



Kilmarnock (Barassie) Golf Club

CATERING ORDER FORM 2010

Please complete and return this form as soon as possible. If catering requirements are not advised at least 7 days in advance it may not be possible to offer the level of service required on the day.

Please note catering charges are subject to change.

Description	Price per person	Numbers
Morning Coffee & Home-made Shortbread	£2.30 per person	
Morning Coffee or Tea Bacon, Sausage or Scrambled Egg Roll	£3.85 per person	
Chef's Selection of Home-made Soups & Sandwiches	£6.10 per person	
Bar Lunch 12 noon – 5.00pm	Menu on request	
Bar Meals 5.00pm – 9.00pm Except Monday & Tuesday.	Menu on request	
Traditional Scottish High Tea With Home Baking	Menu 1 @ £7.95 per person Menu 2 @ £10.95 per person (see next page for details)	
Selection of Dinner Menus	Menu 1 @ £12.95 per person Menu 2 @ £19.95 per person (see next page for details)	

Name of Party:

Date of visit:.....

Special dietary needs or allergy requirements catered for. Chefs use fresh local produce and offer a selection of menus catering for various occasions to suit every taste.

Final numbers must be confirmed 7 days in advance. This number or the number attending whichever is the greater will be charged.

**All catering *must* be paid for on the day.
Cheques should be made payable to Mrs R Rowan**

High Tea Selection

Menu 1

Cost £7.95 per person

Bacon Sausage & Egg
Fried Haddock
Steak Pie

Hand Cut Chips

Tea, Toast, Scones, Home-made Jam & a Cake

Menu 2

Cost £10.95 per person

Steak Pie
Fried Haddock
Bacon Sausage & Egg
Deep Fried Scampi
Cold Meat Salad
Breast of Chicken in Mushroom Sauce
Fillet of Scotch Salmon
Lamb's Liver & Bacon

Tea, Toast, Cakes & Meringues

Dinner Menu 1

Cost £12.95 per person

Choice of Home-made Soup
Sliced Melon & Fruits, Spring Water Sorbet,
with Fruit Coulis
Prawn Cocktail (Plump Royal Greenland Prawns
with Spicy Marie Rose Sauce)
Home-made Chicken Liver Pate served
with Crisp Salad, Garlic Bread

Home-made Lasagne & Garlic Bread
Fried Haddock with Freshly made Tartare Sauce
Breast of Chicken stuffed with Haggis
served with Pepper Sauce
Locally Caught Langoustine Tempura
with Tartare Sauce & Home0made Chilli Sauce
Sirloin Steak Garni (Sirloin Steak cooked to order
with Mushrooms & Onions)

Fresh Fruit Pavlova
Sticky Toffee Pudding
Home-made Chocolate Fudge Cake
Crème Caramel with Fresh Oranges
and Grande Marnier Ice - Cream

Coffee Tablet & Mints

Dinner Menu 2

Cost £19.95 per person

Choice of Home-made Soup
Smooth Chicken Liver Pate
with Garlic Bread
Pan Fried Scallops on Horseradish
Mash with Pesto Dressing

Peppered Fillet Steak
Fresh Salmon Steak with
Hollandaise & Asparagus
Chicken Anti Pasti (Olives, Pepper
Artichokes, Mozzarella
and Sundried Tomatoes, Etc)

Fresh Fruit Pavlova
Sticky Toffee Pudding
Home-made Chocolate
Fudge Cake

Coffee Tablet & Mints