



Your function at Downshire Golf Complex

Our Banqueting Menu is £27.50 per person unless otherwise stated. Reductions are made for children under the age of 12 years old.

The enclosed menus are not an exhaustive list and we will strive to accommodate any request you may have.

We cater for all dietary requirements and are fully aware of all allergens used in our products.

Please ask if you require any information or have any special requirements.

Please do not hesitate to contact us if you have any questions, our team are happy to help.

For more information or to book a venue tour, please contact 01344 302030 or email downshiregolfevents@everyoneactive.com



EVERYONE
EVENTS

everyone
ACTIVE



DOWNSHIRE
GOLF COMPLEX

FUNCTIONS

Downshire Golf Complex is the perfect venue for any occasion, combining a stunning setting with reasonable prices, a flexible approach and personal service.

Starters

Chicken and Ham Hock Terrine served on a bed of Leaves with a Piccalilli Accompaniment

Choice of Homemade Soups

Smoked Salmon served on a bed of Leaves, Granary Bread, and a Beetroot and Horseradish Cream

Traditional Chicken Caesar Salad topped with Parmesan Shavings

Parma Ham draped Melon, drizzled with an Orange and Honey Mustard Dressing

Pâté of your choice served with a Crusty Baguette, Chutney and Salad Garnish

Seafood Cocktail on a bed of Leaves, Lemon wedge and Granary Bread



Main Courses

Roasted Chicken Breast stuffed with a Mushroom Farce, served with Fondant Potatoes and Seasonal Vegetables

Traditional Wholegrain Mustard topped Roast Beef served with Yorkshire Pudding, Cauliflower Cheese Crumble, Crispy Roast Potatoes and Seasonal Vegetables

Classic Coq Au Vin served with smooth rich Creamed Potatoes and Seasonal Vegetables

Fillet of Salmon stacked on a bed of Scallion Mash, topped with a White Wine and Dill Cream Sauce and served with a Vegetable Medley

Apple, Rosemary and Cider Vinegar Roast Pork with Crackling, served with Crispy Roast Potatoes and Seasonal Vegetables

3 Meat Carvery (numbers over 35) served with all the Trimmings and a selection of Vegetable dishes for you and your guests to choose from



Desserts

Strawberry Eton Mess

Crème Brûlée served with Shortbread

Lemon Panna Cotta Tart served with a Fruit Coulis and Double Cream

Chocolate Profiteroles

Traditional Tiramisu

Sticky Toffee Pudding served with Custard or Ice Cream

4th Course

Cheese and Biscuits as a 4th course
(add £3.00 per person)

All 3 course meals are followed by coffee