



AMPFIELD GOLF & COUNTRY CLUB

CHRISTMAS 2024

Step into the enchanted forest
with your loved ones.



You're invited...

To step into the enchanted forest with us.

You can choose from Lunch, Dinner or Party night.

Whether you are looking for a quiet family occasion, a fun staff Christmas celebration or an upbeat party night, we can cater for all.

Full details & prices can be found on the following pages.
We can cater for all dietary requirements, please state this on your pre-order form

Christmas Lunch & Festive Dining.

Looking for a stylish venue to host a private festive gathering; somewhere to treat your staff, to say thank you to an important client or simply enjoy an intimate family gathering?

Ampfield Golf & Country club is the perfect choice. We can arrange private dining for lunch or dinner in a festively decorated private room.

1 course £17.50

2 course £25.00

3 course £32.50

Includes tea & coffee and mince pies.

Starters

Smoked bacon, cheese & sweet pepper fritters with beer jam jelly.

Hursley Game terrine, cranberry, toasted ale & walnut bread.

Vegan stuffed mushroom, butternut squash, puy lentils & herb gratin.

Flaked smoked haddock, mornay sauce & dippy soldiers.

Mains

Free range turkey breast, pigs in blankets, cranberry, chestnut & rosemary stuffing.

Braised stuffed beef olives, iron age pork, sage, shallot & garlic.

Hursley pheasant cassoulet, game sausage, bacon lardons & cannellini beans.

Vegan wellington, pearl barley, baby spinach, cranberry & parsnips.

Desserts

Ampfield aged Christmas pudding & brandy sauce.

Meringue roulade, toffee apples, cinnamon & vanilla.

Butterscotch mousse, banana cream, candied pecan nuts & spiced rum caramel sauce.

Artisan cheese board, fudges crackers & pear chutney.

Party night.

Our Christmas party nights always get everyone into the party mood with great food, fine wines and lively entertainment with our resident DJ.

Whether there are eight of you or eighty- we guarantee you'll have a night to remember!

Friday 6th December

Saturday 7th December

Friday 13th December

Saturday 14th December

Thursday 19th December- 60s, 70s, 80s

Friday 20th December

Saturday 21st December

£40.00 per person.

Starters:

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Vegan stuffed mushroom, butternut squash, puy lentils & herb gratin.

Flaked smoked haddock, mornay sauce & dippy soldiers.

Mains:

Free range turkey breast, pigs in blankets, cranberry, chestnut & rosemary stuffing.

Braised stuffed beef olives, iron age pork, sage, shallot & garlic.

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*A sneak peek of what's in store for
Christmas 2024!*



We hope to see you all there!



*If you wish to reserve your Christmas event place
now...*



*Contact Paul
christmas@ampfieldgolf.com
or call 01794 368480*

*We look forward to welcoming you all into the
Enchanted Forest*