

Highwoods Golf Club



Function Brochure 2020



*Highwoods Golf Club
Ellerslie Lane, Bexhill on Sea, East Sussex TN39 4LJ
Tel: 01424 212 625*

Highwoods Golf Club

ROOM HIRE CHARGES

PRIVATE PARTY	£250
WEDDING VENUE	£1,000
BOARD ROOM	£100 (FULL DAY)
BOARD ROOM	£50 (HALF DAY)

If hiring the Board Room, tea and coffee can be served at £1.50 per serving

Free Parking and WiFi

Highwoods Golf Club

Finger/Fork Buffet Menu

Finger Buffet 1

- ❖ Selection of Sandwiches
- ❖ Homemade Cumberland Sausage Rolls
- ❖ Chicken Bites with a Sweet Chili Dip
- ❖ Mini Quiche Selection
- ❖ Tomato & Basil Crostini

£12.50 per person (to include Tea & Coffee)

If you wish to include homemade cakes in this option, the price is £14.50 pp

Finger Buffet 2

- ❖ Selection of Sandwiches
- ❖ Homemade Cumberland Sausage Rolls
- ❖ Chipotle Prawns with a Sweet Chili Dip
- ❖ Breaded Mushrooms in a Garlic Mayonnaise
- ❖ Mini Quiche Selection
- ❖ Tomato & Basil Crostini
- ❖ Mini Vegetable Spring Rolls

£15.00 per person (to include Tea & Coffee)

If you wish to include homemade cakes in this option, the price is £17.50 pp

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Finger/Fork Buffet Menu

Fork Buffet

- ❖ Roast Sirloin of Beef, Roast Sussex Turkey, Honey Sussex Ham
- ❖ Coronation Chicken
- ❖ Dressed Salmon
- ❖ Assorted Homemade Quiches
- ❖ Waldorf Pasta Salad, Coleslaw, Hot New Potatoes
- ❖ Scotch Eggs & Assorted Salads

£20.00 per person (to include Tea & Coffee)

If you wish to include desserts to this option, the price is £25.00 per person

(Minimum 40 people for the finger or fork buffet).

Afternoon Tea

- ❖ Selection of Teas & Fresh Filtered Coffee
- ❖ Homemade Scones with Strawberry Jam and Fresh Cream
- ❖ Selection of Homemade Cakes
- ❖ Selection of Homemade Sandwiches

£15.00 per person

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Lunchtime Menu

Main

- ❖ Loin of Atlantic Cod served with Garlic Butter & Fresh Herb Crust, Oven Baked & served with a Spiced Tomato Sauce (GF)
- ❖ Griddled 6oz Sirloin Steak, Roasted Cherry Tomatoes & Mushrooms with a Peppercorn Sauce (*surcharge £1.00*)
- ❖ Chicken “Cordon Bleu” - Supreme of Chicken filled with Mature Cheddar & Smoked Ham, Bread Crumbed & Oven Baked
- ❖ Roast Scottish Salmon Steak with Salsa Verde (GF)
- ❖ Slow Roast Belly of Pork served with Aromatic & Fennel Seed with a Red Wine Sauce (GF)

Homemade Desserts

- ❖ Vanilla Crème Brûlée with Almond Short Bread
- ❖ Fruit Crumble with Custard
- ❖ Sticky Toffee Pudding with a Butterscotch Sauce
- ❖ Lemon Pudding with a Lemon Curd Sauce served with Fresh Blueberries
- ❖ Baked Vanilla Cheesecake with a Fresh Raspberry Sauce
- ❖ Eton Mess (GF)
- ❖ Coffee and Mints

£20.00 per person (lunchtime only)

Please choose only 2 items from each course of the menu

Choices must be with us at least 10 days before the event.

If numbers are less than 20, then only 1 choice from each section

We require a breakdown table by table of each menu choice and place names for guest's choices.

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Dinner Menu

Starters

- ❖ Hot Smoked Salmon, Black Pepper Pancake, Chive & Sour Cream with Salsa
- ❖ Smoked Chicken & Mushroom Soup, Truffle Oil & Fresh Herbs
- ❖ Avocado, Tomato & Mozzarella Stack, Toasted Pine Nuts & Basil Aioli (GF)
- ❖ Duck & Pork Terrine with Spiced Fruit Chutney, Pea Shoots & Garlic Toast
- ❖ Black Pepper Tartlet, Wild Mushrooms & Blue Cheese with Baby Spinach & Grain Mustard Dressing
- ❖ Chilled Duo of Melon with Fresh Fruit & Lemon Sorbet (GF, V)

Main

- ❖ Pan-Fried 6oz Sirloin Steak, Garlic Saute Mushrooms with a Blue Cheese Sauce
- ❖ Roast Breast of Chicken, Crisp Pancetta, Garlic Mash, Asparagus Spears, Red Wine Reduction
- ❖ Slow Cooked Chump of Lamb with a Tomato & Cinnamon Sauce
- ❖ Slow Cooked Belly of Pork with Crisp Black Pudding, Caramel Apples and a Rich Cider Jus
- ❖ Baked Fillet of Scottish Salmon en-croute, Mushroom & Spinach filling and light Watercress Sauce
- ❖ Grilled Fillet of Seabream, Cherry Tomato & Basil Sauce
- ❖ Roasted Leek & Wensleydale Puff Pastry Crown with Clotted Cream & Wild Cranberries

Homemade Desserts

- ❖ Sticky Toffee Pudding with a Butterscotch Sauce & Creme Chantilly
- ❖ Baked Vanilla & Lemon Cheesecake with Blueberry Compote
- ❖ Coconut Panna Cotta, Pineapple & Malibu Salad
- ❖ Dark Chocolate & Salted Caramel Mousse with Shortbread & Vanilla Cream
- ❖ Passion Fruit Tart, Mango Coulis, Strawberries & Coconut Ice Cream
- ❖ Dairy Free Chocolate Mousse & Coconut Cheesecake with Fresh Raspberries (GF)
- ❖ Fresh Fruit Salad (GF)

Fresh Filter Coffee & Mints **£27.50 per person**

Please choose 2 items for your guests from the starter, main and dessert menu. Choices must be with us at least 10 days before the event. If numbers are less than 40, only 1 item from each section.