Willesley Park Golf Club

Please make your options to complete your food package. Please note, however, that all members of your team are expected to have the same chosen items. Vegetarian or any other dietary requirements can be ordered by contacting the Pro Shop on the number below.
01530 414596 option 2
Food MUST be ordered 14 days before your golf day, however if you are able to let us know your choices as soon as possible that would be gratefully appreciated.
Please confirm final food numbers at least 72 hours before your visit. If catering numbers drop below this figure after this time you will still be charged for the confirmed number of meals.

Morning

Tea/Coffee station on arrival £2.50 pp (Available all day to suit arrival time)

Bacon or fried egg bap £4.50 pp (Available all day)

Bacon or fried egg bap with Tea/Coffee station £6.50 pp

Full English breakfast with Tea/Coffee station £12.50.00 pp

Vegetarian Full English breakfast £8.00 pp

Buffet style Full English breakfast with Tea/coffee station (For 30+ people) £12.50 pp

Light bites

Sandwiches, salad and chips £9.50 pp

Sandwiches, salad and soup £9.50 pp

Chicken Caesar salad £9.50 pp

Pasta salad (ask for fillings options) £9.50

Jacket potatoes, salad (ask for fillings options) £9.50

Evening/Afternoon

1 Course £15.00

2 Course (starter or dessert with a main course) £21.00

3 Course (starter, main and dessert) £26.00

Tea/Coffee (end of meal) £2.50

Menu Choices :

(One choice per group per course. Additional dietary requirements can be catered for)

Starters

Homemade seasonal soup

Traditional prawn cocktail

Honeydew melon and summer berry compote

Chicken liver pate, melba toast

Creamy mushrooms on toasted brioche and rocket salad

Main Courses

Pork fillet with a game stuffing wrapped in serrano ham with a cider jus crispy onion and seasonal vegetables

Roast turkey and stuffing, roast potatoes and trimmings and seasonal vegetables

Home-made steak & ale pie, new potatoes and seasonal vegetables

Chicken wrapped in bacon, white wine sauce seasonal vegetables

Chicken tikka curry, rice/naan with poppadom's & pickles

Home-made chicken & mushroom pie, new potatoes and seasonal vegetables

Home-made lasagne, salad, coleslaw and garlic bread

Butcher's sausages, creamy mash potato, onion gravy and peas

Home-made fishcake on a bed of mixed bean rice salad with a sweet chilli sauce

Tempura Vegetables on a bed of curried lentils with ginger and lime dressing

Spinach Tartlet with sauteed mushrooms and a white wine sauce

Butternut Squash and roasted red pepper flan with sauteed greens

Desserts

Apple crumble and custard

Fruit cheesecake, mixed berry compote with cream

Sticky toffee pudding with a sweet butterscotch sauce

Eton mess with cream

Lemon meringue pie with cream