

Dear Golf Societies,

On behalf of R+J Dining may we introduce ourselves as culinary professionals in all aspects of hospitality.

We can offer a diverse range from light bites to fine dining including canapé and cocktail receptions and a half-way-house facility.

We are 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 managed by Jonathan Lewis

01993 824230

Burford Golf Club
R & J Dining
Society catering packages

Breakfast

- A. Sausage or Bacon served in a Bap £2.85
- B. Burford Breakfast: 2x Bacon, 1x Sausage, Tomato, 2x Eggs, Mushroom, Fried Potatoes £6.50
- C. Large Warm Sausage Roll £1.00
- D. Large Danish Pastry £1.00
- E. Coffee served from the flask/ Tea on Request £1.00

The minimum spend is £14.00 (a 2 course evening meal) When taking this coffee will be available either on arrival or at the end of the meal please specify which you would like on the booking form.

Lunchtime Options

- A. Home made Soup of the Day £3.50
A chunk of white or granary Bloomer Bread £0.60
- B. A Choice from the following 3x ploughmans lunches:
1. A Slice of Ham served with Cheese and Bloomer Bread
 2. 1/2 lb Home made Chicken and Ham Pie
 3. 1/2 lb Home made Evesham Pork Pie
- Choose one or a mixture of two from the above for £5.95
All the above are served with bowls of mixed salad, pickles and sauces.
- C. A Round of Mixed Sandwiches served with Salad Garnish £2.50
- D. Large Basket of Fries (3x small portions) £2.50
- E. Mediterranean Hot and Cold Buffet £9.50

Standard Dinner Selection

Starters

- A. Home made soup of the day
- B. Warm Mushroom, Bacon and Red Onion Tart with a Mixed Leaf Salad and Honey Mustard Dressing
- C. Warm Goats Cheese and vegetable Crumble served with Mache Salad
- D. Melon Slices with Seasonal Fruits and Berries served On Mango Coulis

All of the above are served with the appropriate bread

Main Courses

- E. Roast Loin of Pork served with Spiced Apple
- F. Slow Braised Leg of Lamb Steak served with Bourguignon Sauce
- G. Grilled Fillet of Seabream served on Red Pesto Risotto
- H. Hand made Puff Pastry Beef and Venison Pie cooked in Red Wine Gravy
- I. Escalope of Chicken coated in a Lemon Thyme Crumb topped with Café de Paris Butter

All the above are served with the appropriate potatoes and vegetables

2 courses £14.00

(when selecting this option coffee is available either on arrival or after dinner, please specify which you would like on the booking form)

Premier Dinner Selection

Starters

- J. Thick Seafish and Shellfish Puree topped with Prawns and Croutons
- K. Slices of Scottish Smoked Salmon served with Mixed Leaves and Caper Berries
- L. Parma Ham with Slices of Seasonal Melon and Balsamic Dressing
- M. Smoked Chicken and Vegetable Julienne Salad tossed in Walnut Dressing
- N. Pea and Wild Mushroom Risotto with Rocket Leaves, Pesto and Parmesan Cheese

All of the above are served with the appropriate bread

Main Courses

- O. Roast Leg of Lamb with Redcurrant Jus and Chateau Potatoes
- P. Fillet of Beef Wellington (supp. £2.75)
- Q. Fillet of Seabass served on a Spring Onion Potato Cake
- R. Roast Sirloin Steak with Button Mushrooms, Onions and Lardons of Bacon (supp. £1.50)
- S. Roast Rib Steak served with a Soft Green Peppercorn Sauce

All of the above are served with the appropriate vegetables and potatoes

2 Courses £17.50

Desserts

- A. Baked New York Cheesecake served with a Compote of Fruits
- B. Black Forest Roulade served with Black Cherry Coulis
- C. Golden Syrup Sponge Pudding served with Custard
- D. Individual Raspberry and Sherry Trifle topped with Fresh Cream
- E. Bread and Butter Pudding baked with Cream and Orange
- F. Individual Lemon Curd Tart topped with Meringue, served with Pouring Cream
- H. A Selection of Farmhouse Cheese served with Celery
(Cheese taken as a Fourth Course £2.95)

£3.95

The minimum spend is £14.00 per person (a 2 course evening meal) and includes coffee either on arrival or after dinner.

Please direct catering queries to Jonathan on
01993 824230