



BEESTON FIELDS
GOLF CLUB

CHRISTMAS

at Beeston Fields

2026



SEASONAL AFTERNOON TEA

Afternoon tea with a festive twist, featuring a selection of
tasty nibbles.

Pre-book with the restaurant and inform us of any dietary
needs within your party. Exclusive use of the Sunlounge or
Dining Room is available for an additional venue hire fee.

GLASS OF BUCKS FIZZ ON ARRIVAL

SELECTION OF SANDWICHES

Smoked Scottish Salmon & Cream Cheese
Butter Baisted Turkey Breast & Stuffing
Hummus, Grated Carrot & Beetroot (ve)
Egg & Watercress (v/df)

SAVOURIES

Warm Pigs in Blankets with Honey & Sesame Glaze
Turkey, Pork & Cranberry Pie
Cheese Twists (v)

DESSERTS

Homemade Fruit Scones with Clotted Cream & Jam (v)
Stollen Bites (v)
Mini Mince Pies (v)
Individual Lemon Tart (v/gf)

TEA & COFFEE

£26.95 per head



FESTIVE FINGER BUFFET

Ideal for private parties or office lunches, featuring a variety of delicious dishes.

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SANDWICHES

Smoked Scottish Salmon & Cream Cheese
Butter Baisted Turkey Breast & Stuffing
Hummus, Grated Carrot & Beetroot (ve)
Egg & Watercress (v/df)

SAVOURIES

Turkey, Pork & Cranberry Pie, Cornichons & Mustard
Poachers Roll
Stone Baked Margherita Pizza (v)
Vegetable Quiche (v)
Honey & Sesame Roasted Pigs in Blankets
Sage & Onion Seasoned Potato Wedges with Sour Cream Dip (v)

£19.95 per head



CLUBHOUSE CHRISTMAS MENU 2026

STARTER

Roasted butternut squash soup, creme fraiche, crispy sage (GF)

Smoked salmon parfait, citrus marinated fennel (GF)

Shredded duck filo basket, cucumber & spring onion salad, hoi-sin dressing

MAIN

Butter baisted turkey crown with pigs in blankets, sage, onion & sausage meat stuffing

Grilled fillet of salmon, watercress sauce, saute potatoes

Sweet potato & red onion marmalade tart, sun-dried tomato sauce, crushed new potato cake
(GF, DF, VE)

All served with crispy roast potatoes and seasonal vegetables unless stated

DESSERT

White chocolate & raspberry creme brulee, shortbread finger

Vegan lemon tart with lime & coconut curd (GF, DF, VE)

Traditional Christmas pudding with brandy sauce (GF, DF, V)

2 courses £25.95 per head 3 courses £31.95 per head

We look forward
to welcoming you
this festive season

For bookings & enquiries
please contact the restaurant

restaurant@beestonfields.co.uk

0115 925 7062 opt.3



Beeston Fields Golf Club
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