



Pyecombe Golf Club, Clayton Hill, Pyecombe, Sussex, BN45 7FF

Telephone: 01273 845372

Email: info@pyecombegolfclub.com

Website: www.pyecombegolfclub

SOCIETY BOOKING FORM 2019

Pyecombe welcomes Society bookings of 10 or more (please note that if the number of players drop below the recommended number for a society we reserve the right to charge full green fee rate). Please contact the Office on 01273 845372 (option 2) to check availability of your preferred dates. To confirm your booking please complete this form and return to Pyecombe Golf Club at the above address or via info@pyecombegolfclub.com. A £50 deposit is required which can be paid via credit card over the phone or a cheque payable to 'Pyecombe Golf Club'.

Name of Society	
Day and date of booking:	
Number of golfers:	
Number of non-golfers:	
Organisers name:	
Phone number:	
Email:	
Mobile:	
Address:	

SOCIETY – Midweek Only	
Mon, Tues, Thurs	£27 (including complimentary tea and coffee)
Weds, Fri	£30 (including complimentary tea and coffee)
27 holes	<i>On Application</i>
36 holes	<i>On Application</i>
Other	
Preferred tee time	
Nearest the Pins	
Longest Drive	
Buggies	£25 per buggy (book direct with Pro Shop)
Please choose your food option from the list attached	
Food Cost	
TOTAL COST FOR DAY GOLF AND FOOD PER PERSON	

FOOD CHOICES:	Serving Time @	Price per person	Tick Box
Complimentary Tea and Coffee on arrival. Additional servings @ £1 per person			
Bacon or Sausage bap		£2.80	
Ham and Cheese croissant		£2.80	
Full English Breakfast (2 Bacon, 2 Sausage, 2 Eggs, 2 Hash Browns, Fried Bread, Baked Beans & OJ)		£7.50	

SNACKS:	Serving Time @		
Ham, Egg and Chips		£6.80	
Beef Chilli and Tortilla Chips		£8	
Lasagne, Garlic Bread and Salad		£8	
Bangers, Mash and Onion Gravy		£8	
Sandwiches and Chips		£6	
Cream Tea (2 scones, jam, clotted cream and tea)		£4.80	

MAIN MEALS:	Serving Time @		
<i>Decide on the number of courses you would like and then choose one option from each section of the menu below.</i>			
One Course Meal (all meals include coffee and mints)		£11	
Two Course Meal		£15.50	
Three Course Meal		£20	

STARTERS:			
Prawn Cocktail appetiser			
Goats Cheese, Beetroot, Walnut salad			
Seasonal 'Soup of the Day', served with fresh bread			
Chicken Liver Pate with toast			
Portobello Stilton stuffed mushroom, with pesto parmesan crust top			

MAIN COURSE:			
Beef and Ale Pie with gravy in a shortcrust pastry, with saute potatoes and seasonal vegetables			
Salmon Fillet with Herb Crust, new potatoes and seasonal vegetables			
Chicken Breast wrapped in Bacon, creamy tarragon sauce, saute potatoes and seasonal vegetables			
Goats Cheese and caramelised Red Onion Tartlet, served with salad			
Lamb Cobbler (with dumpling topping) new potatoes and seasonal vegetables			

DESSERTS:			
Eton Mess (red berries, meringue and cream)			
Chocolate Brownie served with cream			
Orchard Fruit Crumble and custard			
A selection of Cheese and Biscuits			

BUFFETS:	Serving time @	Price Per Person	Tick Box
Traditional Ploughman's: (Cheddar, Homemade Gala Pie, Salad bowl, Coleslaw, Chutney and Pickled Onions) served with Fresh Bread		£8	
Standard Buffet: Ham, Cheese, Green Salad, Peppers, Tomatoes, Potato Salad OR Buttered New Potatoes, Fresh Bread		£7	
Add any of the following at the additional cost of £1 per item (please tick box next to required item)			
Homemade Sausage Rolls	<input type="checkbox"/>	Homemade Scotch Eggs	<input type="checkbox"/>
Homemade Gala Pie	<input type="checkbox"/>	Selection of Prawns	<input type="checkbox"/>
Coronation Chicken	<input type="checkbox"/>	Rolled Turkey Breast	<input type="checkbox"/>
Tomato/Basil/Mozzarella Salad	<input type="checkbox"/>		<input type="checkbox"/>
Add any of the following at the additional cost of £1.50 per item			
Sliced Rare Roast Sirloin Beef	<input type="checkbox"/>	Dressed Salmon (minimum of 20 people)	<input type="checkbox"/>
Selection of Homemade Cakes (Victoria Sponge, Brownies, Flapjacks etc)			<input type="checkbox"/>
Canapés: (choose any 5)		£6	
Stilton and Walnut Parmier	<input type="checkbox"/>	Tomato/Mozzarella/Basil Vol au Vents	<input type="checkbox"/>
Sweet Chilli Prawn Sticks	<input type="checkbox"/>	Rolled Ham & Mustard Crepes	<input type="checkbox"/>
Mini Fishcakes	<input type="checkbox"/>	Baby Baked Potatoes with Tuna	<input type="checkbox"/>
Spicy Chicken Satay Sticks	<input type="checkbox"/>	Avocado & Goats Cheese Crostini	<input type="checkbox"/>
Salmon, Cream Cheese, Dill Blinis	<input type="checkbox"/>	Beef & Horseradish Savoury Scone	<input type="checkbox"/>
Sandwiches, Nibbles, Cake, Tea and Coffee A Selection of Sandwiches on Brown and White Bread, Homemade Sausage Rolls, Vegetarian Quiche, a selection of Homemade Cake, Tea and Coffee		£9	

Our food is locally sourced and lovingly prepared by our two excellent chefs.
We are more than happy to provide an alternative menu to that offered if required.
Please advise the kitchen in advance for any specific food allergies or dietary requirements.
We request that food choices are sent back to us no later than 14 days prior to your event.