



Society Booking Form 2010 Lewes Golf Club

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Society Name Date of Visit
Please telephone the Secretary's Office to check availability of date/time before posting form

Name of Organiser Telephone

Address.....

..... E-mail Tick if you do not wish us to contact you by e-mail []

Golf Monday—Friday

1st April—31st October 18 Holes £27.50 36 Holes £37.00 LGC Members £1.00* 18 or 36 holes
(Special Offer Mondays 18 Holes £20.50 36 Holes £28.50) (*excl Playing Fee Members).

1st November—31st March 18 Holes £20.50

Buggies Available—Bookable in advance through the Professional's Shop £20.00 per round £30.00 a day

No. of Players **Tee Time(s)** AM.....Format.....
(minimum 12) PM.....Format.....

Catering

Some items may contain nuts or nut derivatives and/or shellfish, gluten or dairy products as ingredients. Please make us aware if you are sensitive to any ingredients or have food allergies.

Select a menu option which will be suitable for all members of the group. Please use the box below if there are any special dietary requirements eg. any vegetarians in the party, or you wish additional meals for non-golfers.

Special Requirements

Breakfast

Please Note: Breakfast/Bacon Rolls available if pre-booked, otherwise the kitchen may not be open.
Coffee & Tea available at all times at £1

Coffee & Bacon Roll £4.00

Full English Breakfast with Toast & Marmalade,
Orange Juice & Tea or Coffee £7.50

Lunch £7.50

Ploughmans (with cheese, ham & egg)

Spaghetti Bolognese (with garlic bread & salad)

Ham, Egg, Chips & Beans (with roll & butter)

Cod, Chips & Peas (with roll & butter)

Lasagne (with garlic bread & salad)

Chicken Curry

Dinner

Please turn over for dinner menu options and prices

<u>Birdie</u>		£14.00 per head	
Soup of the Day <input type="radio"/>	Roast Pork- Apple Sauce <input type="radio"/>	Lemon Pancakes <input type="radio"/>	
Melon Gondola <input type="radio"/>	Roast Chicken - Stuffing <input type="radio"/>	Bread & Butter Pudding <input type="radio"/>	
Egg Mayonnaise <input type="radio"/>	Steak & Kidney Pie <input type="radio"/>	Fruit Salad & Cream <input type="radio"/>	
Florida Cocktail <input type="radio"/>	Liver and Bacon <input type="radio"/>	Spotted Dick & Custard <input type="radio"/>	
Mushroom Vol au Vent <input type="radio"/>	Baked Ham - Parsley Sauce <input type="radio"/>	Complimentary Coffee & Mints	
Pate Maison <input type="radio"/>	Served with Seasonal Vegetables		

<u>Eagle</u>	2 course £15.00 per head	3 course £17.50 per head
Chicken Malaysia <input type="radio"/>	Roast Turkey - Cranberry <input type="radio"/>	Chocolate & Hazelnut Cappuccino <input type="radio"/>
Prawn Cocktail <input type="radio"/>	Roast Lamb - Mint Sauce <input type="radio"/>	Stuffed Apple Pancakes <input type="radio"/>
Smoked Mackerel <input type="radio"/>	Roast Beef - Horseradish <input type="radio"/>	Banana Trifle <input type="radio"/>
Tomato & Mozzarella Salad <input type="radio"/>	Chicken Princess <input type="radio"/>	Apple & Raspberry Pie <input type="radio"/>
Shallow Fried Brie - Cranberry <input type="radio"/>	Braised Steak Chasseur <input type="radio"/>	Profiteroles <input type="radio"/>
Spicy Fish Cakes - Chilli Sauce <input type="radio"/>	Baked Cod Mornay <input type="radio"/>	Complimentary Coffee & Mints
	Served with Seasonal Vegetables	

<u>Albatross</u>		£24.00 per head	
For that Special Day			
Prawn - Salmon & Egg Mayonnaise <input type="radio"/>	Roast Breast of Duck– Citrus Sauce <input type="radio"/>	Crepe Suzette <input type="radio"/>	
King Prawns - Garlic <input type="radio"/>	Roast Lamb Shank - Rosemary Sauce <input type="radio"/>	Crème Brulee <input type="radio"/>	
Moules Marinère <input type="radio"/>	Grilled Rump Steak - Garnish <input type="radio"/>	Banoffi Sundae <input type="radio"/>	
Smoked Salmon Roulade <input type="radio"/>	Sirloin Steak - Au Poivre <input type="radio"/>	Cheese & Biscuits <input type="radio"/>	
	Grilled Swordfish - Salsa Sauce <input type="radio"/>	Complimentary Coffee & Mints	
	Served with Seasonal Vegetables		