

# *Wedding Receptions at Hintlesham Golf Club*

*Hintlesham Golf Club is an entirely self-contained welcoming club which occupies a tranquil 150 acres of rolling Suffolk countryside. Blessed with a very attractive parkland course, which in turn makes it a wonderful setting for your wedding day.*

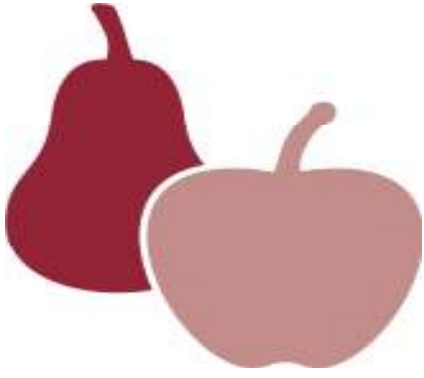
*Our wedding pack has a variety of appetizing dishes, with a range of attractive packages, which includes use of our linen, table plans, slim line vases & candelabra's to give your function that elegant finish.*

*We also offer a self selector menu for those who wish to create their own delicious menus and of course we are always open to your own individual menu ideas.*

*It would be a pleasure to have the opportunity to host your wedding breakfast and evening reception, using our dedicated team, who have the knowledge and experience in event planning and will help tailor your special day to your requirements.*

**If you would like further information, please contact our Operations Manager Catherine Swan on 01473 652761 or e-mail her on [cswan@hintleshamgolfclub.com](mailto:cswan@hintleshamgolfclub.com)**





## 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

T: 01473 652761 F: 01473 652761

E: sales@hintleshamgolfclub.com

### 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

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

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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

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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

-0-

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*  
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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*

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*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*

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*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)*

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*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**

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