

Events Brochure

With the spectacular 17th Century oak beamed Clubhouse overlooking the 18th green, Stapleford Abbotts Golf Club offers a warm welcome and comfortable atmosphere making an ideal venue for your wedding or event.

Situated in the Essex countryside, our venue has lovely views over the Championship Abbotts Golf Course providing the perfect backdrop. We can accommodate from 50 to 150 guests and being a countryside location, there is ample space and parking for your guests.

Your event at Stapleford Abbotts Golf Club can be custom-made to suit your individual needs and whether you're planning an intimate family luncheon or an elegant reception, our professional and attentive staff are always available to offer expertise and guidance.

Our experienced staff possess a wealth of knowledge and will arrange or advise on the essential details.

Room Hire:

Meetings & Daytime Events (8am-6pm)

Corporate events, meetings and lunches, baby showers, Christenings and kids parties etc.

From £50/hr The Willows

Parties

(6pm-Midnight)

From £300 The Willows

& The Blue Room

Catered Evening Events

(6pm-Midnight)

Includes furniture, linen and chair covers

From £400 The Willows &

The Blue Room or The Barn

Weddings

(11am-Midnight)

Includes furniture, linen and chair covers

From £750 The Willows &

The Blue Room or The Barn

Events Menu



CANAPÉ SELECTION *(please select three)*

£7.50 per person

- Mini Fish and Chip Cones
- Mini Chicken Goujon and Chip Cones
- Mini Yorkshire Puddings with Beef & Horseradish
- Mini Pork Chipolatas wrapped in Bacon with Cajun Dip
- Mini Prawn Cocktail
- Variety of Mixed Crudités

Added Extras

Freshly Baked Rolls and Butter to begin

STARTERS *(please select one)*

Soup of Choice £5.50

Served with a freshly baked roll

Crispy Duck Pancakes £9.50

Shredded duck topped with julienne cucumber and spring onions topped with coriander and served with a Hoi Sin reduction

Grilled Asparagus £7.95

Grilled asparagus, served with chopped crispy bacon and a lemon mayonnaise (Seasonal)

Chicken Liver and Cognac Pâté £6.95

Chicken Liver Pâté, served with a red onion chutney and ciabatta slices

Wild Duck and Chicken Terrine £7.95

Combined chicken and duck served with a fruit chutney and ciabatta slices

Prawn Cocktail £7.75

Topped with Marie Rose sauce and served with malted bloomer

Tomato and Mozzarella Salad £7.00

Alternating slices of Buffalo Mozzarella and beef tomatoes topped with a balsamic glaze and wild rocket

Ham Hock Terrine £7.75

Served with fruit chutney and ciabatta slices

Trio of Melon £6.75

Trio of melon balls topped with raspberry sorbet

MAINS *(please select one)*

Roast Beef £22.00

Roasted beef served with crispy roast potatoes, Yorkshire pudding and rich red wine gravy

Baked Sea Bass £18.95

Baked sea bass served with a spring onion potato cake topped with a white wine and chive cream

Roasted Duck Breast £18.50

Duck breast served with smoked garlic mash and a plum jus

Pan Fried Chicken Breast £14.50

Served with roasted new potatoes topped with a wild mushroom sauce/honey and grain mustard sauce

Salmon Fillet £16.75

Scottish salmon fillet topped with a lemon and prawn butter served with roasted new potatoes

Sweet Potato and Goat's Cheese Pie (V) £12.95

Combined sweet potato and goat's cheese served in a pastry case served with roasted new potatoes

Roast Chicken £14.50

Skin-on roasted chicken breast served with a sausage meat stuffing, crispy roast potatoes and a Yorkshire pudding

Red Onion and Goat's Cheese Tartlet (V) £12.95

Combined goat's cheese and caramelised red onion served in a light pastry topped with wild rocket, served with new potatoes

All mains served with a selection of seasonal vegetables.

DESSERTS *(please select one)*

All Desserts £6.50

- Eton Mess
- Chocolate Brownie
- Exotic Fruit Salad
- Baileys and Milk Chocolate Cheesecake
- Selection of Sorbets
- Traditional Apple Pie
- Strawberry Cheesecake
- Chocolate Profiteroles
- Lemon Tart

Tea, Coffee and Mints £2.00 Per Person

FOOD ALLERGEN NOTICE: All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available upon request.

Events Buffet Menu



COLD FINGER BUFFET *(please select five items)*

£8.75 per person | additional items £2.00 per person

- Selection of Sandwiches
- Bread Station
- Mini Spring Rolls
- Chicken Goujons
- Cheese and Bacon Potato Skins
- Seasoned Potato Wedges
- Mini Vegetable Samosa
- Mini Quiches
- Honey and Sesame Glazed Cocktail Sausages
- Mini Pastry Sausage Rolls
- Vegetable Crudities and Dips
- Chipolatas Wrapped in Streaky Bacon
- Crisps and Dips
- Mini Vegetable Satay
- Mini Chicken Satay
- Marinated Chicken Drumsticks
- Sliced Gammon Ham
- Sliced Turkey Breast
- Battered Onion Rings
- Crispy Duck Spring Rolls
- Mini Onion Bahjees
- Mini Slider Burgers
- Mixed Pizza Slices
- Assorted Pastries
- Assorted Mini Desserts
- Assorted Petit Fours

FORK BUFFET

(please select eight items - can include above choices)

£15.25 per person | additional items £2.50 per person

- Pulled Pork
- Poached Dressed Salmon
- Tempura Prawns
- Smoked Salmon Roulade
- Potato Salad
- Coleslaw
- Pesto Pasta Salad
- Tomato and Red Onion Salad
- Mixed Leaves
- Caesar Salad
- Sweet Chilli Noodles
- Mediterranean Vegetable Pasta
- Mini Prawn Cocktail
- Mini Bruschetta
- Chicken Liver Pâté
- Ham Hock Terrine
- Selection of Cheese and Biscuits
- Breaded Brie

HOT BUFFET *(please select two)*

£17.95 per person | additional items £9.50 per person

- Lasagne
- Coq Au Vin
- Chilli Con Carne
- Thai Chicken Curry
- Sweet and Sour Chicken
- Mild Chicken Curry
- Carved Meats
- Mixed Fajitas
- Chicken Chasseur
- Poached Salmon
- Penne Arrabiata
- Spaghetti Bolognaise
- Spaghetti Carbonara

Included in Hot Buffet Price *(please select two)*

Additional items £2.75 per person

- Roast Potatoes
- Steamed Rice
- Chips
- Roasted New Potatoes
- Potatoes Dauphinoise
- Tortilla Wraps
- Mixed Leaves
- Garlic Bread
- Sauté Potatoes
- Colcannon Mash
- Potato Wedges

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Events Menu



MEETING / DAYTIME MENU

Prices are per person

Tea & Coffee serving £2.00

Tea, Coffee & Pastries / Tea Time Treats £4.25

Tea, Coffee & Bacon Rolls £5.00

Working Buffet Lunch £9.50

- Homemade Sausage Rolls
- A Selection of Freshly Cut Sandwiches and Wraps
- Fresh Seasonal Mixed Salad
- Chunky Chips

Sandwich Lunch £7.50

A selection of freshly cut sandwiches and wraps served with bowls of chunky chips

CHILDREN'S MENU

£8.50 per child

Bread Roll to Start

Followed by *(please select one)*

- Tomato and Basil Pasta
- Sausage and Chips
- Pizza and Chips
- Ham, Egg and Chips
- Chicken Nuggets and Chips

All served with Beans or Peas

Followed by Vanilla Ice Cream

Please note we can cater for children on the main menu with half portion sizes upon request

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