

Tailor your Menu

Please choose from the options below to create your own tailor made package.

BREAKFAST

Tea and Coffee	£1.50
Danish pastries & croissants	£3.15
Smoked egg & smoked salmon with English muffin	£5.95
Full English breakfast	£6.95

LUNCH

Platters of mixed sandwiches and crisps	£3.95
Honey roast ham with double egg and thick cut chips	£6.95
Cumberland sausage with mashed potatoes and onion gravy	£6.95
Scampi, fries and salad	£6.95

DINNER

2 courses	£18.00
3 courses	£24.00

Starters

- Soup of the day
- Melon and Parma ham with Balsamic reduction
- Garlic and chilli prawns on toasted ciabatta
- Duck and orange pate with Melba toast and Cumberland sauce
- Wild mushroom bruschetta

Main Course

- Baked pavé of salmon with Hollandaise sauce
- Chicken tikka masala with pilau rice, Nan bread and poppadoms
- Southern fried chicken with fries, coleslaw and BBQ beans
- Grilled rump steak with peppercorn sauce, fries, tomatoes and onion rings (£5 surcharge)
- Traditional British carvery
(beef, turkey, chicken, pork and gammon)

Desserts

- Apple and Rhubarb crumble with ice cream
- Warm chocolate brownie with chantilly cream
- St Clements cheesecake with lime syrup
- Crème brûlée with pistachio biscotti
- Cheese and biscuits with Devonshire chutney



Brickendon Grange

Golf Club



Golf Society Packages

2016/2017

Brickendon Grange enjoys a reputation for the warm and friendly welcome we extend to societies who often return year on year.

No matter the size of your group, we can guarantee you a great day out and a very warm welcome. We offer a wide choice of menus, excellent facilities and 18 holes of golf on a well maintained course that ensures everyone has a memorable day. 'Our 17th hole, the Ace of Hearts is regarded as one of the finest holes in the county'.

It is recommended that groups book early to avoid disappointment as we tend to fill up relatively quickly.

BRICKENDON GRANGE GOLF CLUB

Pembridge Lane, Brickendon, Hertfordshire, SG13 8PD

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Packages

For 12 players or more

At Brickendon Grange we have made it easier for you to make your booking by having set packages for you to choose from. We have 6 carefully designed packages with the option to have a tailor made package, if you prefer.

Prices below are per person

Our Packages	Prices	Includes
The Nobles	£43	Coffee/tea, bacon roll & 18 holes
The Grange	£50	Coffee/tea, bacon roll, lunch & 18 holes
The Rookery	£55	Coffee/tea, bacon roll, lunch & 27 holes
The Brickendon	£73	Coffee/tea, bacon roll, lunch, 2 course dinner & 27 holes
The Oak	£79	Coffee/tea, bacon roll, lunch, 2 course dinner & 36 holes
The Ace of Hearts	£85	Coffee/tea, bacon roll, lunch, 3 course dinner & 36 holes
Tailor made packages	See Menu	18, 27 or 36 holes

Individual Prices

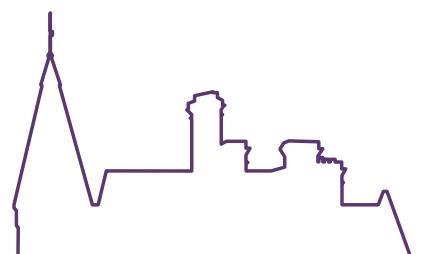
Golf:

18 holes - £38
27 holes - £42.50
36 holes - £48.50

Food: (As in the packages)

Bacon roll, tea/coffee - £5
Lunch - £6.95*
Dinner 2 courses - £18*
3 courses - £24*

* Please choose from our menus



Set Package Menus

Here at Brickendon Grange we have a selection of delectable choices for lunches and Dinners.

The below options are for you to choose from for any of our 6 packages.

BREAKFAST

- ❖ Coffee/tea, Bacon roll

LUNCH

- ❖ Honey roast ham with double egg and thick cut chips
- ❖ Cumberland sausage with mashed potatoes and onion gravy
- ❖ Scampi, fries and salad

DINNER

Starters

Soup of the day

Melon and Parma ham with Balsamic reduction

Garlic and chilli prawns on toasted ciabatta

Duck and orange pate with Melba toast and Cumberland sauce

Wild mushroom bruschetta

Main Course

Baked pavé of salmon with Hollandaise sauce

Chicken tikka masala with pilau rice, Nan bread and poppadoms

Southern fried chicken with fries, coleslaw and BBQ beans

Grilled rump steak with peppercorn sauce, fries, tomatoes and onion rings (£5 surcharge)

Traditional British carvery (beef, turkey, chicken, pork and gammon)

Desserts

Apple and rhubarb crumble with ice cream

Warm chocolate brownie with chantilly cream

St Clements cheesecake with lime syrup

Crème brûlée with pistachio biscotti

Cheese and biscuits with Devonshire chutney