

A secret in South London

Wimbledon Park Golf Club is a hidden gem in the suburbs of South West London, nestling between Wimbledon Park and the world famous All England Lawn Tennis & Croquet Club.

This exclusive private member's club offers peace and tranquillity rarely found such a short distance from the capital. Its tree-lined vistas were designed by Capability Brown and offer both a haven for wildlife and the perfect environment to escape the city and relax. Our clubhouse serves fine wine and good ale to complement a wide-ranging choice of menus. Our friendly staff are on hand to ensure that every need is catered for. All this combines to provide the perfect venue for your private party, corporate event or society golf day.

Founded in 1898 we boast a magnificent 18-hole golf course, short game practice area and putting green all maintained in first class condition. The course, with hazards placed at all the strategic points, and true, consistent greens, is challenging even to the experienced golfer.

The practice facilities enable our PGA professionals to teach both members and non-members to the highest standards.

We extend a warm welcome to visitors and societies alike with flexible packages to suit all.

ROOM HIRE RATES-PRIVATE EVENTS

Terrace Lounge £650	Terrace Lounge & Bar £750
Lakeview Room £650	Lakeview Room & Bar £750
American Room £250	Park Room £250

EXCLUSIVE HIRE OF CLUB

During Winter hours. (26 Oct.2008– 28 March 2009). The Club may be hired for exclusive use. Hire charge: £975.

All room hire charges are exclusive of VAT.

CANAPES & COCKTAIL PARTIES

Cocktail Parties are sometimes preferable to formal sit-down meals as it gives the hosts and guests more opportunity to circulate. Very often too, people find time to attend a cocktail party while they may find it difficult to spend a whole evening at a dinner. At the Club we offer an attractive range of freshly made canapé menus at very reasonable prices.

Canapé guideline.

May we suggest the following guidelines for canapés for your Cocktail Party.

1 Hour	5 Canapes per person.
1 1/2 Hour	8 Canapes per person.
2 Hours	9 Canapes per person.
2 1/2 Hours	10 Canapes per person.

Please choose any 5 items from the selections below:-

Canapé Menu 1

Organic chicken liver pate with Italian fig.
Freshwater prawns.
Smoked salmon & caviar.
Soft cheese & tomato tapenade.
Pastrami with mustardised fruits.
Quail egg with cherry tomato.
Duck Pate with orange.

Canapé Menu 2

Organic chicken liver pate with Italian fig.
Freshwater prawns.
Smoked salmon with dill.
Soft cheese & tomato tapenade.
White crab meat with tarragon.
Ham & tomato chutney.
Cajun chicken with a mango salsa.
Duck parfait with caramelised orange.
Courgette & onion confit.
Lemon chicken with chervil.
Dolcelatte with grape.

CANAPES & COCKTAIL PARTIES

Canapé Menu 3

Swiss air-dried beef (Viande de Grisons).
 Foie gras with pineapple relish.
 Medallion of lobster with a black truffle salsa.
 Smoked salmon with crème fraiche on blini.
 Majule dates with goats cheeses & almonds.
 Crayfish salad with pepper & harissa.
 Rare beef & celeriac remoulade
 Chicken & couscous in a pastry spoon.
 Goats cheese on pepper biscotti.
 Seared tuna with wasabi.
 Pink lamb fillet with lime pickle.

Canapé Menu 4

Organic chicken liver pate with Italian fig.
 Smoked salmon with crème fraiche.
 Fois gras mousse with pineapple relish.
 Medallion of lobster with a black truffle salsa.
 White crab salad with mango.
 Seared tuna with wasabi.
 Parcels of smoked salmon filled with crab.
 Fresh tiger prawns.
 Swiss air-dried beef (Viande de Grisons).
 Serrano ham with peppers & black olive puree.
 Moroccan chicken & couscous in a pastry spoon.
 Blue cheese tartlet with pear & walnuts..
 Pink lamb fillet with lime pickle.

Additional hot items

Breaded butterfly king prawns £2.25
 Breaded Torpedo king prawns £2.25
 Char roasted salmon on potato rosti £2.25
 Sauteed scallops with bacon £2.95
 Welsh rarebit with smoked haddock £2.25
 Herbed monkfish on a pea puree. £2.75
 Gorgonzola & leeks tartlet.£2.50
 Mini chorizos on a chive mash. £2.25
 Mini Cottage pie with sweet potato £2.25
 Mini Roast Beef & Yorkshire. £2.25

Prices

Canapés pp.	6	8	9	10
<u>Menu.</u>				
1	£10.95	£12.95	£13.95	£14.95
2	£13.95	£15.95	£16.95	£17.95
3	£14.95	£17.95	£19.95	£21.95
4	£15.95	£18.95	£21.95	£23.95

Dessert Canapés Choose from:-

Mini chocolate brown squares, Mini profiteroles with nut garnish, Creme brulee, Fresh fruit tart, Lemon tart, Mini apple crumble, Strawberries & marshmallows.

Prices:

2 per person	£3.75
3 per person	£4.50
4 per person	£6.00

Items on all menu selections may vary slightly or be substituted due to seasonal variations.

PRIVATE DINING

A room hire charge is applicable with all private dining menus. Hire rates inside front cover.

Canapés

Please see our canapé menu for an excellent selection of freshly made canapés from only £9.50 per person.

Starters

- Traditional French onion soup with Gruyere crouton £4.75
- Smoked chicken & roast red pepper soup £3.95
- Spring vegetable soup £3.95
- Cream of parsnip & carrot soup £3.95
- Chilled Vichysoisse £3.95
- Chilled gaspacho £3.95
- Poached salmon salad mayonnaise £4.95
- Prawn cocktail £4.75.
- Prawn & avocado salad £4.95
- Potted brown shrimps with salad & soda bread £5.95
- Gravadlax of salmon with a honey, mustard & dill sauce £6.95
- Avocado, tomato & mozzarella vinaigrette £4.75
- Avocado & tuna salad £4.75
- Warm fresh asparagus with Hollandaise sauce £5.75
- Salad Nicoise £4.95
- Imam Bayeldi Salad–Spiced aubergine, tomato,garlic and sheep yoghurt salad. £4.95
- Caesar salad £4.95
- Chilled melon with green apple sorbet £4.95
- Seasonal melon with summer fruits £4.95
- Traditional Serrano ham with seasonal melon. £6.95
- Organic chicken liver pate with fig relish £4.75
- A pair of Loch Fyne kippers with a potato and spring onion salad £5.95
- Loch Fyne Bradon Rost salmon pate £5.95
- Traditionally smoked finest Scottish salmon £7.95
- Selection of Italian antipasto £7.95
- King scallops £8.95
- Lobster cocktail £8.95
- Seafood hors d'oeuvres selection £8.95
- Swiss fruit Sorbets: Lemon, mango, pear, blackcurrant or green apple £2.50

PRIVATE DINING

Main Courses.

All main course dishes include selection of seasonal vegetables or salad and potatoes.

Fisherman's pie £13.95 Steak & Guinness pie £13.95
Chicken, leek & ham pie. £13.95
Salmon: Poached Hollandaise, Roast with tarragon butter, or Salmon Mayonnaise £15.95
Grilled tuna Steak £15.95
Fillet of sea bass £16..95
Roast halibut steak £18..95
Roast confit of duck. £15.95
Braised lamb shank £15.95
Roast marsh-fed Sussex lamb. £16.95
Grilled lamb cutlets £18.95
Saddle of Sussex lamb £18.95
Supreme of maize-fed free-range chicken £16.95
Donald Russell Aberdeen Angus Steak (8oz):
Ribeye £21.95. Sirloin £22.95 . Fillet £24.95.
Fillet steak Rossini £25.95
Fillet of beef Wellington £25.95
Carvery main course. (min 24 people). £19.95.
A choice of two traditional roasts-Prime Aberdeen Angus Roast beef and either roast Sussex lamb or roast suckling pig served with roast potatoes & seasonal vegetables.

Desserts

Warm apple tart tartin with Swiss vanilla ice cream. £4.95.
Summer fruit berries with Swiss vanilla ice cream. £4.95.
Fresh seasonal fruit salad with double cream. £4.95.
Fresh seasonal strawberries with strawberry sorbet £4.95.
Apple pie with butter crumble and Swiss vanilla icecream. £4.95.
Chocolate Cointreau truffle gateau with Swiss vanilla icecream. £4.95
Strawberry buttermilk gateau.£4.95
Cocoa & chocolate gateau. £4.95.
Raspberry swirl cheesecake. £4.95.
Icecreams: Trio of Swiss all-natural luxury icecreams:- Vanilla, Strawberry and Swiss chocolate. £4.50.
Fruit Sorbets: Duo of Swiss fruit sorbets:- lemon, mango, pear, blackcurrant or green apple. £4.95

Cheese

a).A selection of farmhouse British cheeses served with grapes, celery & water biscuits. £4.95
b). A selection of French cheeses with grapes, celery & water biscuits £4.95.
c) Mature Swiss King cut Emmental & Gruyere cheeses served with grapes, celery & water biscuits £4.95.

Coffee & chocolate mints £2.50. Coffee & petits fours £3.50.

BUFFET MENUS

Finger Buffets

Buffet Menu A £10.95

A selection of freshly-made sandwiches.
Vegetable samosas.
Sausage rolls.
Quiche Lorraine.

Buffet Menu B £13.95

A selection of freshly-made sandwiches.
Vegetable samosas.
Sausage rolls.
Quiche Lorraine
Breaded King Prawns.
Salmon & crab fishcakes.

Buffet Menu C £18.95

A selection of freshly-made sandwiches.
Breaded King Prawns.
Sausage Rolls.
Chicken satay.
Vegetable samosa.
King Prawns with a Marie Rose dip.
Salmon & Crab fishcakes.

Tea/Coffee with above buffets £1.25p. Per person.

BUFFET MENUS

Presentation Buffet

Cold Summer Salad Buffet Menu D £26.95 (min 24)

Starter.

Please select 1 starter from the starter selection S1-S32 (see page 2 & also page 4 supplements)

Main Course.

Please choose 3 dishes from the following:-

Roast Sirloin of Aberdeen Angus Beef

Roast Breast of Norfolk Turkey

Wiltshire Honey-baked Gammon

Roast maize-fed free-range chicken

Game pate en crouete

A selection of fresh seasonal salads:- Waldorf, mixed summer leaves, tomato, cucumber, coleslaw, shallot & chives. Hot minted Jersey potatoes

Desserts & Cheese

Fresh seasonal fruit salad with double cream

(Or Fresh strawberries & cream)

Chocolate Cointreau Truffle gateau

Raspberry swirl cheesecake

Cheese Platter : Please select from either British farmhouse, Traditional French or Swiss. All served with grapes, fig relish & water biscuits

Fresh filter Coffee & chocolate Mints

Coffee & chocolate mints

Additional Cold Buffet items per person

Additional starter selection of prosciutto & salamis £4.95

Whole decorated poached salmon £4.95

½ Cold Lobster Mayonnaise £14.95