



Clandon Regis Golf Club

Buffet Menus 2021



Traditional Afternoon Tea

£12.95 per person

Tuna Mayonnaise Sandwich on Brown Bread

Prawn Mayonnaise Sandwich on White Bread

Egg Mayonnaise & Rocket Sandwich on Brown Bread

Cheddar Cheese & Cucumber Sandwich on White Bread

Homemade Scone with Clotted Cream & Strawberry Jam

Coffee & Walnut Cake

Chocolate Fudge Cake

Served with Tea & Coffee

Lunch/Afternoon Finger Buffet

£13.75 per person

Hot Sausage Rolls

Vegetarian Spring Rolls

Vegetarian Samosas

Mini Vegetarian Quiche

Selection of Assorted Sandwiches

Cocktail Sausages in Honey & Mustard

Bowls of Crisps

Lemon Drizzle Cake

Chocolate Fudge Cake

Served with Tea & Coffee

Evening Finger Buffet

£15.50 per person

Mini Vegetable Samosas served with Mango Chutney

Vegetable Spring Rolls served with Hoi Sin Sauce

King Prawns in Filo Pastry served with Chilli Dip

Homemade Mini Quiches

Mini Chicken Kebab Selection

Jalapeño Peppers with Sour Cream

Warm Sausage Rolls

Mini Sausages in Honey & Mustard

Assorted Filled Wraps

Bowls of Crisps

Fork Buffet

1 Course : £19.95 per person

2 Course : £25.95 per person

Main Course

Glazed Roast Turkey

Honey baked Ham

Clandon Chicken (*Strips of Chicken with Celery, Apple & Sultanas combined in a Tarragon Mayonnaise & finished with Walnuts*)

Homemade Vegetarian Quiche

Homemade Coleslaw

Mixed Leaf Salad

Cous Cous & Roasted Vegetable Salad

Fresh Beetroot & Mint Salad

Hot New Potatoes served in Garlic & Herbs

Tomato, Red Onion & Cucumber Salad

Assortment of Breads

Salad Dressings, Mustards & Pickles

Desserts

Please choose two from the following list

Chocolate Fudge Cake

Tangy Lemon Tart

Meringue Nests Served with Chantilly Cream & Berries

Jugs of Fruit Coulis & Fresh Cream

Followed By

Coffee & Mints

Dressed Buffet

1 Course : £30.75 per person

2 Course : £37.50 per person

Main Course

Whole Dressed Poached Salmon

Sliced home cooked Loin of Beef

Sliced home roasted Turkey

Sliced Honey baked Ham

Rocket & Parmesan Salad

Cucumber, Olive, Cherry Tomato & Basil Salad

Mixed Leaf Salad

Mushroom & Sweet Pepper Salad

New Potato & Chive Salad

Homemade Coleslaw

Salad Dressings & Mustards

Assorted Bread Selection

Desserts

Please choose two from the following list

Caramalised Orange Tart

Ginger & Citrus Cheesecake

Homemade Profiteroles filled with Chantilly Cream drizzled with
Chocolate Sauce Laced with Tia Maria

Chocolate Bavaois

Brandy Snap Basket filled with Homemade Vanilla Ice Cream & topped with
Woodland Berries and a Fruit Coulis drizzle

Followed By

Coffee & Mints

*Allergen Information: Our menu descriptions do not include all ingredients so
if you have a food allergy or intolerance, please let us know before ordering.
Full allergen information for food and drink is available, upon request.*

CATERING BOOKING FORM



Please feel free to add any extra notes or requirements overleaf.

DATE OF EVENT _____

TITLE/DESCRIPTION _____

ORGANISER: Name _____

Contact No. _____

Email address _____

Postal address _____

Postcode _____

Booking Details:

Time	Item/Menu Option	Cost pp	No of diners
_____	_____	£ _____	_____
_____	_____	£ _____	_____
_____	_____	£ _____	_____
_____	_____	£ _____	_____
_____	_____	£ _____	_____

Any guests with special dietary requirements:

Catering Requirements:

Please list any other requirements you may have for your booking: eg. drinks, table layout etc.

Organiser: Please sign to say you agree with the clubs terms and conditions associated with your booking. A non-refundable deposit of £100 is due upon booking to confirm your event.

Organisers Signature _____ Date _____

Staff Signature _____ Date _____

Terms and Conditions

Booking

A non-refundable deposit of £100 will be required to confirm your booking.

All Menus & Final Numbers must be confirmed two weeks prior to your event, including any special dietary requirements. Changes on the day will be chargeable at the full rate.

The bar and music will finish at midnight.

All guests must leave the premises by 12.30.

In the event of any misconduct resulting in breakages or damage then the customer making the booking will be fully responsible for all costs involved.

Payment

The non-refundable deposit will be deducted from the final invoice.

The invoice balance is to be paid 14 days prior the event.

A service charge of 10% will be chargeable and added to the invoice .

Cancellation Policy

In the event of a cancellation all monies already paid will be non- refundable.

Notice of cancellation up to 6 months prior to the event at no extra charge.

Notice of cancellation received between 6 months and 1 month prior to the event, 50% of the estimated total cost will be chargeable.

Notice of cancellation received within 1 month, the full estimated cost will be chargeable.