

Highwoods Golf Club



Function Brochure 2025

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 ROOM HIRE - Please contact
the office for details**

CHAIR COVERS - £2 per chair

LATE LICENSE - £300

**If hiring a meeting room,
tea and coffee can be served at
£1.75 per person**

**All Room Hire Listed above is for Non-Members
Members Room Hire £50 any occasion
(Wake No Charge)**

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

Members Bar Card to be Used Respectfully

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

£13.50pp (includes Tea & Coffee)

£16pp to include cakes

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

£16.50pp (includes Tea & Coffee)

£19pp to include cakes

FORK 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

£23pp (includes Tea & Coffee)

£27pp to include desserts

AFTERNOON TEA

Selection of Teas & Fresh Filtered Coffee

Homemade Scones with Strawberry Jam and Fresh Cream

Selection of Homemade Cakes

Selection of Homemade Sandwiches

£15pp

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)

£26pp

+ 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

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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)

£28pp 2 Courses

£34pp 3 Courses

+ 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

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