# Welcome to Puttenham Golf Club

At Puttenham we are very fortunate to have Head Cook Katty Dyer who is passionate about cooking good wholesome food prepared on site from fresh local produce.

In Kelly Gladwell we have an Event
Coordinator who knows how to party. She
will help you put together a great event that
your guest will enjoy and remember for all
the right reasons.

Kelly's Front of House team will give you and all your guests a very warm welcome and look after you throughout the event.

The Clubhouse offers a fully licensed bar with an adjoining restaurant and pretty patio.

Food Allergies and Intolerances
If you have any concerns please
seek advice from our staff
before ordering.

## Something to celebrate

Birthdays, anniversaries, promotion, retirement, office parties, weddings or sadly wakes why not utilize the excellent facilities that are available to you as a member of Puttenham golf club.

Come and talk to our front of house team and let them cater for your event needs.

Call

Kelly Gladwell on 01483 810498 or email

kelly.gladwell@puttenhamgolfclub.co.uk





### **Function Menu**

2020



#### **Starters**

£5.95

Prawn Cocktail

Avocado and Crispy Bacon

Melon and Parma Ham

Chicken Liver Pate

**Smoked Mackerel Pate** 

Deep Fried Garlic Mushrooms

Leek and Gruyere Cheese Tartlets

Deep Fried Brie Wedges

One of the following homemade soups with a freshly baked bread roll

Tomato and Basil Soup

Butternut Squash, Chilli, Ginger and Coconut Soup

French Onion Soup

Carrot and Coriander Soup

Leek and Potato Soup

#### Main courses

£12.95

Beef and Guinness or Steak and Kidney Pie

Chicken, Ham and Leek Pie

Beef Bourguignon

Feather Blade of Beef

Coq Au Vin

Chicken Breast stuffed with stilton

and apricots

Salmon En Croute

Roast Beef

Roast Loin of Pork with Crackling

Mustard Glazed Gammon

Duck Breast with a Morello jus (£2.00 SUPP)

ALL served with fresh seasonal vegetables

Chilli Con Carne

with rice and soured cream

Chicken Korma Curry

with rice and poppadum

#### **Desserts**

£5.95

Traditional Homemade Puds:

Treacle Sponge

Apple and Blackberry Pie

Rhubarb or Fruit Crumble

Sticky Gingerbread Pudding

Bread and Butter Pudding

Sticky Toffee Pudding

Trio Surprise

Paylova with fresh fruit

Lemon Crunch

Summer Berries with

Homemade shortbread

**Chocolate Mousse** 

Banoffee Pie

A selection of cheese with biscuits

Tea, coffee and after dinner mints

£2.00pp

Vegetarian & Vegan Options Available