



# FUNCTION MENU 2022

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HESWALL GOLF CLUB

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As a private members club we can offer an excellent range of food, beverages and service. Our hospitality team will expertly assist you in planning a celebration tailored perfectly to your event.



### **Heswall Golf Club can offer you:**

- Competitive room hire fees
- Dancefloor at no extra cost
- A DJ/performer friendly space
- Multiple catering packages
- Fully licensed bar
- Fully staffed waiting-on service
- Optional 'drinks on arrival'
- Parking facilities
- A room with a spectacular view
- Child-friendly dining options

### **We help you celebrate:**

- Birthdays
- Anniversaries
- Engagements
- Christenings
- And many more...

Discuss your booking with our manager  
now!

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**Keep scrolling to see our  
variety of catering  
options!**

# Food Packages

Here at Heswall Golf Club we offer a range of catering options to suit any taste, style and event...

## Gold Standard Buffet:

- Apple and black pudding sausage rolls
  - Selection of sandwiches
  - Homemade quiche (choose from 3 flavours)
- Asiatic platter of samosas, spring rolls and dumplings
  - Moroccan style falafel Bites
  - Crispy coated potato wedges
    - Luxury garden salad
    - Potato salad
- Slow roasted chicken drumsticks (choose from 4 flavours)

## Platinum Premium Buffet:

Our Gold Standard Buffet plus...

- Upgrade sandwiches to open baguettes and an additional filling
- Choose chicken drumsticks or crispy wings (choose from 4 flavours)
  - Slow braised Jack Daniels BBQ ribs
  - Bakers baskets, oils and tapenade

Gold  
£14.95pp

Platinum  
£19.95pp

(We have child friendly options available upon request)

## Gourmet Roaming Buffet

Mini classics move around your event for your guests, served by our professional and friendly hospitality team. 'Mix and Match' from:

- Fish and Chip cones
- Butcher's sausage, mash and onion gravy
- Slider burgers (choose beef or chicken)
  - Chicken curry, rice and naan
- Chicken and bacon Caesar salad

£15.95pp

## Formal Dining

Our dining room function suite is the perfect place to host your celebration dinner, our professional hospitality team will ensure you dine in luxury.

Choose from;

- 1 Course £ 12 pp
- 2 Courses £18 pp
- 3 Courses £22 pp

See next page for our formal dining menu!

As you browse our menus of high quality home-cooked food we would like to remind you that your dietary requirements are important to us. Our chef's can offer vegetarian, vegan and gluten-free alternatives where requested – just let us know and we will do the rest!

# Formal Dining

Joining us for a formal dining event? See our menu of delicious fresh home-made food below!

## ~~Starters~~

**Homemade Soup of the day** – served with oven baked herby croutons, bread roll and salted butter

**Chicken Liver & Brandy Pate** - served with brioche toast, house pickles and red onion jam

**Classic Prawn Cocktail** – shredded iceberg, creamy homemade marie-rose sauce and freshwater prawns; with buttered wholemeal bread for dipping

**Sticky JD Wings** – 5 chicken wings cooked in a sticky Jack Daniels BBQ glaze and topped with sesame seeds

## ~~Main Courses~~

**Chicken and Vegetable Pie** - chunks of tender chicken breast and seasonal vegetables cooked in a rich pan gravy, topped with puff pastry and served with homemade triple cooked chips and sweet garden peas

**Silverside of Beef Dinner** – A Classic dinner of overnight matured beef, rosemary and garlic potatoes, seasonal vegetables, rich bone stock jus and Yorkshire pudding (£2 supplement)

**Fillet of Salmon** – Oven baked Salmon served with lemon and herb crushed new potatoes, seasonal vegetables and a creamy white wine and tarragon sauce

**Hunter's Chicken Supreme** – French-trimmed skin-on chicken breast wrapped in smoky bacon and slow roasted, topped with vintage cheddar cheese and our secret recipe JD BBQ sauce; served with seasonal vegetables and your choice of new potatoes or triple cooked chips

## ~~Desserts~~

**Homemade Fruit Crumble** – your choice of Apple and Rhubarb or Apple and Mixed Berry; served with vanilla custard or famous 'Nicholls of Parkgate' vanilla ice cream.

**Raspberry and Lemon Posset** – Fresh set vanilla and citrus cream with a sweet and tangy raspberry compote centre – served with homemade oat biscuits

**Cheese Platter** – (Served to the table for sharing) - wedges of crumbly blue stilton, creamy French brie and smoky cheddar served with celery, grapes, house pickles & chutneys, crackers and salted butter

**Fresh Fruit Salad** - chopped mixed fine fruits topped with a drizzle of pouring cream (upgrade to famous 'Nicholls of Parkgate' Vanilla Ice Cream for a 50p supplement)

Can't find what you're looking for? Let our team know and we will do our best to accommodate your desires (some choices may be subject to additional charge)