) contains Sulphites ; (M) contains Mustard; (F) contains Fish ; (N) Contains Nuts; (C) contains Celery; (T) contains Tree Nuts; (L) contains Lupins;; (MO)
contains Molluscs

BBQ – 2 courses £19.95/ 1 course £15.00

MAIN COURSE

Burger in a Bun with Fried Onions & Cheese; Sausage; Chicken Kebab

Choose One Potato Option:

Hot New Potatoes in Butter, Garlic & Herbs
New Potato, Spring Onion and Coriander in Vinaigrette
New Potato, Chives & Mayonnaise
Jacket Potatoes

Choose Five Different Salads:

Rocket, Parmesan & Crouton
Traditional Coleslaw
Red Cabbage Coleslaw
Curried Coleslaw with Sultanas
Mixed Cherry Tomato with Olive Oil & Basil
Tomato, Cucumber & Red Onion
Sliced Large Tomato with Parsley & Seasoning
Cucumber, Dill & Lemon
Beetroot & Mint
Couscous & Roasted Vegetables
Mushroom, Sweet Potato & Red Onion in a Herb Vinaigrette
Radish, Apple & Mango with Sour Cream Dressing
Fennel, Orange & Black Olive
Mixed Bean, Pepper & Spring Onion
Penne Pasta, Sun-Dried Tomato & Vegetables in Olive Oil
Waldof Salad – (celery, apple & walnut in mayonnaise)
Cauliflower, Apple, Celery & Peanut
Spicy Pasta Salad
Chickpea, Tomato & Oregano
Classic Caesar Salad
Assortment of Pickles & Relishes

DESSERT

Lemon Cheesecake, Salted Caramel Torte; Strawberries & Cream