



CLANDON REGIS
GOLF CLUB

2026 EVENT
PACKAGES



EVENT

PACKAGES

Welcome to Clandon Regis Golf Club, where a serene escape awaits down our long, tree-lined driveway, opening up to 170 acres of tranquility.

Enjoy breathtaking views across the 18th hole from our expansive patio, offering the perfect backdrop for any occasion.

Whether you're planning a birthday party, an engagement soiree, a christening, or an anniversary celebration, we have the perfect package for you. Each package includes the expertise of our dedicated Functions & Beverages Manager, who will assist in designing and setting up your event. Our Events Team will also be on hand to provide support until the conclusion of your event.





DINING PACKAGES

SELECT DINING

A carefully crafted collection of timeless dishes, showcasing the finest ingredients. Perfect for those seeking an exceptional dining experience that balances rich flavour with outstanding value.

Two Courses
£28.95pp

Three Courses
£33.50pp

Two Courses
£30.50pp

Three Courses
£35.50pp

SIGNATURE DINING

Blending creativity and value through elevated ingredients and adventurous flavours, while still honouring the classics that guests know and love. A vibrant mix of innovation and familiarity designed to delight curious palates.

PRESTIGE DINING

Enjoy the chef's signature dishes and premium flavours designed to elevate your event. Thoughtfully prepared with high-quality ingredients, each dish brings a refined touch to any occasion

Two Courses
£33.50pp

Three Courses
£40.50pp





THE SELECT

MENU

STARTER

Steamed Duck Gyoza

Delicate steamed duck dumplings served with rich hoisin sauce.

Fresh Melon & Mango Sorbet

A refreshing duo of ripe melon and tangy mango sorbet.

Green Vegetable Gyoza

Crisp green vegetable dumplings with a sweet chilli dipping sauce.

MAIN

Thai Style Vegetable Stir-Fry With Noodles & Sweet Chilli Sauce

A vibrant medley of fresh vegetables tossed with noodles in a fragrant Thai-inspired sweet chilli glaze.

Coronation Cauliflower Timbale with a Vegetable Medley

Brown Rice & Cauliflower in a Spiced Coconut Sauce with Apricot Chutney

Traditional Cottage Pie topped with Root Vegetable & Potato Mash

A rich minced filling topped with a smooth root vegetable and potato mash.

Baked Gammon served with Rich Cheese Sauce

Succulent slices of baked gammon served in a velvety mature cheddar sauce

Butchers Sausages with Mustard Mash & Onion Gravy

Plump, locally sourced sausages served over creamy mustard mash, drenched in a rich caramelised onion gravy.

Wild Mushroom & Sweet Pepper Stroganoff

With Basmati Herb Rice

All served with a Panache of Vegetables and Potatoes, unless stated.

DESSERT

Mixed Fruit Crumble

Seasonal fruit crumble served warm with creamy custard.

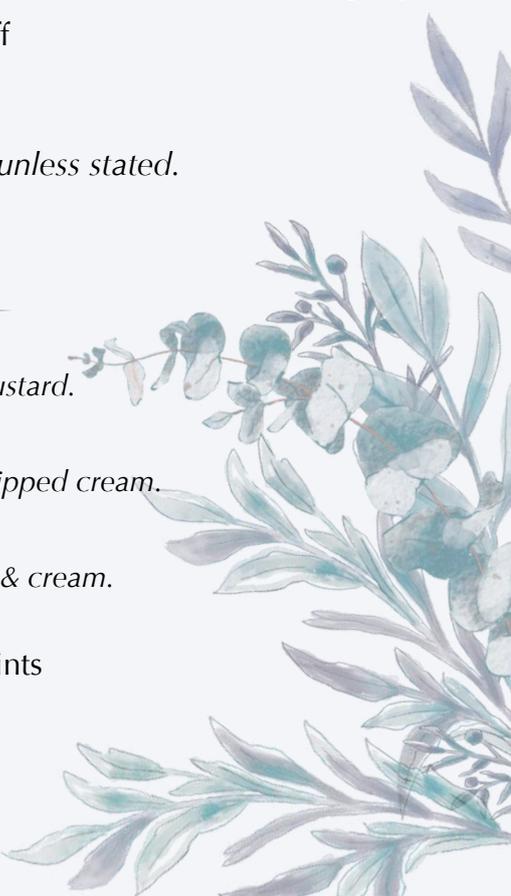
Fresh Raspberry Pavlova

Crisp meringue nest topped with fresh raspberries and whipped cream.

Mixed Berry Frangipane Tart

Almond frangipane tart with mixed berries, fruit coulis & cream.

Followed by Coffee & Tea with Chocolate Mints





THE SIGNATURE

MENU

STARTER

Smooth Brussels Pâté

Rich and velvety Brussels pâté, served with crisp toasted bread and a touch of chutney.

Classic Prawn Cocktail

Juicy Atlantic prawns on a crisp salad, finished with our house Marie Rose sauce.

Homemade Soup of the Day

Chef's freshly prepared seasonal soup, served with a warm bread roll and butter.

MAINS

Lasagne Bolognese

Traditional Italian lasagne layered with rich Bolognese sauce and creamy béchamel, served with a crisp side salad and warm garlic bread.

Brie, Beetroot & Onion Chutney Tart

Creamy Brie, roasted beetroot and tangy onion chutney encased in a golden kale pastry — a vibrant vegetarian option.

Chicken Tikka Masala

Tender chicken in a rich, spiced tikka masala sauce, served with fragrant rice and a crisp poppadum.

Beef Bourguignon

Slow-cooked beef in a red wine sauce with mushrooms and bacon, served with steamed rice.

Chicken Supreme

Succulent chicken breast in a creamy white wine and mushroom sauce.

All served with a Panache of Vegetables and Potatoes, unless stated.

DESSERTS

Sticky Toffee Pudding

Rich, moist sponge pudding smothered in sticky toffee sauce, served with warm custard.

Citrus Cheesecake

A zesty citrus cheesecake drizzled with fruit coulis and served with fresh cream.

Chocolate Cheesecake

Decadent chocolate cheesecake topped with silky chocolate sauce and served with cream.

Followed by Coffee & Tea with Chocolate Mints





THE PRESTIGE

MENU

STARTER

Sweet Potato Falafels

Crisp sweet potato falafels served with a silky mango mayo dip.

Warm Brie & Blueberry Tart

Golden Brie & blueberry tart on balsamic-dressed mixed leaves.

Rosettes of Smoked Salmon

Delicate smoked salmon rosettes with lemon wedge and salad garnish.

MAINS

Braised Pork Loin Steak

Tender pork loin, braised and served in a creamy Dijon mustard, leek & white wine sauce.

Chicken, Ham & Leek Pie

A comforting classic — slow-cooked chicken, ham and leeks in a rich sauce, encased in golden pastry.

Steak, Ale & Mushroom Pie

Hearty British pie with tender steak, ale gravy and mushrooms, served with skin-on fries.

Fresh Sea Bream Fillet

Pan-seared fillet finished with zesty lemon & herb butter.

Fresh Salmon Fillet

Succulent salmon served with a light tomato & basil sauce.

All served with a Panache of Vegetables and Potatoes, unless stated.

DESSERTS

Lemon Meringue Roulade

Light lemon meringue roulade served with fruit coulis & fresh cream.

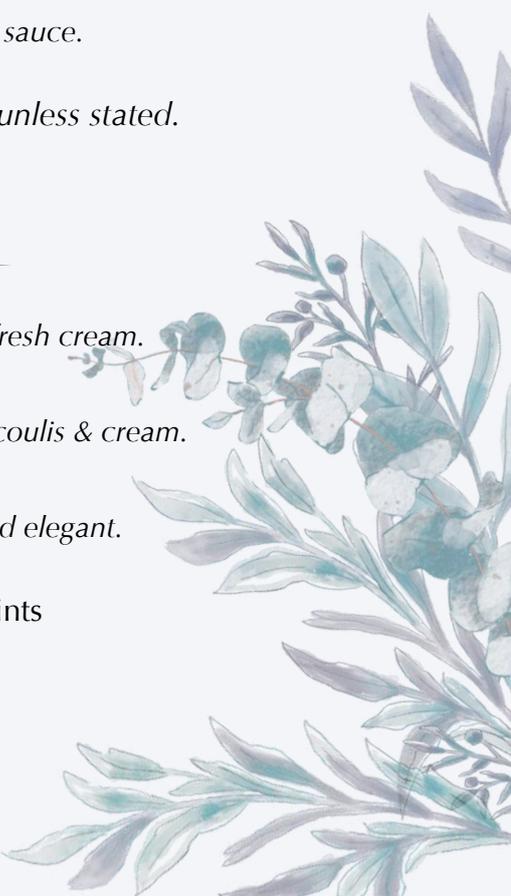
Sherry Trifle Cheesecake

A rich cheesecake inspired by classic sherry trifle, with fruit coulis & cream.

Individual Lemon & Raspberry Parfait

Zesty lemon & raspberry frozen parfait — refreshing and elegant.

Followed by Coffee & Tea with Chocolate Mints





TRADITIONAL BRITISH ROAST

Enjoy refined starters and indulgent desserts from our Prestige selection, paired with the comfort of a classic carvery main — the perfect balance of sophistication and tradition.

For those seeking a little extra, upgrade your main course with one or two expertly carved meats from the carvery. This flexible choice allows you to tailor your meal to suit your appetite, combining the elegance of delicately prepared starters and desserts with the satisfying heartiness of a traditional roast.

Every course is crafted with care, ensuring a dining experience that is both memorable and inviting.

ONE MEAT

Two Courses
£36.50pp

Three Courses
£43.50pp

TWO MEATS

Two Courses
£43.50pp

Three Courses
£50.50pp





THE NEXT STEPS

VISIT US

We welcome you to join us at the venue where we can answer any questions.

To arrange a visit, please contact Sales & Marketing Manager Lucy on 01483 224 888 ext. 3 or email lucy@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.



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