



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

Telephone: 01273 845372

Email: [info@pyecombegolfclub.com](mailto:info@pyecombegolfclub.com)

Website: [www.pyecombegolfclub](http://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](mailto: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'.

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

<b>SOCIETY – Midweek Only</b>	
Mon, Tues, Thurs	<b>£27</b> (including complimentary tea and coffee)
Weds, Fri	<b>£30</b> (including complimentary tea and coffee)
27 holes	<i>On Application</i>
36 holes	<i>On Application</i>
<b>Other</b>	
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	

<b>FOOD CHOICES: Serving Time @</b>	<b>Price per person</b>	<b>Tick Box</b>
Complimentary Tea and Coffee on arrival. Additional servings @ £1 per person		
Bacon bap	<b>£2.80</b>	
Sausage Bap	<b>£2.80</b>	
Full English Breakfast	<b>£7.50</b>	

<b>GOLFERS FAVOURITES: Serving Time @</b>		
Ham, Egg and Chips	<b>£7</b>	
Chunky Beef Chilli, Rice and Garlic Bread	<b>£9</b>	
Lasagne, Garlic Bread and Chips	<b>£9</b>	
Bangers, Mash and Onion Gravy	<b>£9</b>	
Sandwiches and Chips	<b>£6.50</b>	
Cream Tea (2 scones, jam, clotted cream and tea)	<b>£5.50</b>	

<b>MAIN MEALS: Serving Time @</b>		
<b><i>Decide on the number of courses you would like and then choose one option from each section of the menu below.</i></b>		
One Course Meal (all meals include coffee and mints)	<b>£12</b>	
Two Course Meal	<b>£16</b>	
Three Course Meal	<b>£20</b>	

<b>STARTERS:</b>		
Prawn Cocktail		
Individual camembert, with cranberry relish and bread		
Seasonal 'Soup of the Day', served with bread roll		

<b>MAIN COURSE:</b>		
Beef and Ale Pie with gravy in a shortcrust pastry, with saute potatoes and seasonal vegetables		
Chicken and Ham 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		

<b>DESSERTS:</b>		
Sticky Toffee Pudding / caramel sauce / cream		
Chocolate torte /cream		
Fruit Crumble and custard		
A selection of Cheese and Biscuits		

<b>BUFFETS:</b>	<b>Serving time @</b>	<b>Price Per Person</b>	<b>Tick Box</b>
<b>Traditional Ploughman's:</b> (Cheddar, Homemade Scotch Egg, Salad bowl, Coleslaw, Chutney and Pickled Onions) served with bread rolls		<b>£8</b>	

<b>Standard Buffet:</b> Ham, Coronation Chicken, Cheese, Green Salad, Tomatoes, Potato Salad, Bread Rolls	<b>£8.50</b>	
-----------------------------------------------------------------------------------------------------------	--------------	--

**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"/>	Rolled Turkey Breast	<input type="checkbox"/>
Selection of Prawns	<input type="checkbox"/>	Vegetarian Quiche	<input type="checkbox"/>	Coleslaw	<input type="checkbox"/>
Tomato/Basil/Mozz Salad	<input type="checkbox"/>	Caesar Salad	<input type="checkbox"/>		<input type="checkbox"/>

**Add any of the following at the additional cost of £1.75 per item**

Sliced Rare Roast Sirloin Beef	<input type="checkbox"/>	Dressed Salmon (minimum of 20 people)	<input type="checkbox"/>
Selection of Homemade Cake	<input type="checkbox"/>		<input type="checkbox"/>

<b>Canapés: (choose any 5)</b>		<b>£6</b>	
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"/>

<b>Sandwiches, Nibbles, Cake, Tea and Coffee</b> A Selection of Sandwiches on Brown and White Bread, Homemade Sausage Rolls, Vegetarian Quiche, a selection of Homemade Cake, Tea and Coffee	<b>£9.50</b>	
-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------	--

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.