



LAMBERHURST GOLF CLUB
2012 SOCIETY BOOKING FORM

Name of Society

Date of Visit

Name of Organiser

Address

.....

Tel. No *Mobile No*

Email

Signature *Date*

Cost for Golf per player	18 Holes April ~ September	£33	<input type="checkbox"/>
	18 Holes October ~ March	£30	<input type="checkbox"/>
	31 Holes	£38	<input type="checkbox"/>
	36 Holes	£45	<input type="checkbox"/>

(Please tick)

No. of Players (*Minimum of 15*):

Tee Time: (am)

Tee Time: (pm)

***Singles / Foursomes / Greensomes / 3 Balls**

(Delete where applicable)

Please note: MEDAL and 4-Ball Texas Scramble Competitions are not permitted at any time. 4-Ball matches are not permitted on a Tuesday morning.

A payment deposit of £100.00 is enclosed with this booking form.

***** COST PER PLAYER *****

GOLF £.....

BREAKFAST £.....

LUNCH £.....

2/3 COURSE MEAL £.....

TOTAL COST PER PLAYER £.....



SOCIETY MENUS

BREAKFAST

(Please tick box ~ a minimum number of 12 people will be charged for breakfast before 10am)

- Coffee & Bacon Roll @ £3.00***
- Coffee & Sausage Roll @ £3.00***
- Full English Breakfast with Tea or Coffee @ £5.50***

LUNCH MENU

All choices are priced at **£6.50 per person**

(Please tick one option only)

- Crumbed Turkey Escalope***
Lightly dusted with smoked paprika, then rolled in fresh breadcrumbs ~ accompanied with a herby garlic butter, sauté potatoes & crunchy coleslaw.
- Matta's Thai Green Chicken Curry***
Made with fresh green chillies & cooling coconut cream ~ served with fragrant Thai rice, crisp prawn crackers.
- Crispy Breaded White Fish Fillet***
Chive crumbed fish served with Fries, Bistro Salad & homemade tartar sauce.
- Chef's handmade Pork & Chorizo Burger***
Made with prime cuts from Woodlands Farm Estate hogs, laced with a smoky Spanish Sausage, topped with mature cheddar ~ served with handmade fries, Bistro salad and garlic mayonnaise.
- Sirloin Steak Baguette***
Tenderized prime English steak ~ served with Cheddar topped with fried mushrooms and onions and comes with fries.
- Baked Ham & Fried Eggs***
In house Baked Ham, 2 Fried Eggs & Steakhouse style Chips ~ served with buttered bread (and strong English Mustard for the brave!!)
- Bangers & Bubble***
3 Butchers Handmade Sausages, pan fried Bubble & Squeak cake ~ finished with a ladle of stockpot gravy.
- Very Veggie***
3 Cheeses & Spinach Omelette served with a fresh dressed Bistro Salad

Please note... all our food is freshly and skilfully prepared on site by our Team of Professional Chefs.



DINNER MENU

3 COURSE MEAL @ £16.50

2 COURSE MEAL @ £14.50

**Please select one option only (Starter & Main or Main & Dessert)*

TO START...

- Chef's Hearty Seasonal Soup ~ served with a Kentish Cob*
- Chicken Liver Pate ~ with red onion jam & melba toast*
- Hot Fondue of Oak Smoked Mackerel ~ bound in a light
Cheese sauce served with bread fingers for dipping*
- Wexford Mushrooms ~ creamy peppered mushrooms with
Stilton glaze served on a crisp crouton round*

THE MAIN EVENT...

- The Steak Dinner ~ Sirloin steak in a peppercorn & brandy sauce,
with garlic sauté potatoes*
- Chicken Chasseur ~ with Thyme roast potatoes, carrots & French beans*
- Grilled Catch of the Day ~ with basil infused ratatouille & potatoes*
- Millionaires Fish Pie ~ a rich sauce with hardboiled eggs, peas and topped
with a cheesy mash & a bistro salad*
- Slow Cooked Pork ~ braised in cider, sage & apple, served with creamy
mash and seasonal vegetables*

Pies for all...

All pies served with potatoes, steamed vegetables & gravy ~

- | | | | |
|--------------------------------------|--------------------------|--|--------------------------|
| <i>Steak, Mushroom & Ale</i> | <input type="checkbox"/> | <i>Chicken, Ham & Creamed Leek</i> | <input type="checkbox"/> |
| <i>Steak & Kidney</i> | <input type="checkbox"/> | <i>Chicken, Mushroom & Thyme</i> | <input type="checkbox"/> |
| <i>Steak, Red Wine & Stilton</i> | <input type="checkbox"/> | | |

The Club Roast ...

Served with Cauliflower Cheese, Potatoes, a medley of Vegetables & Gravy

- Loin of Pork with Apple Sauce*
- Roasted Leg of Lamb with Mint Sauce*
- Topside of Beef with Horseradish Sauce*

TO FINISH ...

- Freshly prepared Seasonal Dessert of the Day*

Special Dietary Requirements?..... Please let us know



For all Society Enquiries,
please contact the Secretary's Office

Telephone No: 01892 890591 (Office)

Buggy hire, please contact the Pro Shop Direct
Telephone No: 01892 890552

Lamberhurst Golf Club
Church Road, Lamberhurst, Kent
TN3 8DT

Secretary@lamberhurstgolfclub.com

FOR OFFICE USE ONLY:

DEPOSIT PAID	£.....
WEB DIARY ENTRY