

THE CLUB HOUSE

FARNHAM SANDS

EVENT HIRE & PRIVATE FUNCTIONS





Champions Room

Champions Room Private Dining - A refined and versatile space for hosting private events, business meetings, and intimate dining experiences. Accommodating up to 14 for meetings and 12 for breakfast, lunch, or dinner. Enjoy the added convenience of full bar and food service provided by our dedicated hospitality team.



An exclusive venue set in the rolling Surrey countryside offering warm hospitality & bespoke catering to suit every occasion. The newly refurbished Clubhouse offers a choice of versatile spaces to accommodate up to 100 guests complete with high quality AV screens & accessible facilities

Finger Buffet from £19.95

A relaxed & sociable option, perfect for informal gatherings or celebration of life events.

- Selection of canapés & bite-sized savouries
- Mini sandwiches, wraps, and sliders
- Sausage rolls, quiches & savoury tarts
- Skewers, meat and vegetarian options
- Sweet bites such as brownies, mini cakes, and pastries
- Tea and coffee

Cold Buffet - £26.50

A versatile choice for lunches, informal celebrations, and summer events.

- Freshly prepared salads & seasonal accompaniments (such as Coleslaw, pasta)
- Cold meats, terrines, and seafood platters
- Artisan breads, rolls & condiments
- Cheese boards with crackers & chutneys
- Selection of desserts & /or fresh fruit
- Tea and coffee

Hot Fork Buffet - £28.50

A hearty and popular choice for club dinners and larger groups.

- Choice of hot main dishes (meat, fish, and vegetarian)
- Seasonal vegetables and potato accompaniments
- Freshly baked breads and sauces
- Chef's selection of desserts and/or exotic fruit salads
- Tea and coffee

Farnham Golf Club's Carvery - £28.50

A traditional favourite, ideal for Sunday lunches and special occasions.

- Chef-carved roast meats, choice of two
- Crisp roast potatoes and seasonal vegetables
- Classic accompaniments and sauces
- Selection of hot and cold desserts to finish with tea and coffee

PLATED DINING

For formal occasions & premium events. Classic, Premium and Signature packages available.

Classic Package - from £30 for two courses & £36 for three courses

Timeless Favourites

Starters

- Homemade soup of the day with homemade bread
- Prawn cocktail with crisp lettuce and Marie Rose sauce
- Chicken liver parfait, toasted brioche and chutney

Mains

- Herb crusted chicken supreme, sweetcorn salsa, seasonal vegetables
- Braised beef steak casserole, creamy mash
- Pan-fried salmon fillet, lemon butter sauce
- Vegetarian tart with roasted vegetables and tomato relish

Desserts

- Sticky toffee pudding with vanilla custard
- Classic cheesecake with berry compote
- Fresh fruit salad

Premium Package - from £34 for a two course & £40 for a three course

Refined Seasonal Dishes

Starters

- Smoked salmon, capers, lemon and dill crème fraîche
- Ham hock terrine, piccalilli and toasted sourdough
- Goats' cheese and roasted beetroot salad, balsamic glaze

Mains

- Pan-roasted duck breast, fondant potato and thyme jus
- Slow-cooked lamb shoulder, rosemary gravy
- Seared sea bass, crushed new potatoes and herb butter
- Wild mushroom risotto, parmesan crisp (V)

Desserts

- Chocolate brownie, chocolate sauce and cream
- Lemon tart with raspberry coulis
- Crème brûlée with shortbread
- Cheese board (supplement applies)

Signature Package - from £50 for three courses

Elevated fine dining experiences for corporate dinners & special occasions

Starters

- Gin-cured salmon, cucumber ribbons and citrus dressing
- Scallops, pea purée, crispy pancetta
- Heritage tomato and burrata salad, basil oil

Mains

- Fillet of beef, dauphinoise potatoes and red wine jus
- Rack of lamb, crushed potatoes, seasonal greens
- Pan-fried cod loin, champagne velouté
- Roasted butternut squash, quinoa and feta (V)

Desserts

- Chocolate fondant with vanilla ice cream
- White chocolate panna cotta with berry compote
- Trio of British artisan cheeses with biscuits and chutney

BBQ & Alfresco Dining from £20

Perfect for the summer months and terrace events

- Grilled meats, fish, and vegetarian options
- Fresh salads and sides
- Breads, relishes, and sauces
- Casual desserts or ice-cream station

Breakfast Menu from £15

Ideal for early tee times, corporate days, and society mornings.

- Full cooked breakfast or lighter continental option plated or buffet style
- Pastries, cereals, and fresh fruit
- Tea, coffee



Central Bar

Canapés - £2 per canape per person

Cold canapés

Meat

- Honey roast ham and wholegrain mustard on brioche
- Duck liver parfait, orange gel and crostini
- Beef carpaccio, parmesan shavings and rocket

Fish

- Smoked salmon blini, crème fraîche and dill
- Prawn and avocado cup, Marie Rose sauce
- Smoked mackerel pâté, cucumber and rye crisp

Vegetarian

- Goats' cheese mousse, beetroot and walnut crostini
- Tomato bruschetta, basil and balsamic glaze
- Mini mozzarella, cherry tomato and pesto skewer

Hot canapés

Meat

- Mini Beef Yorkshire puddings with horseradish
- Honey and mustard pork sausages
- Chicken satay skewers with peanut sauce

Fish

- Thai fish cakes with sweet chilli dip
- Panko crumbed prawns with lemon aioli
- Smoked haddock fishcakes

Vegetarian

- Halloumi fries with sweet chilli dip
- Spinach and feta parcels
- Wild mushroom arancini with truffle mayo

Drinks Packages

Welcome drinks

- Welcome drinks from £6.50 per head
- Pre-order wine for your table & enjoy a 10% discount

All our menus & drinks packages can be tailored to suit your style, preferences & budget. Please note all menus are samples & maybe subject to seasonal availability & change.

To discuss your event or meeting requirements, please call our event team on 01252 782109 (option 2) or email clubhouse@farnhamgolfclub.co.uk



FARNHAM
GOLF CLUB

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