

# Weald of Kent Functions

**At the Weald of Kent** we take pride in presenting a friendly, flexible and professional service when hosting any function and our aim is to ensure that you have a time to remember.

We do advise having one set menu for your function, selected from our range enclosed.

You are able to choose from our individual starter, main and dessert course selections, to make up your own three-course menu or from our set meal packages.

If you would like to further enhance your event then why not consider staying overnight in the **Headcorn Lodge** overlooking the Golf course and lakes and just a short stroll from the main clubhouse building where breakfast is served daily from 7.00 am.

# Weald of Kent Functions

## Reception Drinks

Bucks Fizz	£3.00
Summer Pimms	£3.00
White Wine	£3.00
Red Wine	£3.00
Sparkling Wine	£3.00
Champagne	£5.00
Kir Royale	£6.00

And for the classic winter function why not choose something warming:

Winter Pimms	£3.00
Mulled Wine	£3.00
Hot Chocolate and Marshmallows	£2.20

(All prices are per glass)

# Weald of Kent Functions

## Canapés

On arrival why not treat your guests to an appetiser with their drink? We offer a sumptuous selection of homemade canapés.

Chef's choice of 4 seasonal canapés

£5.75 per person

Alternatively, select 4 from the following choices:

Rare Roast Beef and Horseradish Croustarde

Smoked Salmon and Avruga Toasted Croute

Balsamic Mediterranean Vegetable

Smoked Salmon Mousse Quenelle in a Pastry Boat

Prawn and Marie Rose in a Crisp Filo Cup

Chicken and Apricot Roulade over a toasted Croute

Caramelised Red Pepper and Cream Cheese topped with Pine Nuts

£6.75 per person

# Weald of Kent Functions

## Starters

<b>Cream of Tomato and Basil Soup (V)</b> Served with herb croutons	£4.95
<b>Homemade Potato and Leek Soup (V)</b> Served with herb croutons	£4.85
<b>Galia Melon Rosettes (V)</b> Served with fresh berries, crisp leaf salad and fruit coulis	£5.45
<b>Classic Prawn Cocktail</b> On a bed of leaf salad, served with buttered brown bread And a lemon wedge	£5.65
<b>Salad of Tomato and Buffalo Mozzarella (V)</b> Served with a green pesto dressing and cracked black pepper	£5.45
<b>Thai Style Chicken Satay</b> Over a toasted croute, garnished with frizzle leaf And sweet chilli jam	£5.25
<b>Ardennes' Pate</b> On a bed of salad, with red onion confit and Melba toast	£5.35
<b>Oak Smoked Salmon</b> Filled with a smoked trout and horseradish mousse, With rocket salad and a lemon and caper dressing	£6.85
<b>Mediterranean Vegetable and Goats Cheese Tower (V)</b> With balsamic glaze	£5.25

# Weald of Kent Functions

## Main Courses

<b>Pan Fried Chicken Supreme</b> Stuffed with a wild mushroom mousse, resting over boulangere potatoes, buttered green beans and a rich cream sauce	£12.95
<b>Honey Roasted Rump of Lamb</b> On a bed of spring greens, roasted chateaux potatoes, glazed carrots and penny onion and mushroom compote	£16.75
<b>Lemon and Parsley Crusted Delice of Scottish Salmon</b> On a bed of olive crushed new potatoes and steamed sugar snap peas in a fish cream sauce	£12.85
<b>Roast Sirloin of English Beef</b> Served with roasted chateaux potatoes, seasonal vegetables, Yorkshire pudding and fresh watercress in a red wine jus	£17.50
<b>Medallions of Beef</b> On a bed of buttered green beans lyonnaise, fondant chateaux and a perigourdine sauce	£22.95
<b>Seared Breast of Duck</b> Over an olive oil pomme puree, green bean lyonnaise and a rich cherry sauce	£14.95
<b>Poached Fillet of Chicken</b> On a bed of Kenya beans, served with glazed carrots, buttered new potatoes and a creamy asparagus veloute	£12.50
<b>Tender Pork Medallions</b> Served on a bed of braised red cabbage with fondant chateaux potatoes and an apple jus	£13.75
<b>Cous Cous and Mediterranean Vegetable Fougasse (V)</b> Served with seasonal vegetables and a tomato coulis	£11.95
<b>Creamy Mushroom Stroganoff</b> Set in a crispy filo pastry shell, served with rice and garlic bread	£10.75

# Weald of Kent Functions

## Desserts

<b>Strawberry Tart</b> Fresh homemade strawberry tart served with a crème Anglaise	£5.95
<b>Homemade Apple and Blackberry Crumble</b> Served with fresh custard	£4.85
<b>Rich Chocolate Ganache</b> Garnished with caramelised oranges with a quenelle of Chantilly cream	£5.25
<b>Raspberry and Cointreau Chocolate Cup</b> Dressed with raspberry coulis and fresh raspberries	£6.50
<b>Freshly Made Profiteroles</b> Filled with pastry cream, topped with rich chocolate sauce And fresh pouring cream	£5.25
<b>Vanilla Bean Crème Brulee</b> Served with a fresh homemade shortbread biscuit	£5.75
<b>Pear, Amaretto and Frangipan Tart</b> Served warm with pear puree and topped with vanilla ice cream	£5.45
<b>Chocolate and Clotted Cream Cheesecake</b> Served with a rich chocolate sauce	£5.85
<b>A Selection of English and Continental Cheeses</b> Garnished with celery, grapes and dried fruit	£5.25

## Coffee, Tea and Chocolate Mints

**£2.00**

Freshly brewed coffee, tea and chocolate mints to follow your meal

## Coffee, Tea and Petit Fours

**£3.65**

Freshly brewed coffee, tea and petit fours, a truly delicious way to end your meal

All teas and coffees can be refilled upon request

# Weald of Kent Functions

Please select one starter, one main course and one dessert for your function meal from the menus below

## Set Price Function Menu 1

£24.50

**Leek and Potato Soup (V)**  
Served with herb croutons

**Classic Prawn Cocktail**  
On a bed of crisp leaf salad, with buttered bread and a lemon wedge

**Warm Tomato, Bacon and Mozzarella Tart**  
Served on a bed of rocket leaf salad with a green pesto dressing

\* \* \*

**Delice of Prime Scottish Salmon with a Lemon and Parsley Crust**  
Served with buttered green beans and minted new potatoes

**Supreme of Chicken**  
Stuffed with wild mushroom mousse on a bed of boulangere potatoes, green beans and a rich cream sauce

**Cous Cous and Mediterranean Vegetable Fougasse (V)**  
With a rich tomato coulis and seasonal vegetables

\* \* \*

**Vanilla Cheesecake**  
Served with fruits of the forest compote

**Homemade Apple and Sultana Crumble**  
Served with fresh custard

**Fresh Profiteroles**  
Filled with pastry cream, topped with rich chocolate sauce and fresh pouring cream

**Freshly Brewed Coffee and Chocolate Mints**

**WEALD *of* KENT**  
GOLF COURSE, HOTEL & BUSINESS CENTRE

# Weald of Kent Functions

Please select one starter, one main course and one dessert for your function meal from the menus below

## Set Price Function Menu 2

£28.50

### Galia Melon Rosettes (V)

Finished with fresh berries, a crisp leaf salad and fruit coulis

### Tomato and Basil Soup (V)

Served with herb croutons

### Oven Roasted Chilli Glazed Salmon

On a bed of Singapore noodles and a sweet chilli jam

\* \* \*

### Roast Sirloin of English Beef

Served with roasted chateaux potatoes, seasonal vegetables, Yorkshire pudding fresh watercress and a red wine jus-lie

### 'Romney Marsh' Braised Lamb Shank

On a bed of parsley puree, roasted root vegetables and a redcurrant jus-lie

### Creamy Mushroom Stroganoff (V)

Set in a crispy filo pastry shell, served with rice and garlic bread

\* \* \*

### Rich Chocolate Ganache

Garnished with caramelised oranges and a quenelle of Chantilly cream

### Homemade Raspberry Crème Brulee

Served with freshly made shortbread

### Apple and Cinnamon Tart Tatin

Served with caramel sauce finished with vanilla ice cream

Freshly Brewed Coffee and Chocolate Mints

# Weald of Kent Functions

Why not choose a buffet for your main course? Just choose one starter and one dessert from the selector menu and give your guests something to look forward to with the menu choice below.

## Classic Buffet

£32.50 (3 courses)

Your choice from the starter menu

\* \* \*

Honey Roasted Sussex Ham Platter with Mustard Mayonnaise

Platters of Roast Sirloin of English Beef with Creamed Horseradish

Platters of Norfolk Turkey Breast with Cranberry Sauce

Moist Delice of Salmon Infused in Soft Garden Herbs on a Bed of Noodle Salad with a Citrus Mayonnaise

Minted New Potatoes

Tomato and Red Onion Salad

Chive Potato Salad

Homemade Cheesy Coleslaw

Continental Mixed Leaf Salad

Cucumber Salad

Mayonnaise and French Dressing

\* \* \*

Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

# Weald of Kent Functions

Why not choose a buffet for your main course? Just choose one starter and one dessert from the selector menu and give your guests something to look forward to with the menu choice below.

## Dressed Buffet

£39.50 (3 courses)

Your choice from the starter menu

\* \* \*

Honey Roasted Sussex Ham Platter with Mustard Mayonnaise

Whole Poached Dressed Salmon

Sirloin of English Beef Platter with Creamed Horseradish

Slices of Norfolk Turkey Platter with Cranberry Sauce

Dressed Bowls of King Prawns with a Marie Rose Sauce

Platters of Smoked Salmon and Cream Cheese Coronets

Spicy Sweet Moroccan Cous Cous Salad

Tomato and Red Onion Salad

Chive Potato Salad

Roasted Garlic Courgette Salad

Continental Mixed Leaf Salad

Cucumber Salad

Mayonnaise and French Dressing

Minted New Potatoes

\* \* \*

Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

**WEALD of KENT**  
GOLF COURSE, HOTEL & BUSINESS CENTRE

# Weald of Kent Functions

## Weald Carvery

£32.50 (3 courses)

Why not choose The Weald of Kent's highly commended and hugely popular Carvery for your main course? Just choose one starter and one dessert from the selector menus and give your guests something to look forward to with the menu below.

Your choice from the starter menu

\* \* \*

### Roast Topside of English Beef

Cooked medium and served with Yorkshire puddings

### Roast Norfolk Turkey Breast

Served with chipolatas wrapped in bacon, homemade stuffing and cranberry sauce

Your choice of vegetables will include Savoy cabbage, buttered carrots, cauliflower mornay, honey roast parsnips and broccoli and of course our delicious roast potatoes.

### Vegetarian Option (pre-ordered)

Mediterranean Vegetables with Cous Cous Fougasse and a ratatouille drizzle

\* \* \*

Your choice from the dessert menu

Freshly Brewed Coffee and Chocolate Mints

# Weald of Kent Functions

## Finger Buffets

### Buffet 1 £10.95

Assorted sandwiches  
Breaded King Prawns  
Hot sausage Rolls  
Hot Quiches  
Chicken Yakatori  
Tortilla Chips and Dips  
Tomato, Mozzarella and Olive Skewers Drizzled with Basil Oil  
Exotic Fruit Kebabs and Mango Coulis

### Buffet 2 £11.95

Assorted Tortilla Wraps  
Thai Crab Cakes and Chilli Dip  
Potato Wedges and Dips  
Honey and Sesame Seed Cocktail Sausages  
Vegetable Samosas  
Chicken Satay and Peanut Sauce  
Homemade Quiches  
Mini Fruit Tartlets

### Buffet 3 £12.95

Assorted Bridge Rolls  
Assorted Tortilla Wraps  
Chicken Satay and Peanut Sauce  
Lemon and Lime Salmon Bruschettes  
Mini Duck Spring Rolls with Plum Sauce  
Vegetable Samosas  
Stuffed Jalapeno Peppers  
Tortilla Chips with a Selection of Dips  
Mini Fruit Tartlets

# Weald of Kent Functions

## Weald Wine List

### White Wines

1. Footsteps Chardonnay (Australia)	£12.50
2. Pinot Grigio Provincia di Pavia, IGT, Corte Vigna (Italy)	£13.00
3. L'Emage Sauvignon Blanc (France)	£11.75
4. Sancerre AC LA Perriere (France)	£17.50
5. Chablis AC, Ropiteau Freres (France)	£16.50

### Rose Wines

6. Footsteps Rose Blush (California)	£12.50
--------------------------------------	--------

### Red Wines

7. Footsteps Cabernet Sauvignon (Chile)	£12.50
8. Montepulciano d'Abruzzo Vintage 2003 (Italy)	£11.90
9. Moondarra Shiraz Cabernet Sauvignon (Australia)	£13.00
10. Two Oceans Cabernet Merlot (South Africa)	£14.90
11. Campo Viejo Rioja Crianza Vintage 2001 (Spain)	£15.50

### Champagnes and Sparkling Wines

12. Codorniu Classico Brut Cava (Spain)	£15.90
13. Duc de Roucher Champagne	£28.00
14. Veuve Clicquot Yellow Label Champagne	£42.00
15. Bollinger N/V Champagne	£58.00

### House Wines

16. La Ronde Dry White Vin de Pays d'Oc (France)	£10.50
17. La Ronde Medium White Vin de Pays d'Oc (France)	£10.50
18. La Ronde Red Vin de Pays d'Oc (France)	£10.50

### Bottled Waters

19. 1 Litre Strathmore Sparkling	£2.80
20. 1 Litre Strathmore Still	£2.80

# Weald of Kent Functions

## Weald Room Hire Rates

### Monday – Friday 2009

### Minimum Capacity

Ridge Room	£300	30 PEOPLE
Lakeside Room	£315	60 PEOPLE
Combined Package Waterside and Lakeside	£450	80 PEOPLE

### Saturday 2009

Ridge Room	£375
Lakeside	£350
Combined Package Waterside and Lakeside	£500

### Deposit Requirements

**£100** up to 50 people

**£200** over 50 people

# Weald of Kent Functions

## Weald Room Hire Rates

### Monday – Friday 2010

### Minimum Capacity

Ridge room	£325	30 PEOPLE
Lakeside	£375	60 PEOPLE
Combination package Waterside and Lakeside	£475	80 PEOPLE

### Saturday 2010

Ridge Room	£395
Lakeside	£400
Combination package Waterside and Lakeside	£520

## Deposit Requirements

**£100** up to 50 people

**£200** over 50 people

# Weald of Kent Functions

## Terms and Conditions

A booking cannot be confirmed by the Weald of Kent unless a specified deposit is received.

Estimated numbers to be agreed on confirmation of booking.

If numbers should fall below the minimum room numbers, please note that payment will still be required for the specified minimum number as listed on room hire sheet.

Menu selection should be notified no later than five weeks prior to function date.

Estimated final numbers should be notified no later than five weeks prior to function date.

Final numbers to be notified no later than 14 days prior to function date.

Increases in final numbers can be catered for but in the event of a reduction in the final number, after this time, we regret that we are unable to refund payment for meals not taken.

The balance payment to be received no later than 7 days prior to the function date.

Please note that we operate a sound limiter system for bands/discos which we recommend that your entertainment people are made aware of ( volume capacity can be tested by your band/disco on setting up).

### Cancellation policy

**Up to 3 months prior to date of function – non refundable deposit**  
**2-3 months prior to the date of function – 25% of current pro-forma invoice**  
**1-2 months prior to the date of function – 50% of current pro-forma invoice**  
**1 month or less - 100% of current pro-forma invoice**

We do not levy a service charge and gratuities are at the discretion of the customer.

All prices (except room hire prices ) are subject to change

I have read and agree the above terms and conditions relating to the booking indicated:

Signed ..... Date .....

Name ..... Function date .....

