



Your function at The Fairway Inn

Our Banqueting Menu is £24.95 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 01923 773163 or email rickmansworthgolfevents@everyoneactive.com

EVERYONEEVENTS



FUNCTIONS

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

Starters

Roasted Brie stuffed Romero Peppers served on a bed of Rocket, drizzled with a Balsamic Reduction

Homemade Stilton Scallion and Port Pâté served with Hot Buttered Toast and a Salad Garnish

A choice of homemade Soups

Sumptuous Garlic Mushrooms in a Cream and White Wine sauce

Thai Mango and Prawn Salad

Cantaloupe Melon draped with Parma Ham and drizzled with a Orange and Honey Mustard Dressing

Traditional Chicken Caesar Salad served with Parmesan Shavings

Ardennes Pâté and Oat Cakes served with a Salad Garnish and Onion Chutney



Main Courses

Succulent Roast Chicken Breast stuffed with a Sage and Onion Stuffing and Wrapped in Bacon. Served with Leek Infused Creamed Potatoes and Seasonal Vegetables and a Rich Chicken Gravy.

Slow Cooked Lamb Shank accompanied by a Redcurrant Jus, Roasted Root Vegetables and Dauphinoise Potatoes

Traditional Wholegrain Mustard topped Beef with Yorkshire Pudding, Herb Crusted Cauliflower and Leeks in a White Sauce, Crispy Roast Potatoes and Seasonal Vegetables

Fillet of Salmon stacked on a bed of Scallion Mash accompanied by a Sorrel Sauce, glazed Baton Carrots, Mange Tout and Broccoli Spears

Roast pork with Apples, Cider Vinegar and Rosemary. Served with Crispy Roast Potatoes and Seasonal Vegetables and accompanied by a Cider and Redcurrant Gravy

Soft Garlic Cheese Stuffed Chicken Breasts wrapped in Parma Ham. Served with a Creamy Garlic and White Wine Sauce, Accompanied by Roast Baby New Potatoes and Roasted Mediterranean Vegetables

Roasted Vegetable and Cherry Tomato Tart, topped with a Light Creamy Cheese Sauce and served with Seasonal Vegetables



Desserts

Strawberry Eton Mess

Indulgent Banoffee Pie and Ice Cream

Summer Fruits Pudding served with extra thick Double Cream

Rich Chocolate Bread and Butter Pudding laced with Rum and served with White Vanilla Ice Cream

Cheese and Biscuits (add £2.75 per person)

4th Course

Cheese and Biscuits as a 4th course
(add £2.75 per person)

All 3 course meals are followed by coffee