



Thank you for enquiring at The Vale Golf Club as a possible venue.

Attached are our menu options, it has been designed to make your decisions and budgeting easy. At the same time it can be custom-made to suit your individual needs, so if you have any questions or suggestions we will be pleased to discuss them with you.

Our newly refurbished function room has been designed to cater for any style, theme and colour schemes, whilst providing a warm and luxurious feel to welcome you and your guests.

Our room hire charge for 2012 is £200 and includes the following;

- Exclusive use of our function room with bar and balcony,
- Personal co-ordinator to look after you from the initial enquiry through to the end of your day
- Table plan option
- linen serviettes
- Ample free car parking
- And of course our accommodating bar and waiting staff, of whom will ensure all your guests are catered for.

We have a resident DJ which can be booked for £220, if you would like to use your own entertainment then we will require the band/dj to provide us with a copy of their public liability insurance.

If you have any questions at all or would like to visit, please do not hesitate to contact me on 01386 462781 ext 250 or email; events@thevalegolf.co.uk

I look forward to hearing from you.

Kind Regards,

Liza Wilkinson

Liza Wilkinson
Events Manager

Menu Options

Arrival Drinks

<i>Glass of Champagne</i>	£7.20	<i>Glass of Sparkling wine</i>	£3.55
<i>Glass of Bucks Fizz</i>	£3.20	<i>Glass of pimm's and lemonade</i>	£3.35
<i>Jug of fruit punch</i>	£8.20	<i>Jug of fresh orange juice</i>	£7.20

Canapés

<i>Selection of Clubhouse Canapes - 5 per person</i>	£5.50 per person
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Starters

<i>Chicken Liver & Smoked Bacon Pate</i> <i>Served with Homemade Onion Chutney, Melba toast & Dressed Salad</i>	£4.45
<i>Confit of Duck Leg</i> <i>Served with Sesame stir Fried Vegetables & Soy Syrup</i>	£4.45
<i>Sliced Melon</i> <i>Served with Seasonal Berries & Vanilla Syrup</i>	£4.45
<i>Chefs Soup</i> <i>Freshly Prepared, served with Bread & Butter</i>	£4.45
<i>Smoked Chicken, Mango and Fig Salad</i> <i>Vine Tomatoes, Honey & Mustard Dressing</i>	£4.95
<i>Baked Field Mushroom</i> <i>Topped with Tomato, Pesto and Mozzarella on a Brioche Crouton</i>	£6.50
<i>Breaded Baby Goats Cheese</i> <i>Accompanied by a Raspberry & Pine Nut Salad</i>	£6.50
<i>Home Cured Beetroot Gravedlax</i> <i>With Cucumber Spaghetti & Lemon Oil</i>	£6.50
<i>Traditional Hand Carved Smoked Salmon</i> <i>Accompanied by Capers, Shallots & Brown Bread</i>	£6.50

Main Courses

All main courses include seasonal vegetables and potatoes as an accompaniment

<i>Roast Loin of Pork</i> <i>With Sage & Onion Stuffing, Apple & Pear Jus</i>	£12.50
<i>Roast Crown of Turkey</i> <i>Served with Pigs in Blankets, Stuffing & Cranberry Compote</i>	£12.50
<i>Baked Fillet of Plaice</i> <i>With a Lemon, White Wine & Grape Sauce</i>	£13.50
<i>Oven Roast Fillet of Salmon</i> <i>With a Dill & Lemon Brioche Crust & a Vine Tomato Pulse</i>	£13.50
<i>Chicken Breast Stuffed with Mozzarella</i> <i>Wrapped in Parma Ham & served with Balsamic Roasted Tomatoes</i>	£13.50
<i>Roast Leg of Lamb</i> <i>Studded with Rosemary & Garlic served with Mint Gravy</i>	£13.50
<i>Braised Lamb Shank</i> <i>Served with Redcurrant, Rosemary & Red Wine Sauce</i>	£16.50
<i>Roast Sirloin of Beef</i> <i>Accompanied by Yorkshire Pudding, Horseradish & Gravy</i>	£17.50

Desserts

All desserts £4.50

- Bitter Chocolate Tart*
Served with Vanilla Ice Cream & Chocolate Sauce
- Apple Tart*
Served with a Fresh Chantilly Cream
- Lemon & Ginger Crunch*
Served with a Fresh Raspberry Coulis
- Iced Vanilla Parfait*
Accompanied by Red Wine Caramel & Warmed Cherries
- Apricot & Almond Bread & Butter Pudding*
With Homemade Custard
- Seasonal Fruit Crumble*
With Homemade Custard
- Champagne & Mixed Berry Jelly*
served with a tuille biscuit
- Banoffee Tart*
Served with Fresh Cream and Chocolate Shavings

<u>Fruit Basket</u>	£19.95
<i>Assorted Fruits served in a Basket, designed for tables of 10</i>	
<u>Cheese Board</u>	£39.95
<i>English & Continental Cheeses Served with Celery, designed for tables of 10</i>	

Other Dishes

<i>Tuna and Cucumber Salad</i>	£6.15
<i>Breaded Brie and Bacon Salad with a Cherry Tomato Relish</i>	£6.15
<i>Warm Chicken and Bacon Salad</i>	£6.45
<i>Clubhouse pie served with Saute Potatos, Peas and Gravy</i>	£7.25
<i>Pasta Bolognese finished with Parmesan Cheese</i>	£7.65
<i>Chilli-Con-Carne served with Boiled Rice and Sour Cream</i>	£8.75
<i>Beef Stroganoff served with Boiled Rice</i>	£9.75

Carvery Options

Choice of Roast Pork or Turkey served with Roast Potatoes and table served Vegetables and Gravy

<i>2 Course followed by Coffee</i>	£13.95	
<i>3 Course followed by Coffee</i>	£17.50	
<i>Coffee and chocolate mints</i>	£1.95	<i>per person</i>
<i>Coffee and petit fours</i>	£3.50	<i>per person</i>

N.B. vegetarian and special dietary requirements are catered for upon request, either individually or as a complete menu planning service. Should you require advice regarding individual dish contents or allergies please feel free to enquire.

If a guest raises this issue on the date of the function, we cannot guarantee to accommodate, but there will be a charge of £5.00 if a substitute dish is to be provided.

Buffet Selections

Finger Buffet 1

Minimum 20 people

£10.95 per person

- Selection of Sandwiches
- Marinated Chicken Skewers
- Tomato & Mozzarella on Ciabatta
- Savoury Flans
- Salmon Goujons
- Selection of Local Sausages
- Potato Wedges

Finger Buffet 2

Minimum 20 people

£14.50 per person

- Selection of Sandwiches
- Marinated Chicken Thighs
- Home Made French Bread Pizzas
- Roast Salmon Fingers
- Homemade Meatballs with a Tomato Dip
- Pork Sausage Rolls
- Roasted Baby Potatoes

Fork Buffet 1

Minimum 20 people

£15.95 per person

- Selection of Cold Roast Meats
- Home Cured Salmon with a Dill & Yoghurt Dressing
- English & Continental Cheese Board, Grapes, Celery and Chutney
- Four House Salads
- Bread Rolls & Butter

Fork Buffet 2

Minimum 30 people

£23.50 per person

- Hot Carved Roast Topside of Beef, Red Wine Jus & Yorkshire Pudding
- Hot Roast Pork with Apple Sauce
- Citrus & Dill Roasted Salmon Fingers
- Warm Baby Potatoes
- Mixed Salad Leaves
- Cherry Tomato & Feta Salad
- Coleslaw
- Cucumber with Mint & Yoghurt
- Pasta Salad
- Saffron Rice & Pepper salad
- Selection of Mini Rolls & Butter
- Three Chefs Desserts
- Coffee & Chocolate Mints

