



Highwoods Golf Club

Ellerslie Lane, Bexhill-on-Sea, East Sussex TN39 4LJ
Secretary: 01424 212625 Club Professional: 01424 212770
Facsimile: 01424 216866 e-mail: highwoods@btconnect.com

CONFIRMATION OF SOCIETY BOOKING

Name of Society.....

Date of Visit.....2012 Number of players.....
(Minimum 12)

Preferred Starting Time..... AM PM

STRICT DRESS CODE - Please ensure all of your players are informed of the Club's requirements.

<i>Green Fee Costs</i>	<i>Cost</i>
<i>18 holes</i>	<i>£30</i>
<i>27 holes</i>	<i>£35</i>
<i>36 holes</i>	<i>£40</i>
<i>No reciprocals or County Card concessions can be used when booking Societies.</i>	
<i>Highwoods members pay a £5 golf fee only.</i>	
<i>Please fill in your catering requirements</i>	
<i>on the attached form.</i>	

Society Secretary/Organiser

Name..... Tel No.....

Address.....

Post Codee-mail

Our initial requirements are stipulated above. I will confirm exact numbers at least three days prior to the visit. I understand that catering cancellations after that time will remain payable. With regard to Green Fees I understand that the Club will require payment for a minimum of 12 Players unless prior arrangements have been made for a lesser number.

Enclosed please find £10.00 per person deposit. £.....

Signed..... Date.....
Society Secretary/Organiser.

Catering Requirements Please indicate your catering requirements on the enclosed booking sheet. Last serving time for dinner is 7.30pm. We can supply extra meals if required for non-players. Any special dietary requirements catered for with prior notification

SOCIETY MENU CHOICES 2012

Society Name..... **Date of Visit**.....

<u>Breakfast</u>	<u>Cost</u>	<u>Nos</u>
Morning Coffee AM only (Included)		
Bacon Roll or Danish Pastry with Fresh Filter Coffee	£4.00	
Full English Breakfast with Tea or Coffee (Bacon, Sausage, Egg, Toast, Mushrooms., Beans & Tomatoes)	£7.00	
<u>Lunches from 11.00a.m. – 3.00 p.m. only</u>		
Ploughman's Platter	£6.50	
Ham, Egg & Chips	£6.50	
Lasagna Chips & Salad	£6.50	
6oz Sirloin Steak, Chips, Peas and Pepper Sauce	£8.50	
Selection of Sandwiches and Portion of Chips	£4.50	
<u>2 Course Dinner including Coffee from 4.00 p.m onwards</u>		
Lamb Mint and Rosemary Pie	£14.00	<u>Nos</u>
Steak & Kidney Pie		
Roast Beef & Yorkshire Pudding		
3 Cumberland Sausages, Garlic Mash and Red Onion Gravy		
Supreme of Chicken with Tarragon & Wild Mushroom Sauce		
Roast Saddle of Lamb with Redcurrant & Thyme Jus		
6oz Pork Steak with Apple & Sage Gravy		
6oz Sirloin Steak, Chips, Peas and Pepper Sauce		
Choose a Sweet from sweet list overleaf.		
<u>3 Course Dinner including Coffee</u>		
<u>Starter Menu A</u>		
Homemade Soup of the Day	£17.50	<u>Nos</u>
Deep Fried Whitebait Diablo with Granary Bread		
Fan of Gala Melon with Mixed Berry Coulis		
<u>Main Course Menu A</u>		
Lamb Mint and Rosemary Pie		
6oz Pork Steak with Tomato & Basil Sauce		
Roast Sirloin of Beef with Yorkshire Pudding		
Supreme of Chicken with Wild Mushroom and Tarragon Sauce		
Choose a Sweet from sweet list overleaf		
<u>3 Course Dinner including Coffee</u>		
<u>Starter Menu B</u>		
Deep Fried Brie Wedge with Orange & Cranberry Sauce	£20.00	<u>Nos</u>
Creamy Garlic Mushrooms		
Farmhouse Pate with Melba Toast		
<u>Main Course Menu B</u>		
Supreme of Chicken with Stuffed with Stilton Pine nuts and Red Onion		
Braised Steak with Roasted Root Vegetable		
Fillet of Plaice stuffed with Spinach with Lobster Sauce		
Choose a Sweet from sweet list overleaf		

