

Dear Golf Societies,
On behalf of R+J Dining may I introduce myself as a culinary professional in all aspects of hospitality.
I can offer a diverse range from light bites to fine dining including canapé and cocktail receptions and a half-way-house facility.
I am very keen to produce the highest standards for your golf day and would welcome the opportunity to speak directly with you regarding your requests.
We believe that we can provide a wide variety of packages to suit all your requirements. Please give us a call and tell us what you have in mind. We can also provide tailor-made packages on request.
Whether you are a small or large society we are here to make your day at Burford Golf Club a memorable one.

R+J Dining is Jonathan Lewis
01993 824230

Burford Golf Club
R+J Dining

Burford Golf Club
R&J Dining
Society Catering Packages

Breakfast

- A) Sausage or Bacon served in a bap £3.30
- B) Burford Breakfast: 2x Bacon, 1x Sausage, Tomato, 1x fried Egg, Mushroom, Fried Potatoes, Beans £6.95
- C) Large Danish Pastry £1.00
- D) Coffee served from the flask/Tea on Request £1.00

Lunchtime Options

- A) Home made soup of the day £3.50
- B) A Chunk of White or Granary Bloomer £0.60
- C) A Choice from the following ploughmans lunches:
1. A Slice of Ham served with Cheese and Bloomer Bread
 2. 1/2 lb Hand made Chicken and Ham Pie
 3. 1/2 lb Hand made Evesham Pork Pie
- Choose one or a mixture of two from the above for: £6.50
- All the above are served with bowls of mixed salad and pickles
- D) A Round of Mixed Sandwiches served with Salad Garnish £2.60
- E) Portion of Fries (per person) £1.30
- F) Honey Roast Ham served with Two Fried Eggs and Fries £7.50
- G) Chilli Con Carne served with Rice, Sour Cream and Nachos £7.50
- H) Cornish Pasty served with your choice of potatoes and either Mixed vegetables or baked beans (please indicate on booking form) £6.50

Dinner Selection

Starters £5.00 each

- A) Home made Soup of the Day
- B) Melon Slices with Seasonal Fruits and Berries served with Fruit Coulis (can be taken with Parma Ham £1.00 supplement)
- C) Slices of Scottish Smoked Salmon served with Mixed Leaves and Caper Berries (£1.50 supplement)
- D) Chicken and Wild Mushroom Risotto topped with Roquette and Flakes of Parmesan Cheese
- E) Smoked Chicken, Gruyere Cheese and Chervil Tart topped with Mache Salad served with Walnut and Orange Dressing
- F) Home made Chicken and Smoked Bacon Pate
- G) Salmon and Dill Fishcake topped with vegetable Julienne, served with Lemon Butter Sauce

All the above are served with the Appropriate Bread

Mains £10.00 each

- H) Roast Sirloin of Beef served with Yorkshire Pudding and Red Wine Gravy (£2.50 supplement)
- I) Breast of Farmhouse Chicken Forestiere (Button Mushrooms, Onions and Lardons of Bacon in Red Wine Sauce)
- J) Grilled Fillet of Plaice with Home made Tartare Sauce
- K) Roast Loin of Pork with Apple Sauce
- L) Individual Short crust Pastry Steak Pie served with Red Wine Gravy
- M) Home made Curry (Tikka Masala or Hot Madras) with Pilaf Rice, Onion Bahji's, Pickles and Naan Bread
- N) Hand made Cotswold Pork Sausages served with Onion Gravy (This dish includes soup served as a starter)

The above are all served with the appropriate vegetables and Potatoes

The same choice must be made for the whole party. Please notify the catering team 24 hours prior to the event if anyone has any dietary requirements.

Large group dining

These options are for groups with a minimum of 20 attendees

O) Mediterranean Hot and Cold Buffet- 3 courses and coffee

P) Carvery with a choice of 2 Meats, Roast Potatoes and a selection of vegetables

£16.00 each

Desserts

£5.00 including coffee per person

- A. Steamed Jam Sponge Pudding served with Custard
- B. New York Cheesecake Glazed and Served with Fruit Compote
- C. Bread and Butter Pudding baked with Cream and Orange served with Custard
- D. Treacle Tart served with Butterscotch Cream
- E. Dark Chocolate Torte served with Fruit Coulis
- F. A Selection of Farmhouse Cheese served with Celery
(can be taken as a fourth course at £3.50 per person)

The minimum spend is £15.00 per person this can be made up by choosing any combination of components from any of the menus.

Any queries please contact Jonathan or Michelle on 01993 824230 or by email at randjdining@hotmail.com

Catering Golf Society Form

Society Name:
Date of Event:
No. Of Players:
Organiser:
Contact Number:
Email address:

Arrival Time:

Please fill in the letter corresponding to your
choice:

1 Breakfast option

2 Lunchtime option

3 Dinner option starter

Main course

4 Dessert

6 Price per Person

Special requirements, if any
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