



MERRY CHRISTMAS

Christmas at Harleyford

Celebrate the festive season at Harleyford Golf Club, where you can enjoy delicious food, dance the night away, and take in the stunning surroundings. Nestled on a private 12th-century estate between Marlow and Henley-on-Thames, our grounds lie within an area of outstanding natural beauty.

Our Victorian-style clubhouse offers elegant facilities to make your Christmas celebration truly special, providing the perfect setting for colleagues, family, or friends. From your initial enquiry to the moment you leave, our dedicated team ensures everything runs smoothly, so you can relax and enjoy every moment.

Private Festive Lunch or Dinner

Traditional Sit-Down Meals

Minimum 20 guests

LUNCH

served between midday and 4pm

2-Course - **£25.00 per person**

3-Course - **£30.00 per person**

DINNER

served after 4pm

2-Course - **£35.00 per person**

3-Course - **£40.00 per person**

Tea or Coffee & Mince Pies Included

Festive Buffet Options

Minimum 30 guests

Finger Buffet - £20.00 per person

Hot & Cold - £25.00 per person

*Menu selection and any dietary requests are required 4 weeks
in advance.*

Function Menu

STARTER

Butter Bean & Roasted Parsnip Soup

Finished with nutmeg crème fraîche and toasted pumpkin seeds.

Duck, Chicken & Cranberry Terrine

With asparagus and pepper, served with crisp salad, tomato & herb relish, and spiced onion marmalade.

Wild Mushroom & Chestnut Tart

With baby leaf salad and a truffle and basil dressing.

MAIN COURSES

All main courses are served with seasonal vegetables.

Traditional Roast Turkey Dinner

Served with sage & apricot stuffing, pigs in blankets, thyme gravy, and crispy roast potatoes.

Baked Salmon Fillet

With a white wine, dill & lemon butter sauce, charred winter greens, and crushed new potatoes.

Pulled Pork & Apple Filo Parcel

With a black pudding & herb forcemeat, mulled red wine jus, and roasted potatoes.

Potato, Spinach & Leek Cake (V)

With a sherry and tarragon cream sauce and honey-roasted roots.

DESSERTS

Classic Christmas Pudding

With brandy custard and candied ginger.

Chocolate, Orange & Cranberry Cheesecake

Topped with orange zest and dark chocolate shards.

British Cheese Selection

With spiced fruit chutney, grapes, and artisan crackers.

Buffet Options

HOT & COLD BUFFET

Hot Main Course

- Traditional Roast Turkey with Red Wine Jus
- Poached Salmon with Herb Cream Sauce

• Cold Main Course

- Prawn Platter
- Honey Roast Gammon Roasted Topside Beef
- Smoked Salmon and Cream Cheese Bagels

Including Stuffing, Vegetables, Potatoes and a Selection of Mixed Salads

FINGER BUFFET

Please select 5 choices from the options below:

- Cranberry and Brie Wontons
- Piggies in Blankets with BBQ Glaze
- Mac n Cheese Bites
- Cream Cheese Jalapenos
- Mini Yorkshire Pudding Canapes
- Mini Pie Selection
- Turkey and Stuffing Baguette
- Pizza Bites
- Smoked Salmon Mini Bagels

ENHANCE YOUR MENU

Cheese & Biscuits - **£7.50 per person**

Sweet Dessert - **£5.00 per person**

Tea or Coffee - **£3.00 per person**

Drinks Packages

WELCOME DRINKS

Mulled Wine - £5.00 per person

Glass of Prosecco - £6.50 per person

Drink on Arrival - £7.50 per person

Choice of Prosecco, Lager or Elderflower Pressé

TABLE WINE

From £12.50 per person

Based on half a bottle of wine per person

Open Bar - £10.00 per person

With the remaining balance due on the night of the event

