



CLANDON REGIS
GOLF CLUB

CHRISTMAS

AT CLANDON REGIS

CELEBRATE & MAKE MEMORIES.

CHRISTMAS

AT CLANDON REGIS

Celebrate the festive season at Clandon Regis Golf Club, where sparkling Christmas decorations fill the clubhouse, creating the perfect setting for any occasion.

Whether it's a Christmas party, festive birthday, or family gathering, our packages include expert planning from our Functions & Beverages team throughout your event.

Make it a season to remember with us.



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CHRISTMAS

DINING

FESTIVE LUNCHES & DINNERS

A festive collection of timeless dishes, thoughtfully prepared using the finest seasonal ingredients and a touch of Christmas magic.

Your celebration begins with a festive arrival drink, followed by a delicious seasonal dining experience. Includes a glass of wine with your meal, freshly served coffee and a mini mince pie to finish, Christmas crackers for every guest, and exclusive private room hire.

Everything you need to create a memorable and elegant festive celebration.



Two Courses
£48.95pp

Three Courses
£53.95pp

CHRISTMAS

ADDITIONS

MAKE IT A CELEBRATION

Personalise your Christmas celebration with our selection of optional upgrades and drinks packages, Simply choose from the options below to create an event that's perfect for your guests.



UPGRADES



Glass of Mulled Wine
£3.95pp



Glass of Champagne
£6pp



Half a bottle of House Wine
£12.50pp



DJ & Dancefloor
£495

DRINKS PACKAGES



6 bottles of Beer
£30



12 bottles of Beer
£60



6 bottles of Prosecco
£189



6 bottles of Champagne
£432



CHRISTMAS

DINING MENU

STARTERS

Roasted Mediterranean Vegetable Tart (V)

A crisp golden pastry tart filled with roasted Mediterranean vegetables, served with a fresh dressed seasonal salad.

Duck & Orange Paté

Smooth duck and orange paté served with spiced onion chutney, melba toast and seasonal garnish.

Wild Mushroom Pâté (V)

Earthy wild mushrooms blended into a velvety pâté, presented with herb-dusted croûtes and a fresh garden salad.

Creamy Carrot & Parsnip Soup (V)

A velvety winter soup made with sweet carrots and parsnips, served with a warm crusty roll and butter.

MAIN COURSE

Traditional Roast Turkey

Succulent Norfolk turkey, accompanied by sage & onion stuffing, pigs in blankets, buttered brussel sprouts, honey-roasted roots, and rich pan gravy.

Salmon en Croûte

Oven-baked salmon wrapped in golden puff pastry, served with buttered seasonal green vegetables, garlic new potatoes and a classic beurre blanc sauce.

Festive Chestnut Roast (VG)

A hearty chestnut roast served with roast potatoes, seasonal vegetables, rich vegan gravy and all the festive trimmings.

DESSERTS

Classic Christmas Pudding

A rich, boozy traditional pudding served warm with a generous pour of brandy crème anglaise.

Chocolate Yule Log

Rich chocolate yule log served with a mixed berry compote.

Trillionaire's Tart

An indulgent caramel and chocolate tart served with creamy vanilla ice cream.

Panettone Cheesecake

A festive twist on a classic cheesecake, infused with traditional panettone flavours.

Followed by Coffee & Mini Mince Pies

CHRISTMAS

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VISIT US

To book or arrange a visit, please contact the Sales & Marketing Team on 01483 224 888 ext. 3 or email sales@clandonregisgolfclub.com

TO BOOK

To secure your chosen date, we will require a £200 non-refundable deposit with a completed booking form.

Upon completion, you will be introduced to your Event Manager who will work on all the details with you.

