

SOCIETY GOLF DAYS

Dave Thomas Designed Championship Course

Gold Award - Golf Monthly/HSBC

5 Stars – Today's Golfer Magazine

One of England's Top 100 Courses

Complimentary Nearest the Pin & Longest Drive Competitions

Bring a group of 20 or more players and the organiser is FREE!

		12-29 PLAYERS	30+ PLAYERS	MONDAYS & AUGUST
OPTION 1	18 Holes, Ham, Egg, Chips & Coffee	£56.00	£54.00	£37.00
OPTION 2	Coffee & Bacon Roll on arrival, 18 Holes, 3 Course Dinner & Coffee	£77.00	£75.00	£55.00
OPTION 3	Coffee & Bacon Roll on arrival, 9 Holes, Ploughman's & Coffee, 18 Holes, 3 Course Dinner & Coffee	£97.50	£95.50	£73.50

If any of your group require an overnight stay they can be accommodated at the Bowood Hotel or at Queenwood Golf Lodge.

Please call for details, rates and availability.

Winter Golf Days

Special reduced rates apply from November 1st until April 30th. Please call for details.



DINNER MENU

Please select ONE starter, main course and dessert for your entire party:

STARTERS

Hot Thai Broth, Tiger Prawns, Pak Choi & Shitaki Mushrooms
Chargrilled Smoked Salmon, Seasonal Leaves & Saffron Mayonnaise
Fine Slices of Parma Ham & Beef Tomatoes, Caesar Salad & Fresh Parmesan
Homemade Coarse Pork, Pistachio & Prune Terrine, Bowood Chutney
Lentil Soup, Pancetta & Crème Fraiche
Garlic Prawn & Coriander Parcel, Sweet Chilli Relish

MAIN COURSES

Slow Braised Gammon Hock, Crushed Potatoes & Parsley Sauce
Roast Sirloin of Beef, Claret Jus & Yorkshire Pudding*
Chunky Chicken Casserole & Herb Dumplings
Pot Roasted Loin of Pork, Dijon Mustard, Herb Crust & Green Peppercorn Sauce
Chargrilled Rump of Lamb, Braised Savoy Cabbage & Dauphinoise Potatoes

*(*Please note a £2.00 per person supplement applies to Monday and August rates)*

Rates valid until October 31st 2010

DESSERTS

Vanilla Panacotta, Lemon Sorbet & Fresh Berries
Bread & Butter Pudding, Clotted Cream
Rhubarb & Ginger Crumble, Vanilla Ice Cream
White Chocolate & Raspberry Cheesecake, Crème Fraiche & Fresh Berries
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream
Caramelised Lemon & Lime Tart with a Fruit Smoothie
Selection of English Cheeses
(supplement of £2.50 per person or £6.00 per person as extra course)
Coffee & Truffles

Please note: Breakfast and lunch are served in the Clubhouse Brasserie whilst the three-course dinner is accommodated in a private dining room. For a nominal charge, exclusive facilities can be made available for all your group's catering requirements.*

** Subject to availability*

Prices are inclusive of VAT at the current rate and are subject to change without prior notice.

TEL: 01249 822228

EMAIL: golfdays@bowood.org



BOWOOD