



## Menu Options

### Arrival Drinks & Canapés

#### Champagne/Sparkling Wine

Kir	(dry white wine with crème de cassis)	£3.25 per glass
Kir Royale	(Sparkling Wine with crème de cassis)	£3.25 per glass
Kir Imperial	(sparkling wine with raspberry liquor)	£3.25 per glass
Bucks Fizz	(sparkling wine with orange juice)	£3.25 per glass

Pimms & Lemonade	£18.00 per jug
Orange Juice	£9.00 per jug

#### Corkage Charges

Champagne	£ 10.00 each 75cl bottle
Sparkling Wine	£ 10.00 each 75cl bottle
Other Wines	£ 7.00 each 75cl bottle

#### Reception Drinks Packages

£12.00 per person

A glass of Kir Royale on arrival  
1/2 bottle of house wine per person during the meal  
Sparkling wine for the toast

#### Canapés

£ 4.00 per person

A selection of freshly prepared canapés to entice your guests

Hintlesham Golf Club

# Function Menu's

## Breakfast Menu

*Fresh filter coffee* £1.20

*Fresh filter coffee & bacon roll* £4.00

*Full English breakfast* £7.50  
Sausage, bacon, egg, beans, mushrooms & tomato served with breakfast rolls, preserves & fresh filter coffee

## Light Lunches

*Chef's homemade soup* £4.00

*Ploughman's lunch* £9.00  
Home cooked ham, Pork pie, Cheddar & Brie  
Coleslaw, Baguette, Pickles & Pickled onions  
Mixed salad, Lightly dressed potato salad

*Sandwiches with chips* £6.50  
Selection of sandwiches made with mixed breads served with a selection chips

## Rolls Royce Lunch



*Tiger Prawn Cocktail served with granary bread & butter*  
*Roast corner cut topside with yorkshire pudding, roast potatoes & fresh Vegetables*  
*Seasonal crumble & vanilla custard*  
£17.50

## Set Menu's

### Menu One £14.00

*Beef cooked in ale served with a puff pastry pie lid with new potatoes and seasonal vegetables*  
*Seasonal fruit crumble served with creamy custard*

### Menu Two £14.00

*Coq au vin served with creamy mashed potato*  
*Homemade lemon meringue pie with pouring cream*

### Menu Three £16.00

*Salmon with a pesto crust, with roasted garlic & rosemary baby new potatoes on a bed of rocket leaves*  
*Sticky chocolate bread & butter pudding*

### Menu Four £17.00

*Smoked mackerel pate served with brown bread & butter*  
*Belly of pork with apricot and rosemary stuffing, roast potatoes & seasonal vegetables*  
*Irish whisky cheesecake served with double cream*

*Why not add cheese & biscuits served with grapes, celery & onion relish to your chosen menu for an additional £4.00 pp*

# Buffet Menu Options

## Hintlesham Golf Club

Hintlesham, Ipswich, Suffolk, IP8 3JG

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### Fork Buffet Menu

Beef stroganoff

Chicken a la King

Fishermans pie

Lamb rogan josh

(Choose 2 dishes from the above)

All served with new potatoes, boiled white rice &  
a selection of salads

-o-

(The dessert option is to be chosen from the main menu)

-o-

Fresh filter coffee & mint chocolates

**£20.00 per person**

## Chef's Attended Buffet Menu

Gravadlax of salmon roll, filled with cream cheese & dill,  
served on a bed of baby leaf lettuce & granary bread

-o-

Crown of turkey

Whole poached salmon

Honey sweet roasted gammon

Roast beef

mixed leaf salad

tomato, onion salad with dressing

homemade coleslaw

Roasted baby new potatoes with rosemary & garlic

crusty rolls

-o-

Fresh fruit salad or lemon & lime tart

both served with fresh pouring cream

Fresh filter coffee & mint chocolate

**£25.00 per person**



### Allergy & Dietary Requirements

Some dishes may include nuts,  
diary & gluten products. Please  
inform us of any dietary  
requirements and we will be  
happy to cater to your needs

### Finger Buffet Menu Selector

Home made Brie wedges with cranberry dipping sauce 3\*

Mini duck spring rolls 3\*

Minted lamb kofta with a yoghurt and mint dip 3\*

Salmon & plaice goujons with home made tartare sauce 3\*

Mini vegetable Samosa 2\*

Red onion and stilton pizza 2\*

Selection of fresh made sandwiches 5\*

(using white, granary & ciabatta breads)

Mini Cumberland sausages wrapped in puff pastry with red onion jam 2\*

Honey & BBQ marinated chicken skewers 3\*

Crispy potato skins with sour cream dip 2\*

Leek & smoked salmon tart 3\*

Tempura of king prawns 3\*

Bowls of crisps 1\*

A selection of 5 continental cheeses served with grapes, celery, biscuits for cheese, & onion marmalade 15\*

**Choose 15 \* for £13.00pp or 20 \* for £17.00pp**

# Dinner Menu's

*Allergy & Dietary Requirements*  
Some dishes may include nuts, dairy & gluten products.  
Please inform us of any dietary requirements and we  
will be happy to cater to your needs

## A

*Smoked salmon & north atlantic prawn  
panache served in a marie rose sauce with lime*

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*Oven roasted supreme of chicken bordelaise  
with tomatoes, red wine, onion, mushroom  
& oregano sauce*

-0-

*Mixed summer berries served in a brandy basket  
with vanilla pod ice cream*

**£15.50**



## B

*Assiette of parma ham on a bed of orange, melon  
& rockette salad with a Roquefort dressing*

-0-

*Teriyaki marinated fillet of salmon, served on a  
bed of sautéed bean sprouts, shredded carrot,  
mange tout, bamboo shoots and red pepper*

-0-

*Champagne and raspberry meringue roulade*

**£17.75**



## C

*Smoked chicken Caesar salad*

-0-

*Roasted marinated breast of duck, served pink,  
with a honey, muscavado sugar &  
julienne of orange jus*

-0-

*Large Chocolate & Hazelnut profiterole  
(a light choux pastry bun filled with crème patisserie, topped  
with roasted hazelnuts & chocolate)*

**£20.50**



## D

*Assorted field and woodland mushroom en croute  
(sautéed mushrooms bound with coriander cream sauce on croute)*

-0-

*Belly of pork with sage and apricot stuffing  
& a pork jus served with garlic baby potatoes*

-0-

*Poached pear in red wine served  
with vanilla ice cream*

**£21.00**



## E

*Game terrine with fresh tomato & basil  
dressed salad served with ciabatta bread*

-0-

*Sautéed fillet of seabass with a  
herb & lemon butter sauce*

-0-

*Dutch apple pie with clotted cream*

**£22.50**



## F

*Assorted anti pasta  
(parma ham, chorizo sausage, milano salami & buffalo mozzarella)*

-0-

*Roasted Lamb Noisettes with Lyonnaise  
Potatoes & a Redcurrant & Port Jus*

-0-

*Fresh pineapple steeped in kirsch served with  
kiwi fruits & served with crème fraiche*

**£23.00**



*All main courses are served with seasonal  
vegetables (Excluding menu B) & each menu  
includes fresh filter coffee*

*Why not add cheese & biscuits  
served with grapes, celery & onion relish  
to your chosen menu for an additional £4.00 pp*

# BBQ & Hog Roast Menu's



## BBQ Menu

*Homemade premium burger  
Spiced chicken fillet  
Grilled salmon steak  
Cumberland sausage  
Marinated lamb steak*

*To accompany  
Potato and chive salad  
Traditional coleslaw  
Three Bean salad  
Mixed leaf salad*

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*Raspberry syllabub with shortbread  
(Old English dessert made with whipped cream, white wine & sugar)*

**£23.00 per person**

## Hog Roast

*Hog roast meat carved to order  
Fresh floured soft rolls  
Seasoned potato wedges  
Apple sauce*

*Honey & grain mustard dressed Mixed leaf salad  
Homemade coleslaw*

*Peppers, onion & tomato pasta salad coated in French dressing*

**£14.50 per person**

### Allergy & Dietary Requirements

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diary & gluten products.  
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requirements and we will be  
happy to cater to your needs*