

*FOR YOUR
PARTY*



*AN INVITATION TO WILLINGDON
GOLF CLUB*

Welcome to Willington Golf Club.

You will find us on the outskirts of Eastbourne, the holiday and conference centre of the South of England. Despite the often frantic pace of modern life, Eastbourne manages to retain a genteel charm borne of a less stressful age and is rightly proud of its title of the "Sunshine Coast" boasting more hours of sunshine on average than anywhere else in the UK.

Whether you are looking for a small informal buffet or a formal reception for your guests we can help to make your arrangements go as smoothly as possible.

Our experienced team of Chef Roger and his wife Lyn, and our Stewardess Lydia, and her Assistant, Steve, will do all they can to make your day a memorable one.



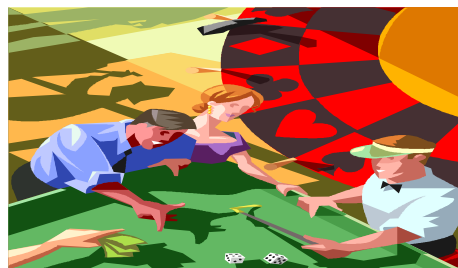
WE CAN OFFER

- Beautiful views of our spectacular Course.
- Catering in our Marquess restaurant for up to 108 (with dance floor) or 118 (without dance floor).
- Extensive menus tailored to your requirements.
- Experienced, friendly staff.
- Disco or Band recommendations.
- Hotel recommendations for all budgets.

The Marquess restaurant has its own downstairs bar and dance floor so everything is self-contained to make for an enjoyable evening. Unlike some venues where the bar, restaurant and dance floor are in different areas your guests will stay

together for an enjoyable

evening.



Types of Function

Since the Clubhouse development took place in 2004, Willingdon have hosted all different types of occasions.

Examples of this are as follows:-

Gold and Silver Wedding Anniversaries

Christenings

All day weddings and evening functions following weddings abroad.

All age birthdays.

Weddings with a "suckling pig roast barbecue"

Jazz Nights

Casino Evening

Race Nights

St. Patricks Day Night

Pub Curry Nights

Frank Sinatra Tribute Evening

Roy Orbison Night

Cameo Opera Evening

Italian and Spanish Night

Valentines Evening

Country and Western Evenings



Why not choose Willingdon to host your very own special evening?
We can help advise on the entertainment and the menu.





On the following pages, you will see some sample menus for both a formal sit down meal or an informal buffet reception.

These can be tailored to your own requirements. Roger, our Chef, is experienced in all types of catering. However, his carveries are legendary and very popular!!!



sample menus

Members of the party must have the same choice from the selections offered as it is not possible to cater for different menus in one party for large groups. However, you can choose a different starter, main or desert from the set menus. Vegetarian or specific dietary menus can be provided as an option, on advance request. The main course can be altered to a Carvery with your choice of two meats for the whole party if requested.



Menu A

Prawn Salad

Somerset Chicken

(Breast of Chicken wrapped in bacon and cheese and then coated with a creamy sage and mushroom sauce)

Seasonal Vegetables

Chef's Potatoes

Bannoffee Pie

Coffee

Price £16.95—2 courses

£19.50—3 courses

Menu B

Mushroom d'Amour—Bruschetta topped with sliced mushrooms in a garlic and cream sauce

Roasted stuffed loin of pork served with apple and grain mustard gravy

Seasonal vegetables
Chef's potatoes

Fresh Fruit Flan

Price £16.95—2 courses—
£19.50—3 courses



Menu C

Pate with melba toast

Fillet of Lamb, gently cooked in a port and red wine sauce

Seasonal vegetables
Chef's potatoes

Pavlova filled with woodland fruits
Coffee

Price £16.95—2 courses
£19.50—3 courses

Menu D

Soup of the Day

Medallions of Beef in a red wine, onion
and mushroom sauce
Seasonal Vegetables
Chef's Potatoes

Strawberry & Champagne Cheesecake

Coffee

Price £16.95—2 courses
£19.50—3 courses



Menu E

Melon and Summer Fruit Cocktail

Salmon Wellington—Fillet of salmon,
laid on a bed of spinach then
wrapped in puff pastry and coated
with hollandaise sauce

Vodka & Lemon Twist Mousse

Coffee

Price £16.95—2 courses
£19.50 3 courses



Buffet Menu 1

Various sandwiches on white and brown bread
Sausage rolls
Cheese straws
Fingers of quiche at £4.50 per person

Buffet Menu 2

Various sandwiches on white and brown bread
Mixed croûtes (puff pastry with a selection of fillings—cheese/ham/chicken curry and mushroom)
Fingers of quiche
Ginger and lemongrass chicken skewers
Cheese straws
Mini pizza at £6.95 per person

Buffet Menu 3

Various sandwiches on white and brown bread
Mixed croûtes with a selection of fillings
Chicken Yakatori kebabs
Chicken Tikka skewers
Prawns wrapped in filo pastry and served with a dipping sauce
Vegetable satay
Cheese and bacon straws
Smoked salmon blini at £9.50 per person

Buffet Menu 4

Various sandwiches
Chicken Yakatori kebabs
Ginger and Lemongrass Chicken skewers
Prawns (marinated in sweet chilli and garlic) skewered
Smoked salmon canapés
Mini French canapés
Mixed croûtes with a selection of fillings
Vegetarian croûtes
Fila coated prawns with a dipping sauce
Cheese straws
Mini pizzas at £10.50 per person

Plus various sweet bites can be added at a cost of £3.00 per person (mini éclairs, praline pastries, vanilla choux pastries, cherry tartlets and pineapple tartlets) if required.

Buffet Menu 5



Whole Salmon with lime, lemongrass and bay leaves.
Decorated with cucumber scales and lime
mayonnaise.

Roast Sirloin of Beef with cracked pepper crust,
served with horseradish sauce.

Baked Ham with honey and lavender served with
grain mustard and honey.

Dressed Turkey breast with a redcurrant and orange
confit.

Stilton and Walnut Roulade (vegetarian) with a sour
cream and chive sauce laid on a bed of spinach
leaves.

New potatoes tossed with fresh dill and mayonnaise.
Greek salad—plum tomatoes, cucumber, feta, olives
and virgin oil.

Nicoise—mixed leaves, flaked tuna, egg, tomatoes
and anchovies.

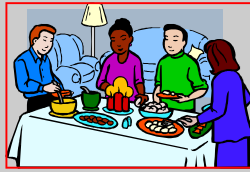
Traditional hand cut coleslaw.

Waldorf—apples, walnut, celery on a bed of chicory
with a blue cheese dressing.

Selection of desserts.

£18.50 per head

Buffet Menu 6



Rosemary Lamb.

Diced fillet of lamb braised with onions, crushed tomatoes and flavoured with rosemary then finished with cream.

Stir Fry Pork.

Served in a sweet and sour sauce with pineapple, peppers, carrots and tomatoes.

Thai Beef.

Strips of beef in an authentic Thai green curry sauce with coconut milk, egg plant and green peppers.

Vegetarian Caponata

Red beans, lentils, vegetables, tomatoes and mushrooms spiked with chilli spices and garlic.

Chicken Cacciatore

Diced breast of chicken, cooked slowly in a tomatoes, black olive, garlic and basil sauce.

Selection of desserts

£17.50 per head

Willingdon Golf Club

Wine List 2011



All prices per bottle
House Wine

- | | | | |
|----|--------|---|--------|
| 1. | France | Merlot Vin de Pays d'Oc Val d'Orbieu
Round,fruity easy drinking red Merlot | £12.80 |
| 2. | Chile | Volasas Sauvignon Blanc
A light dry white wine of finesse with citrus fruit flavours | £12.80 |

White Wine

- | | | | |
|----|--------|--|--------|
| 3. | Italy | Pinot Grigio, Ca Lunghetta
Light and fruity with crisp aromatic flavours | £14.90 |
| 4. | France | Chablis, Jean Marc Brocard
A crisp, dry quality Chablis with a classic steely character | £20.35 |

Red Wine

- | | | | |
|----|-----------|--|--------|
| 5. | Australia | Mountbridge, Shiraz
Medium bodied with soft, ripe fruit flavours
and a hint of spice | £14.90 |
| 6. | Spain | Rioja Vega, Red
Bright garnet red, smooth with red berry fruit
aromas | £14.90 |
| 7. | Spain | Rioja Vega Crianza, Red
12 months in oak gives rich aromas, vanilla, toasty oak
and spicy flavours | £17.10 |

Rose Wine

- | | | | |
|----|--|---|--------|
| 8. | | California Sutter Home White Zinfandel Blush
Light and fruity with delicate crispness and a
hint of natural sweetness | £15.20 |
|----|--|---|--------|

Champagne

- | | | | |
|-----|--------|--|--------|
| 9. | France | Jules Feraud, Cuvee de Reserve
Award winning quality wine, biscuit with a long finish | £30.60 |
| 10. | | Moet et Chandon
(For that special occasion.) | £47.45 |

Sparkling Wine

- | | | | |
|-----|--|------------------|--------|
| 11. | | Cava Montesquius | £20.35 |
|-----|--|------------------|--------|

Port

- | | | | |
|-----|--|------------------------------|--------|
| 12. | | Ruby Port Cockburns | £24.00 |
| 13. | | Taylors Late Bottled Vintage | £26.10 |

MEMBERS RECEIVE 20% DISCOUNT FROM THESE PRICES.
APRIL 2011

**WE VERY MUCH HOPE YOU CHOOSE
WILLINGDON
FOR YOUR VERY SPECIAL OCCASION.**



**WE WILL DO ALL WE CAN TO
MAKE IT ONE TO REMEMBER**

WWW.WILLINGDONGOLFCLUB.CO.UK

E MAIL:

SECRETARY@WILLINGDONGOLFCLUB.CO.UK

TELEPHONE 01323 410981

Willingdon Golf Club/2012