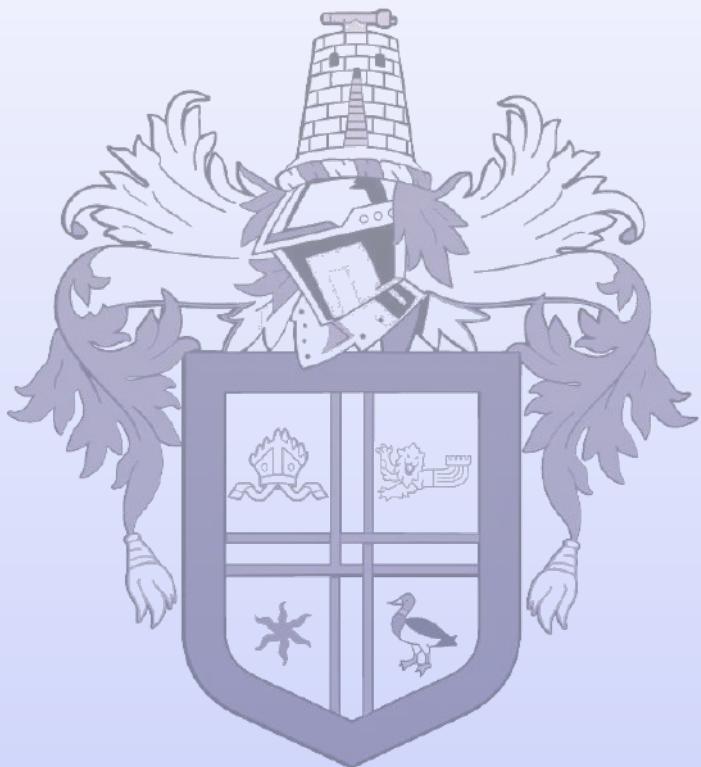


Highwoods Golf Club



Function Brochure 2026

Highwoods Golf Club
Ellerslie Lane
Bexhill on Sea
East Sussex
TN39 4LJ

Tel: 01424 212625
Email: office@highwoodsgolfclub.co.uk

Highwoods Golf Club

Hire Charges

PRIVATE PARTY - £300

WAKE - £100

MEETING ROOM - £200 (Full Day)

MEETING ROOM - £100 (Half Day)

WEDDING VENUE HIRE - Please contact
the office for details

CHAIR COVERS - £2.50 per chair

LATE LICENSE - 30 Minutes £300

All Room Hire Listed above is for Non-Members
Members Room Hire £50 - Private Party
(Wake No Charge)

Member booking on behalf of a non member
50% discount applicable

FREE ONSITE PARKING & Wifi

Highwoods Golf Club

Buffet Menu

FINGER BUFFET 1

Selection of Sandwiches

Homemade Cumberland Sausage Rolls

Chicken Goujons with a Sweet Chilli Dip

Mini Vegetable Spring Rolls

Breaded Mushrooms

Tea & Coffee

Member - £13.50pp Non Member - £15.50pp

To Include a Selection of Homemade Cakes

Member - £16 Non Member - £18.50

FINGER BUFFET 2

Selection of Sandwiches

Homemade Cumberland Sausage Rolls

Crispy Prawns with a Sweet Chilli Dip

Chicken Goujons with a Sweet Chilli Dip

Honey & Mustard Cocktail Sausages

Breaded Mushrooms

Mini Vegetable Spring Rolls

Member - £16.50pp Non Member - £18.50

To Include a Selection of Homemade Cakes

Member - £19pp Non Member - £21

HIGHWOODS BUFFET

Roast Sirloin of Beef, Roast Sussex Turkey, Sussex Ham

Coronation Chicken

Dressed Salmon

Assorted Homemade Quiches

Waldorf Salad, Coleslaw, Hot New Potatoes

Scotch Eggs & Assorted Salads

Member £23pp Non Member - £25

To Include a Selection of Homemade Desserts

Member - £27 Non Member - £29

AFTERNOON TEA

Selection of Teas & Fresh Filtered Coffee

Homemade Scones with Strawberry Jam and Fresh Cream

Selection of Homemade Cakes

Selection of Homemade Sandwiches

Member - £15pp Non Member - £17

JACKET POTATO BUFFET

2 Hot Fillings of Choice

2 Cold Fillings

Assorted Salads

Member - £12.50 Non Member - £14.50

Allergen Advice- Please be aware all food is prepared and cooked in an environment that stores and contains NUTS, GLUTEN, SHELLFISH, MEAT, DAIRY, HERBS & ALCOHOL.

For assistance in choosing the correct food please ask a member of staff for confirmation and advice.

Highwoods Golf Club

Lunchtime Menu
Served from 12-2:30pm

MAINS

Roast Supreme of Chicken with a Smoked Bacon & Chestnut Mushroom Sauce (GF)

Char-Grilled Ribeye Steak with Garlic Butter (GF) (£1 Surcharge)

Grilled Scottish Salmon Fillet in Tarragon Sauce (GF)

Lamb Breast Cutlet in a Bacon & Tomato Sauce (GF)

Pork Fillet with Cumberland Stuffing in a Red Wine Sauce

Thai Vegetable Red Curry with Jasmine Rice (GF,V,VE)

DESSERTS

Black Cherry & Almond Crumble Tart with Vanilla Ice Cream

Soft Toffee Cheesecake with a Caramel Drizzle

Mixed Fruit Pavlova with Cream (GF)

Warm Chocolate Brownie, Hot Cherries & Vanilla Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream (GF Available)

Member - £23 Non Member - £26

+ Coffee £1.75pp

Please choose 3 items on the menu of each course if your party is 60+

2 items on the menu if your party is 30+
if your party is less than 30 please choose 1 item on each course

Choices must be with us at least 10 days before the event with a breakdown table by table of each menu choice

Allergen Advice- Please be aware all food is prepared and cooked in an environment that stores and contains NUTS, GLUTEN, SHELLFISH, MEAT, DAIRY, HERBS & ALCOHOL.

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Highwoods Golf Club

Dinner Menu Served From 5PM

STARTERS

Broccoli & Stilton Soup (V)

Saute Scallops with a Pernod Cream Sauce & Pea Shoots (GF)

Beer Battered Fillets of Pollock with Chilli Jam

Ham Hock, Pickled Carrot & Mustard Terrine with Plum & Apple Chutney

Deep fried Brie & Cranberry Sauce (V)

Selection of Cured Meats, Mixed Pickles & Olives (GF)

MAINS

Slow Cooked Short-Rib of Beef in a Rich Red Wine Sauce served with Creamy Mashed Potatoes

Fillet of Seabass Cafe De-Paris (GF)

Roast Supreme of Chicken with a Smoked Bacon & Chestnut Mushroom Sauce (GF)

Char-Grilled Halibut Steak with a Rosemary & Cider Cream Sauce (GF)

8oz Sirloin Steak with Peppercorn Sauce (GF Available)

Slow Roast Belly of Pork with Crisp Crackling & Cider Gravy

DESSERTS

Chocolate Hazelnut Torte with a Hazelnut Crisp (GF)

Trio of Profiteroles (White Chocolate & Raspberry, Toffee Apple & Mocha)

Black Cherry & Almond Crumble Tart with Vanilla Ice Cream

Sticky Toffee Pudding & Vanilla Ice Cream (GF Available)

Lemon & Blueberry Pavlova (GF)

Cheese Selection, Grapes, Chutney and Crackers (£1.50 surcharge)

2 Courses Member - £25 Non Member - £28

3 Courses Member - £31 Non Member - £34
+ Coffee £1.75

Please choose 3 items on the menu of each course if your party is 60+

2 items on the menu if your party is 40+

if your party is less than 40 please choose 1 item on each course

Choices must be with us at least 10 days before the event
with a breakdown table by table of each menu choice

Allergen Advice- Please be aware all food is prepared and cooked in an environment that stores and contains NUTS, GLUTEN, SHELLFISH, MEAT, DAIRY, HERBS & ALCOHOL.

For assistance in choosing the correct food please ask a member of staff for confirmation and advice.