

Silverstone Golf Club

To avoid disappointment with dates please contact Lucy , Claire or Scott on 01280 851302
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 three 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 01280-851300

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

Silverstone Golf Club 2024 Christmas Lunch Menu

(For Groups of 8 People or More)



DECEMBER 2024
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 8 minimum) or large party bookings.

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

**To book please contact Lucy, Claire or Scott on
01280 851302**

Or

Email enquiries@silverstonegolfclub.co.uk

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BOOK NOW TO AVOID DISAPPOINTMENT



Silverstone Golf Club Christmas Lunch Menu 2024

Starters

Chefs Homemade Roasted Vegetable Soup
with crusty bread roll and butter (V, GF, VG, DF)

Chef's Pate served with chutney and a crusty bread roll & butter

Sticky Satay Chicken with Asian slaw

Mains

Traditional Roasted Turkey served with sage and onion stuffing,
pigs in blankets & gravy. (GF, DF)

Maple Glazed Gammon served with Yorkshire pudding, pigs in
blankets & gravy (GF, DF)

Rataouille & Feta Strudel (V)

Vegetable Tart with a tomato and basil sauce (V, VG)
All mains served with thyme roasted potatoes
and Seasonal Vegetables

Desserts

Traditional Christmas Pudding with brandy sauce (V)

Traditional Tiramisu (V)

Caramel & Chocolate Tart with Ice Cream (V, GF, VG, DF)

**Special Room & Bar With Festive Décor,
Christmas Crackers, Christmas table centre pieces.**

TWO COURSE £24.00 THREE COURSE £27.00

KEY

Vg Vegan, V Vegetarian, GF Gluten Free, DF Dairy Free