

Silverstone Golf Club

To avoid disappointment with dates please contact Lucy , Claire or Scott on 01280 850005
prior to completing booking form
email: lucy@silverstonegolfclub.co.uk

Please complete and return the booking form along with deposit

Contact Name _____

Organisation Name _____

Address _____

Telephone Number _____

Email _____

Date of your Lunch _____

Number of Guests _____

Non Refundable Deposit Enclosed £5.00 Per Head

Total £ _____ Cash/ Cheque _____

Signature _____

All Bookings are subject to availability and will be confirmed .

Any Provisional booking will be held for 14 days, dates will be released unless a deposit is received.

**A non refundable deposit of £5.00 per person is required to confirm your booking.
Full payment, final numbers and menu selections must be made two weeks before your lunch.**

All monies paid are non refundable. Please make Cheques payable to Silverstone Golf Club.
Or Email Us for direct banking details or pay via the telephone 01280-850005

Silverstone Golf Club, Silverstone Road, Stowe, MK18 5LH
www.silverstonegolfclub.co.uk

Silverstone Golf Club Christmas Lunch Menu (For Groups of 6 People or More)



1st December – 23rd December
12pm-6pm

Here at Silverstone Golf Club we take pride in providing a relaxed atmosphere for you to dine in.

We welcome you to Christmas Lunch and hope you have an enjoyable meal.

Our Christmas Lunch menu has been created by our Chefs to provide a varied choice.

Christmas Lunch is available throughout December for small (groups of 6 minimum) or large party bookings.

**Seasons Greetings from all the staff at
Silverstone Golf Club**

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Or

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BOOK NOW TO AVOID DISAPPOINTMENT



CHRISTMAS LUNCH MENU

TWO COURSE £16.50 THREE COURSE £21.00

Starters

Chefs homemade seasonal vegetable soup (v)

Chicken Liver Pate with cranberry chutney & crusty bread

Fanned Trio of Melon with Parma Ham
with a raspberry vinaigrette

Mains

Traditional Roasted Carved Turkey served with sage & onion stuffing, cranberry sauce, pigs in blankets & gravy.

Honey Roasted Gammon served with cauliflower cheese, pigs in blankets & gravy.

Mushroom, goats cheese & tomato tart served with a tomato & basil sauce (v)

All mains served with Roast Potatoes and Seasonal Vegetables

Desserts

Traditional Christmas Pudding with Brandy Sauce

Profiteroles & Chocolate Sauce

Vanilla Cheesecake with Raspberry Coulis

