

# Highwoods Golf Club



## Function Brochure 2024

Highwoods Golf Club  
Ellerslie Lane  
Bexhill on Sea  
East Sussex  
TN39 4LJ  
Tel: 01424 212625  
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# Highwoods Golf Club

## Hire Charges

**PRIVATE PARTY - £300**

**WAKE - £100**

**MEETING ROOM - £200 (Full Day)**

**MEETING ROOM - £100 (Half Day)**

**WEDDING ROOM HIRE - Please contact  
the office for details**

**CHAIR COVERS - £2 per chair**

**LATE LICENSE - £300**

**If hiring a meeting room,  
tea and coffee can be served at  
£1.75 per person**

**All Room Hire Listed above is for Non-Members  
Members Room Hire £50 any occasion  
(Wake No Charge)**

**Member booking on behalf of a non member  
50% discount applicable**

**Members Bar Card to be Used Respectfully**

**FREE ONSITE PARKING & Wifi**



# Highwoods Golf Club

## Lunchtime Menu

### MAINS

Roast Supreme of Chicken with Spicy Chorizo & Bean Stew (GF)

Chargrilled Ribeye Steak with Roasted Tomatoes & Garlic Butter  
(GF) (£1 Surcharge)

Grilled Scottish Salmon Fillet in Tarragon Sauce (GF)

Lamb Breast Cutlet in a Bacon & Tomato Sauce (GF)

Pork Fillet with Cumberland Stuffing in a Red Wine Sauce

Spinach & Ricotta Filo Tart with a Red Pepper Sauce (V)

### DESSERTS

Black Cherry & Almond Crumble Tart with Vanilla Ice Cream

Soft Toffee Cheesecake with a Caramel Drizzle

Lemon Meringue Pie

Dark Chocolate Fondant with Raspberries & Vanilla Ice Cream

Apple & Raspberry Pie with Custard

**£24pp**

+ Coffee £1.75pp

Please choose only 2 items from each course of the menu

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

Choices must be with us at least 10 days before the event with a  
breakdown table by table of each menu choice

*Allergen Advice- Please be aware all food is prepared and cooked in an environment that  
stores and contains NUTS, GLUTEN, SHELLFISH, MEAT, DAIRY, HERBS & ALCOHOL.*

*For assistance in choosing the correct food please ask a  
member of staff for confirmation and advice.*



# Highwoods Golf Club

## Buffet Menu

### FINGER BUFFET 1

Selection of Sandwiches

Homemade Cumberland Sausage Rolls

Chicken Goujons with a Sweet Chilli Dip

Mini Quiche Selection

Tomato & Basil Crostini

Tea & Coffee

£13.50pp (includes Tea & Coffee)

£16pp to include cakes

### FINGER BUFFET 2

Selection of Sandwiches

Homemade Cumberland Sausage Rolls

Crispy Prawns with a Sweet Chilli Dip

Chicken Goujons with a Sweet Chilli Dip

Mini Quiche Selection

Tomato & Basil Crostini

Mini Vegetable Spring Rolls

£16.50pp (includes Tea & Coffee)

£19pp to include cakes

### FORK BUFFET

Roast Sirloin of Beef, Roast Sussex Turkey, Sussex Ham

Coronation Chicken

Dressed Salmon

Assorted Homemade Quiches

Waldorf Pasta Salad, Coleslaw, Hot New Potatoes

Scotch Eggs & Assorted Salads

£23pp (includes Tea & Coffee)

£27pp to include desserts

### AFTERNOON TEA

Selection of Teas & Fresh Filtered Coffee

Homemade Scones with Strawberry Jam and Fresh Cream

Selection of Homemade Cakes

Selection of Homemade Sandwiches

£15pp

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# Highwoods Golf Club

## Dinner Menu

### STARTERS

Roast red pepper and tomato soup, garlic croutons & basil cream (GF) (V)  
Avocado and king prawn salad with spiced Marie Rose sauce  
Sauté mushrooms in garlic butter with crusty French bread  
Smoked trout fillet pate, dill butter and toasted ciabatta  
Deep fried Brie, cranberry sauce, spinach and lemon salad  
Melon, rocket and pomegranate salad with pine nuts and balsamic dressing

### MAINS

8oz sirloin steak with roasted vine tomatoes with  
red peppercorn, Dijon and cream sauce

Mediterranean chicken with spinach and pine nut filling  
wrapped in Parma ham and served with a lemon butter sauce

Fillet of local sea bass cafe de Paris,  
(served with a garlic, caper and gherkin butter  
finished with fresh baby herbs)

Scottish salmon fillet filo pastry parcels  
(sun dried tomato, asparagus and cream cheese  
in filo pastry with tarragon sauce)

Lamb Breast Cutlet in a Bacon & Tomato Sauce  
sauce served with fondant potato

Breaded medallions of pork, cider, mustard and cream sauce

### DESSERTS

Black Cherry & Almond Crumble Tart with Vanilla Ice Cream  
Soft Toffee Cheesecake with a Caramel Drizzle  
Lemon Meringue Pie  
Dark Chocolate Fondant with Raspberries & Vanilla Ice Cream  
Apple & Raspberry Pie with Custard  
Cheese selection, fresh fruit, chutney and crackers (£1.50 surcharge)

**£26pp 2 Courses**

**£32pp 3 Courses**

**+ Coffee £1.75**

Please choose only 2 items from each course of the menu

If numbers are less than 40, then only 1 choice from each section

Choices must be with us at least 10 days before the event  
with a breakdown table by table of each menu choice

*Allergen Advice- Please be aware all food is prepared and cooked in an environment that  
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