



Golf Society Information

Founded in 1898 and located between Sunbury on Thames and Staines upon Thames, Ashford Manor is one of the premier clubs in Middlesex.

The course is easily reachable from the M25 and M3.

Whilst we are a members Club, Ashford Manor offers the ideal venue for individual visitors and societies and corporate golf days alike.

Established as an 18 hole course for over a century and measuring 6,400 yards, we boast some of the finest greens in Middlesex, regardless of the time of year. With the advantage of age the course has matured to offer a quality parkland course with tree lined fairways and well bunkered approaches to greens.

The original Ashford Manor house still stands and provides a comfortable Clubhouse overlooking the golf course. We have 2 bars and lounges offering a great selection of beers, wines, soft drinks, and spirits, as well as a great selection of hot and cold dishes.



Golf Society Packages

We have several packages available to prospective society organisers and can also tailor a package to your individual requirements.

Summer Packages – 1st April to 31st October

Package	Price Per Person
Coffee & Bacon Rolls, 18 Holes	£55.00 per person
Coffee & Bacon Rolls, 18 Holes, 2 Course Lunch	£73.00 per person

Winter Packages – 1st November to 31st March

Package	Price Per Person
Coffee & Bacon Rolls, 18 Holes	£40.00 per person
Coffee & Bacon Rolls, 18 Holes, 1 Course Lunch	£47.50 per person

We have a minimum requirement of **12 golfers** to qualify for the above packages.

Golf Organisers can go for FREE when booking one of our packages and we will also provide a **4-ball voucher as a prize**.

Catering Menu Options

We have several different menu options available for lunch and dinner along with our Carvery option too (there will be minimum of 24 for our Carvery). We can also tailor a menu to your requirements.

1 Course Lunch

Fish Pie topped with a Potato & Leek Champ with Garden Peas
Traditional Beef Lasagne with Garlic Bread
Grilled Gammon Steak (170g) Fried Egg and Chips
Sausage & Mash with Yorkie and Caramelized Onion Gravy

Dinner Menu Options

Starters

Homemade Seasonal Soup with Bread
Chicken Liver Pate with an Onion Marmalade and Toasted Ciabatta
Chicken Tikka Skewers with a Cucumber & Mint Yoghurt & Poppadum's
Cornish Smoked Mackerel Quenelle with Asian Cucumber and Salad Shoots

Main Courses

Chicken and Leek Pie, Steak and Ale Pie, Steak and Kidney Suet Pudding
Chicken Breast Balti Style with Pilau Rice Onion Bhajis & Poppadum
Chicken Breast Stuffed with Sage & Wrapped in Bacon
Braised Beef Steak with a Mustard and Ale Sauce

Breaded Plaice Fillet with a Lemon and Parsley Crumb
Blackened Salmon Fillet Roasted Vegetable Ratatouille and Butter Sauce

Roasted Vegetable & Goats Cheese Crepe (v)

All served with Fresh Seasonal Vegetables

Desserts

Mixed Forest Berry Crumble •

Marmalade Bread & Butter Pudding •

Apple Crumble Slice (vegan) •

Steamed Syrup Pudding •

Served with Cream or custard

Chocolate Torte •

Baked Cheesecake Cherry and Forest Berry Compote

Coffee & Mints

Our Golf Admin team are here to help with the organisation of your day so do please give us a call or send us an email to enquire about your day.

If you have not been with us before we would be delighted to offer you an invitation to come down and experience our Club to help you with your decision making.



Contact

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Or contact the General Manager.

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