



HUNTSWOOD GOLF CLUB

Wedding Days at Huntswood Golf Club

Our aim is to provide the perfect atmosphere for your special day.

Whether it's a small Wedding Dinner, Evening Party or a larger celebration seating up to 100 people. For further information or to help plan your special day please contact Sue Morris, Events Manager on 01628 667144 or email events@huntswoodgolf.com



- The cost of hiring Huntswood as your venue:
£1000 for All Day & Evening
£350 Friday or Saturday Evening
- To confirm a date a non-refundable deposit of £500 is required.
- Full payment is required 14 days prior to your event.
- We are able to supply a disco for the evening for £350. If you would prefer to use your own DJ or Band then a supplement of £50 is charged.



HUNTSWOOD GOLF CLUB

Arrival Drinks

Pimms Cocktail	£3.95
Winter Pimms	£3.95
Cava	£4.25
Prosecco	£4.75
Bucks Fizz	£3.95
Cold Bottles of Beer	
Peroni, Budweiser & Corona	£3.95

Wedding Toasts

Cava	£4.25
Prosecco	£4.75
Champagne	£5.95

Soft Drinks

Jug of Orange Juice	£5.00
Jug of Apple Juice	£5.00
Jug of Sparkling Elderflower	£5.00



HUNTSWOOD GOLF CLUB

Function Menu A

(Suitable for events with 20-40 people)

£27.95

Starters

Scotch Egg on a bed of Rocket drizzled with Horseradish Cream

Butternut Squash Soup with toasted Pumpkin Seeds

served with Crusty Bread ✓

Twice baked Goats Cheese Soufflé served with a Pear Relish ✓

Salmon and Prawn Terrine with a Mixed Leaf & Radish Salad served with a

Lemon Crème Fraiche Dressing

Mains

Beer Battered Cod Loin with triple cooked Chips, Minted Pea Puree &
Tartare Sauce

Pea and Asparagus Risotto with Parmesan ✓

Slow Cooked Lamb Shank with Potato and Parsnip Mash

Pan Roasted Chicken Breast served on a bed of Parmentier Potatoes,
Leeks, Shallots, smoked Bacon Lardons with a lemon & thyme sauce.

Desserts

Lime and Coconut Cheesecake

Rich Chocolate Mousse

Lemon Bakewell Tart

Red Fruit Meringue with a Strawberry Coulis

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of staff about the ingredients in your meal when making your order.



HUNTSWOOD GOLF CLUB

Function Menu B

(Suitable for larger events between 40-100 people)

£24.95

Starters

Roasted Tomato and Basil Soup with a Parmesan Crisp and Crusty Bread V

Farmhouse Pate with toasted Brioche and a Red Onion Marmalade

Teriyaki Glazed Salmon with an Asian salad

Melon & Strawberries V

Mains

Beef Bourguignon with a Potato & Parsnip Mash

Cheese, Leek & Potato Tart with Honey & Sesame Glazed Vegetables V

Chicken & Apricot Stuffed Pork Fillet, Garlic & Thyme Parmentier

Potatoes with Cabbage & Bacon, served with a Sage & Apple Gravy

Herb Crusted Cod Loin served with a Lemon Sauce, Green Vegetables & buttered New Potatoes.

Desserts

Tangy lemon Posset with a Hazelnut Shortbread

Red Fruit Meringue with a Strawberry Coulis

Mississippi Mud Pie

Seasonal Cheesecake

Children's Menu £9.95

(Suitable for children under 10)

Mains

Chicken Goujons, Chips & Peas

Fish Fingers, Chips & Baked Beans

Cheese & Tomato Pizza V

Desserts

Ice cream sundae with wafers

Chocolate brownie with ice cream

Eton mess

FOOD ALLERGIES & INTOLERANCES

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HUNTSWOOD GOLF CLUB

Evening Buffet Menu

Selection of 6 items £8.95 per person
Additional items charged at £2 per item
(minimum of 50 people)

Selection of Finger Sandwiches
Sausage Rolls
Cocktail Sausages basted in honey and wholegrain mustard
Quiche Selection
Pizza Margherita
Chicken Satay with a Peanut Dip
Southern Fried Chicken Goujons
Vegetable Samosas and Spring Rolls
A selection of Tempura & Breaded Prawns
Mini Yorkshire Puddings with Roast Beef
Jacket potatoes topped with sour cream and chives
BBQ Chicken Wings
Bruschetta
Cheese and Bacon Potato Shells

Selection of Crisps & Nuts
£1.50 per person

Southern Fried Chicken or Cod Goujons & Chips in a Cone

£5.50 per person
(minimum of 50 people)

FOOD ALLERGIES & INTOLERANCES

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HUNTSWOOD GOLF CLUB

Slow Roasted Pork

(minimum of 50 people)

£9.95 per person

Slow Roasted Pork, Soft Floured Bap, Apple Sauce, Potato Salad, Pasta Salad, Green Salad & Coleslaw.

BBQ Menu

(minimum of 50 people)

£10.95 per person

Beef Burger, Pork Sausages and Marinated Chicken Breast.

Vegetarian Option (to be confirmed in advance):

Vegetable & Halloumi Kebabs, Butternut Squash, Beetroot & Goats Cheese Burger & Quorn Sausages.

Served with bread rolls, fried onions, cheese slices & sauces.

Garden Salad, Potato Salad or New Potatoes, Coleslaw or Pasta Salad

Sweet Treats

£3.25 per person

Mini Scones with Jam & Cream

Selection of Cakes with a choice of Victoria Sponge, Fruit Cake, Chocolate Cake, Lemon Drizzle or

Selection of Mini Desserts

Fruit Platter

Tea & Filter Coffee £1.95 per person

FOOD ALLERGIES & INTOLERANCES

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