



**Thank you for your recent enquiry regarding a venue for your function.**

Girton Golf Club offers superb facilities for your function whatever the occasion, be it a luncheon, dinner, wake, family celebration or business meeting. We can seat up to 60 in comfort or if you prefer a buffet we can cater for up to 100.

In choosing Girton Golf Club you can be assured of a first class service and excellent food. We offer a wide selection of menus using only the finest, freshest meat, fish and vegetables available. If you have any special dietary requirements, please do not hesitate to contact us and we will be glad to accommodate your request.

Girton Golf Club is renowned for the quality of its food and friendly service which has been offered for over 80 years. You can be assured that your reception is in experienced and capable hands and that we will be pleased to advise you with your choice of wines, seating arrangements, disco or any special arrangements you may have.

The prices we quote are fully inclusive of VAT at 20% and there are no extra charges. If you would like any further advice or cannot find what you are looking for we will be only to pleased to help and quote on any different or special menus you require.

You are welcome to visit us and look around our facilities and discuss your requirements; just telephone Steve Drage, Bar and Catering Manager on 01223 276169.



## Conferences

Thank you for requesting details of our conference facilities at Girton Golf Club. We understand that flexibility is of paramount importance to our guests and therefore we will tailor to your needs. Breakout rooms are available upon request. Further video/audio equipment may be obtained at an additional cost.

### Day Delegate Package £19.00

This includes:

- Room Hire
- Free Wi-Fi connection
- Tea and coffee on arrival
- Use of Screen
- Use of Flip Chart
- Morning tea, coffee and biscuits
- Hot / cold buffet lunch
- Afternoon tea, coffee and biscuits
- Iced water available throughout the day

We can accommodate: Up to 50 delegates theatre style  
Up to 40 delegates classroom style  
Up to 40 delegates horseshoe style

Overnight accommodation can be arranged through one of our Hotel Partners. Please speak with our Bar and Catering Manager for more information.



**Buffet A - £12.00 per head**

Selection of sandwiches

BBQ Marinated Chicken Wings

Homemade Sausage Rolls

Deep Fried Potato Wedges with selection of dips

Meat or Vegetarian Bruschetta

Assorted Indian Savouries

A selection of crisps

(To add a choice of 2 cold desserts served with double cream or cheese and biscuits please add £4.00 per head)

**Buffet B - £15.50 per head**

Selection of sandwiches

Scotch Eggs

Tomato and Basil Tart

Crispy Chicken Strips with Sweet Chilli Dipping Sauce

Honey and Mustard Chipolata Sausages

A selection of Oriental Filo Pastry Wrapped Parcels

Meat or Vegetarian Bruschetta

Tossed Mixed Salad

Crunchy Coleslaw

A selection of Pickles and Dressings

(Desserts as Buffet A)

**Buffet C - £21.00 per head**

Hand Carved Honey Roast Ham

Hand Carved Breast of Norfolk Turkey

Poached Salmon with a Dill Mayo

Cray Fish, Mango and Rocket Salad with Balsamic Dressing

Marinated Chicken Thighs and Drumsticks

Samosas and Onion Bhaji's with Mango Chutney and Raita

Homemade Vegetarian Quiche

Honey and Mustard Chipolata Sausages

Beer Battered Goujons of Plaice with Tartare Sauce

Seasoned Jacket Potato Wedges

Tossed Mixed Salad

Curried Rice Salad

Homemade Coleslaw

Freshly Baked Granary and White Baguettes

A selection of Pickles and Dressings

(Desserts as Buffet A)



## **Lunch and Dinner Tarif**

Please choose 3 starters, 3 mains and 3 desserts from the following menus. Tea and coffee is included in the price.

Your final menu totals for your guests must be received 7 days prior to your function.

2 courses - £18.50

3 courses - £23.50

### **Hot Starters:**

Warm Chicken Creaser Salad

Panko Breaded Pulled Pork Bites with Celeriac and Courses Grain Mustard Slaw

Pan Fried Mackerel Fillet with Tomato Chunky and Sour Dough Bread

Griddled Asparagus with Poached Hens Egg and Watercress Mayo

Salmon Fish Cake with Rocket and a Caper and Lime Dressing

Warm Goat Cheese and Beetroot Salad, Honey Dressing

Homemade Soup – Spiced Butternut Squash with Toasted Peanuts

Pea and Ham Hock with Poached Egg

Roasted Vine Tomato with a Basil Oil

Creamy Cauliflower Soup

Please ask for any other preferences

### **Cold Starters:**

Chicken Liver Parfait with Red Onion Marmalade and Brioche Bread

Smoked Salmon with a Fennel and Avocado Cream

Tradition Prawn Cocktail served with Brown Bread and Butter

Chicken and Ham Hock Terrine served with Homemade Piccalilli and Ciabatta Bread

Cray Fish, Mango and Rocket Salad with a Balsamic Dressing



### **Fish Main Courses:**

Grilled Fillet of Cod with Smoked leeks White Wine and Dill Sauce  
Pan Fried Haddock with Crusted New Potato's and Poached Egg, Coarse Grain Mustard Sauce  
Deep Fried Fillet of Haddock served with hand cut Chips and Mushy Peas  
Pan Fried Salmon with Shrimp and Pea Risotto, Lemon Oil  
Plaice Fillet with Creamy Mash Potato and Caper Herb Butter  
Oven Roasted Salmon with a Pea and Chorizo Cream  
Pan Fried Seabass Fillet with Potato Terrine and Creamy Leeks

### **Meat and Poultry Main Courses:**

Pan Fried Chicken Breast with Creamy Mash and Braised Baby Gem  
Roasted Leg of Lamb with Roast Potatoes and Home-Made Yorkshire Pudding  
Slow Cook Pork Belly with Purple Sprouting Broccoli Cauliflower Puree  
Slow Cook Blade of Beef with Thyme and Garlic Fondant and Green Bean, a Red Wine Sauce Jus  
Roast Loin of Pork Stuffed with Sage with Apple Puree  
Steak and Ale Pie served with a rich Ale Gravy

### **Vegetarian Main Courses:**

Goats Cheese, Sundried Tomato Tart Tan with New Potatoes, Dressed Rocket  
Butternut Squash and Sage Risotto, Parmesan Crisp  
Mediterranean Vegetable Steak with a Tomato and Pesto Sauce  
Open Wild Mushroom Lasagne with a Pesto Dressing  
King Oyster Mushroom with Cauliflower and Raisin, Caper and Herb Goat Cream

Dietary requests and allergies can be catered for. Please ask when making your selection.



**Hot Desserts:**

Pear Bakewell with Chantilly cream

Apple and Blackberry Crumble with Custard

Sticky Toffee Pudding served with Toffee Sauce

Apple and Rhubarb Crumble with Custard

Marmalade Bread and Butter Pudding served with Vanilla Ice Cream

Chocolate Brownie with Rum and Raisin Ice Cream and a Chocolate Sauce

**Cold Desserts:**

Vanilla and Yogurt Pana cotta with Honey Roasted Peaches

Thick Egg Custard Tart with Cream

Raspberry Crème Brulee with Home Made Shortbread

Strawberry Pavlova

Cheese and Biscuits

Baked Vanilla Cheesecake with Blueberry Compote

Chocolate and Praline Delice