

Highwoods Golf Club



Function Brochure 2023

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

FUNERAL WAKE - £100

PRIVATE PARTY - £250

MEETING ROOM - £100 (Full Day)

METTING ROOM - £50 (Half Day)

WEDDING ROOM HIRE - Please contact
the office for details

CHAIR COVERS - £1.50per chair

LATE LICENSE - £250

If hiring a meeting room,
tea and coffee can be served at
£1.50 per person

FREE ONSITE PARKING & Wifi

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

£12.50pp (includes Tea & Coffee)

£15pp 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

£15pp (includes Tea & Coffee)

£17.50pp 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

£20pp (includes Tea & Coffee)

£25pp 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

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)

Slow Cooked Lamb Shank 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

£23pp

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

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)

Braised lamb shank in redcurrant and rosemary
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)

£25pp 2 Courses

£30pp 3 Courses

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