

Functions & Events

At
The Essex Golf & Country Club



Let us entertain you...

The Essex Golf & Country

The Essex Golf and Country Club is the ideal location for birthday parties, engagement parties, christenings, Masonic functions, dinner dances, Christmas parties, award evenings or similar events.

The Flight suite can cater for up to 200 people for a meal and up to 270 people for a reception. Alternatively, for smaller functions the Mustang suite, with its beautiful conservatory can cater for 80 people for a dinner dance or 150 for a reception. Both the Flight and Mustang suites are equipped with private dance floors, bars and stunning views of our 18-hole golf course, making The Essex an ideal venue to impress your guests!

Finger Buffets from £12 pp

Two course hot and cold buffets from £18 pp

Two course BBQ's from £20 pp

Set three course meals from £25 pp

Choice three course meals from £30 pp

Three course Carvery from £30 pp

Fork Buffet from £30 pp

Finger Buffet

Honey & grain mustard glazed cocktail sausages

Selection Of Quiche Fingers (V)

Vegetable Crudites, pitta fingers & bread sticks with Dips (V)

An assortment of sandwiches & Mini Wraps (V)

Breaded Chicken Drumsticks, BBQ Dip

Cheddar Cheese, tomato And Red Onion Ciabatta Slices (V)

Cocktail Sausage Rolls

Crispy Vegetable Samosas, Sweet & Sour Dip (V)

Buffet Pork Pie Pieces, Dijon Mustard Dip

Cajun jacket wedges with sour cream & chive dip (V)

Breaded plaice goujons with tartare dip

Salted Crisps, Peanuts & Tortillas With Salsa Dip (V)

Finger buffet desserts

Cream filled profiterole tower with white & dark chocolate sauce & strawberries

Chocolate brownies & cookies

Mini blueberry & chocolate muffins

Six Items @ £12.00

Eight Items @ £16.00

Ten Items @18.00

Two course hot & cold buffet

Please choose one hot dish option, one vegetarian option and one dessert for your guests

Meat & Fish Options

Beef Lasagne
Cottage Pie
Beef Madras Curry
Chicken Tikka Masala
Braised Pork & Chorizo Casserole
Chicken, Leek & Mushroom Fricassee
Braised Steak & Mushroom Casserole
Traditional Fish Pie
Grilled Salmon with Rocket & Roast Peppers
Lamb Hot Pot
Grilled Smoked Haddock Nicoise
Sweet & Sour Chicken and Vegetables
Chilli Con Carne

Vegetarian Options

Roast Vegetable Lasagne
Broccoli & Cheddar Pasta Bake
Leek & Mushroom Stroganoff
Oriental Vegetable & Noodle Stir Fry
Ratatouille Vegetable & Pasta Bake
Cauliflower & Broccoli Hot Pot
Vegetable & Chick Pea Curry

Cold Buffet

Selection of cold roast meats and quiches served with hot new potatoes and salad selection

Dessert Options

Chocolate Fudge Cake
Fresh Fruit Salad
Blackcurrant Cheesecake
Warm Dutch Apple Tart
Citrus Fruit Syllabub
Black Forest Gateaux
Chantilly Cream & Raspberry Pavlova
Chocolate & Orange Bread & Butter Pudding
Cream filled Profiteroles & Chocolate Sauce

For the hot and cold buffet option you are required to cater for the total number of guests.

Two course BBQ's

Food cooked on the barbecue then served buffet style.
For the BBQ buffet option we advise you to cater for 90% of your guests.

6oz Aberdeen Angus Burger

Cumberland Sausage

Lemon, garlic and chilli marinated chicken fillet

Cajun Spiced Salmon Supreme

Served with:

Selection of Sauces and Dips

Baked Jacket Potatoes

Crusty French Bread & Butter and Soft Floured Baps,

Mixed leaf Salad, Baby Leaf Mixed Caesar Salad,

Homemade Coleslaw, Tomato & Red Onion Salad,

Fresh Pesto Pasta Salad & Cucumber slices

Followed by a selection of cold desserts

Menu Selector

Set-three course meal - £25 pp or a choice meal (three choices - pre ordered) - £30 pp

HOME MADE SOUPS

Served with fresh baked roll & butter

Leek, Potato & Smoked Bacon Soup With Herb Croutons

Roast tomato and basil soup with crisp croutons (v)

Fresh Plum Tomato Soup Finished With Fresh Herb Pesto V G/F

Carrot & Coriander Soup With Curry Spiced Croutons V

STARTERS

Served with fresh baked roll & butter

Tomato and mozzarella salad with rocket and extra virgin olive oil

Italian Style Salad of Sun-blushed Tomato, black olives, feta cheese and basil oil

Classic Caesar Salad Topped With Crispy Pancetta Slices, Fresh Parmesan Flakes & Crostini Croutons

Roasted Red Peppers & Sun Blush Tomatoes On Baby Leaf Salad Finished With Crumbled Feta,

Croutons & Balsamic Glaze Dressing V

Chargrilled Vegetable & Mozzarella Puff Pastry Tatin Finished With Fresh Pesto

Ardennes Pate Served With Toasted French Bread Croutes, Red Onion Marmalade & Salad Leaf Garnish

Menu Selector

Set-three course meal - £25 pp or a choice meal (three choices) - £30 pp

MAIN COURSE

Served With Choice Of Potato & Fresh Buttered Seasonal Vegetables

Roasted Suffolk Pork Loin Served With Herb Stuffing & Cranberry, Apple & Port Compote

Supreme Of Chicken Poached With Leeks In A Cream White Wine & Herb Sauce G/F

Breast of Chicken, tarragon potatoes, baton carrot, mushrooms, bacon and red wine sauce

Fillet Of Salmon Cooked In White Wine With Mussels, Leek & Tomato Finished With Fresh Tarragon Leaves G/F

Sesame Grilled Salmon Fillet Served With Sweet Chilli Tossed Baby Corn Cobs & Warm Teriyaki Dressing G/F

Plump breast of chicken fillet wrapped in smoked bacon with creamy mushroom and whole grain mustard sauce

Baked fillet of salmon with lemon and fresh herbs, accompanied with a champagne cream sauce

Sea Salt & Cracked Pepper Roasted Sirloin Of Beef With Yorkshire Pudding & Red Wine Roast Gravy - Supplement of £7.50 pp

Individual Baked Wild Mushroom, Baby Spinach & Leek Lasagne Topped With Creamy Parmesan Sauce &
Served With A Baby Leaf Salad V

Roasted Red Onion, Peppers & Cherry Tomatoes In A Crispy Filo Tart Glazed With Goats Cheese V

Carverys of Roast Beef, Breast of Turkey, Yorkshire puddings, herb stuffing and traditional accompaniments - £30 pp

Menu Selector

Set-three course meal - £25 pp or a choice meal (three choices) - £30 pp

DESSERTS

Served With Fresh Filtered Coffee & Chocolate Mints

Fruits Of The Forest Cheesecake With Raspberry Coulis

Bramley Apple & Honey Flapjack Tartlet Served With Cinnamon Crème Anglaise

Warm Chocolate & Walnut Brownie Topped With Vanilla Ice Cream & Chocolate Sauce

Lemon Sorbet Served On Pink Grapefruit & Orange Salad Drizzled With Ginger Syrup VE G/f

White Chocolate & Raspberry Profiteroles Sprinkled With Toasted Almonds

Warm dark chocolate fudge cake served with pouring cream

Mature Cheddar Cheese Wedge Served With Celery & Apple Salad & Warm Sun Dried Tomato Bread

Summer Pudding with Crème Fraiche

Fork Buffet

STARTER

Your choice of starter from our Starter selection

FROM THE COLD BUFFET

Roast topside of Beef

Roast Breast of Turkey

Honey Roast Ham

Poached Salmon Supremes

Selection of Quiches

Served with:

Hot buttered new potatoes, Mixed Leaf Salad,
Homemade Coleslaw, Tomato & Red Onion Salad,
Cucumber & Mint Salad

Fresh baked rolls and butter

DESSERT

Your choice from our Dessert selection

Or

Mirror display of individual desserts

Children's Menu

Breaded Chicken Fillet nuggets

Grilled chicken fillets

Sausages in gravy & Mash

Breaded cod fillet Fish fingers

**(Above served with choice of mash, chips or new potatoes
and beans, peas or sweet corn)**

Cheese & Tomato Pizza Wedges with salad & garlic bread slices (V)

Penne pasta bolognese with garlic bread slices

Roasted vegetable & tomato sauce pasta bake with garlic bread slices (V)

Followed By

Strawberry, Vanilla & Chocolate Ice Cream With Fan Wafer Biscuits

Supplements Available

Selection of canapés served on arrival - £6.00 pp (based on 6 pieces each)

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- Crispy Tortilla With Mozzarella & Salsa
 - Pitta crisps With Houmous & Olives
 - Brie With Cranberry
 - Sweet Chilli Prawn cocktail With Lime Mayo
 - Roasted Vegetables With Fresh Pesto crostini
 - Cucumber, Salmon & lime tartare
 - Guacamole & Salsa nacho
 - Smoked Salmon And Cream Cheese profiteroles
 - Flaked Tuna And Tapenade
 - Chicken tikka & mango chutney poppadom
 - Creamed Goats Cheese & Strawberry
 - Cajun Chicken With Tzatziki
 - Welsh Rare Bit Bouchees
 - Mini Cod Goujons With Tartare Dip
 - Sun Blush Tomato & Basil Tartlet
 - Mini Roast Beef And Yorkshire Puddings
 - Mini Sausage And Mash
 - Salmon Fish Cake With Chilli Yoghurt Dip

INTERMEDIATE COURSE - Sorbet served between starter and main course additional £2.50 pp

FOURTH COURSE - Cheddar, Brie and Stilton served with biscuits additional £18 per table

Wine List

House wine

Hardys 'The Riddle' Colombard-Chardonnay (Australia)

£13.95

Easy-drinking and refreshingly lively. Zingy Colombard character and fuller, richer style Chardonnay. All fermented in stainless steel with no oak contact.

Hardys 'The Riddle' Cabernet Merlot (Australia)

£13.50

The velvety character of the Merlot complements the more structured Cabernet Sauvignon. Easy-drinking with soft tannins, a lingering finish and a light oak influence.

White Wine

Luis Felipe Edwards Reserva Sauvignon Blanc (Chile)

£17.25

This wine has lots of green pepper, herb, grass and gooseberry and a refreshing lime acidity with a touch of green fig and guava on the finish.

Boschendal Pavillion Chenin Blanc-Viognier (South Africa)

£15.50

Concentrated stone-fruit and pineapple aromas are mirrored on an aromatic palate.

Pinot Grigio delle Venezie (Italy)

£14.50

Light, delicate fruit flavours and a refreshing unoaked finish.

Robert Mondavi Twin Oaks Chardonnay (California)

£17.95

A zesty combination of citrus ripeness and hints of mangos with peaches and an elegant lingering finish

Houghton Bandit Chardonnay-Viognier (Australian)

£22.00

Aromas of peach, almonds, citrus, pear and musk. This wine has a rich texture and a creamy finish.

Nobilo Sauvignon Blanc, Marlborough (New Zealand)

£28.00

Classic grassy-gooseberry aromas and flavours.

Rose Wine

Boschendal Pavillion Shiraz Rose (South Africa)

£15.50

Ripe strawberry on the nose with citrus peel notes, the palate is slightly off-dry with a hint of richness

Belvino Pinot Grigio Rosato (Italy)

£13.95

Slightly drier in style, full of fresh summer berry fruit aromas

Red Wine

Luis Felipe Edwards Lot 18 Merlot (Chile)

£17.25

Bright ruby-red this unoaked Merlot shows black and red cherry, spicy plums and blackcurrant all wrapped up in the velvety textured palate.

Boschendal Pavillion Shiraz-Cabernet Sauvignon (South Africa)

£15.50

Up front aromas of juicy mulberry and blackberry fruit spiced with black pepper.

Marquise des Tours Merlot-Cabernet Sauvignon Dulong (France)

£20.00

A good, honest claret from a well-known Bordeaux merchant made using the two classic varieties from the region, Merlot and Cabernet Sauvignon.

Robert Mondavi Twin Oaks, Cabernet Sauvignon (California)

£17.50

The long, dry and very hot late summers allow lovely flavours to develop. Vibrant redcurrants and a spiced oak balance.

Marques de Morano Rioja Tinto

£17.95

A young Rioja made using the classic Tempranillo grape. Matured only a short time in oak prior to bottling.

Sparkling Wine & Champagne

Berri Estates Cuvee Brut (Australia)

£17.95

A soft fruity 'Aussie Sparkler' with a lively effervescence. The aromatic Sultana and the crisp Colombard and Chenin Blanc grapes make a perfect combination of fruit and acidity.

Berri Estates Cuvee Brut (Australia)

£17.95

A bright, light crimson 'Aussie Sparkler' brimming with summer-fruit flavours.

Champagne

Piper-Heidsieck Brut Champagne

£38.00

Young, lively fruit flavours.

Large bottles still and sparkling Water

£3.00

Jug of Pimms & Lemonade (approx. nine glasses)

£25.00

Jug of Orange Juice (approx nine glasses)

£12.00

Corkage charges:

Champagne & sparkling wine 75cl bottle

£15.00

Wine 75cl bottle

£10.00

Beverage packages



Package 1- £10.50 pp

1 x Arrival drink, 2 x Glasses house red or white wine, 1 x Glass of sparkling wine for toast

Package 2- £14.50 pp

1 x Arrival drink, 2 x Glasses house red or white wine, 1 x Glass of Louis Dornier champagne

Package 3 - £18.50 pp

1 Arrival Drink, 2 Glasses of wine from the wine list (please select 1 red and 1 White of your choice), 1 x Glass Louis Dornier Champagne, 1 x Liqueur (Port, Brandy, Baileys)

Non Alcoholic Package - £5.50 pp

1 x Arrival drink, 2 x Soft drinks during meal, 1 x toasting drink of your choice Pineapple, Orange, Tomato, Grapefruit, Coke, Lemonade

Arrival drinks- £3.50 pp

Bucks Fizz, Pimms & Lemonade, Mulled Wine, Kir Royale

The Essex Golf & Country Club

One of the biggest advantages of The Essex is its location. The Club is situated on the B1024 between Earls Colne and Coggeshall. The B1024 connects to the A1124 between Colchester and Halstead and the A120. The Essex is very easy to reach from the A12 at Marks Tey or from the M11 at Stansted. Stay on the A120 and you will not miss The Essex



Events team: 01787 221 101

Main: 01787 224 466

Fax: 01787 224 410

Email: essex.events@theclubcompany.com

www.theclubcompany.com

The Essex Golf & Country Club, Earls Colne, Colchester, Essex, CO6 2NS