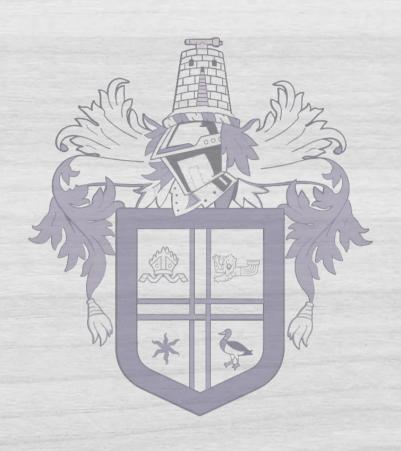
## Highwoods Golf Club



## Function Brochure 2024

Highwoods Golf CLub Ellerslie Lane Bexhill on Sea East Sussex TN39 4LJ Tel:01424 212625 Email:office@highwoodsgolfclub.co.uk

## 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 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.