



*Private Dining
At Hintlesham Golf Club*





Private Dining

Hintlesham Golf Club is the ideal setting to celebrate birthdays, baby showers, anniversaries & more.

With a relaxed atmosphere, delicious food, tranquil terrace & stunning views,
we have all the ingredients to celebrate in style.



Our private dining collection has something for every occasion and can be tailor made just for you.
Our events team will organise every detail for you from welcome drinks & canapés to
bespoke menu design & entertainment ideas.

The Orchard room is perfect for intimate parties seating up to 50 guests.

The Cedar suite is ideal for celebrations up to 100 guests.

Both rooms can be combined with a maximum of 150 guests and
our rustic terrace with stunning views, perfect for drinks receptions & alfresco dining .

Canapés

Crispy mushroom & brie arancini

Pigs in blankets

Hot smoked salmon, celeriac & caper

Cheddar cheese & pink lady beignet

Honey & mustard glazed cocktail sausages

Mini baked potatoes, sour cream, chive & bacon

Beef carpaccio, horseradish cream & wild garlic

Sweet chilli & honey pork bites

Pastrami & brie melts

Devon crab & avocado tortilla, fresh lime

Select any four from £10

Lunch Party

Starters

Roasted tomato & basil soup

Classic prawn cocktail, brown bread & butter

Panko coated chicken strips, cajun mayo dip & salad

Wild mushroom & gruyere filo tart,
wilted spinach & dressed leaves

Mains

Roast beef, Yorkshire pudding, roast potatoes
& rich pan gravy

Pan roasted seabass fillet, sauteed leeks &
new potatoes, pea puree

Supreme of chicken stuffed ricotta & basil,
dauphinoise potatoes, white wine jus

Butternut squash & pye lentil curry, basmati rice,
mango chutney & naan bread

Desserts

Lemon cheesecake, buttery biscuit base

Apple & raspberry crumble, custard

Salted caramel profiteroles, fresh strawberries

Assorted ice cream & sorbet

Three course £30

Sample menu, we can design a bespoke menu for you





Classic Barbecue

Suffolk butcher's pork & herb sausages

Cajun chicken boneless thighs

Premium 6oz beef burgers

Halloumi, courgette & pineapple skewers

Capel bakery floured baps & cheese slices

Crispy chunky chips

Homemade crunchy coleslaw

£25

Gourmet Barbecue

Blackened leg of lamb, coriander

Thai green chicken wings, red chilli

Lemon & garlic King prawns

Fully loaded creamy potato salad

Vine tomato, basil & red onion salad

Feta, pomegranate & herb cous cous

Mediterranean pesto pasta

Lemon roulade. Biscoff cheesecake, Chocolate brownie

£40

Dinner Party

Starters

Roasted butternut squash soup, wild mushroom,
spinach tortellini

Crispy feta cheese parcels, red grape salad,
sundried tomato dressing

Crispy hot smoked salmon scotch egg,
sweetcorn veloute & rocket

Lightly spiced chicken pakora, watermelon,
pickled cucumber, Greek yoghurt, coriander

Mains

Parma ham & sage wrapped pork tenderloin, dauphinoise potatoes,
Savoy cabbage, apple & mustard cream

Pan roasted chicken breast, potato gnocchi, shimeji mushroom,
Cavolo Nero & parsley

Pan fried sea trout, roasted heritage beetroot, braised basmati
rice, shallots & horseradish

Ricotta & spinach rotolo, slow roasted tomato sauce,
parmesan crisp & herbs

Desserts

Rich Belgium chocolate fondant, coconut parfait & berries

Individual baked Alaska, chocolate sauce & strawberry coulis

Caramelised apple tarte tatin, rum & raisin ice cream

Binham Blue, Suffolk Gold & Cornish Brie cheeseboard

Three course £40

Sample menu, we can design a bespoke menu for you



Afternoon Tea

Sandwiches

A selection of finger sandwiches

Homemade sausage rolls

Scones

Warm fruit scone

Tiptree jam & clotted cream

Cheese scone served with butter

Cakes

A variety of fresh cakes & pastries

Served with your choice of tea or coffee

£18.50

Sparkling afternoon tea served with a glass of Prosecco

£23.50





Light Bites

Choose from five for £20

- Mini bacon rolls
- Assorted sandwiches
- Mini sausage rolls
- Garlic & cheese dough balls, tomato compote
- BBQ coated chicken skewers
- Honey & wholegrain mustard glazed cocktail sausages
- Fish goujons, tartar sauce
- Chicken Caesar wraps
- Mini spring rolls, sweet chilli dipping sauce
- Tempura mixed vegetables, sweet chilli dipping sauce
- Seasoned potato wedges
- Homemade cheese straws
- Chunky chips
- Crudites, hummus

Something Different

- Pizza with a selection of toppings
- Mini fish & chips
- Cheese board
- Mini dessert table

(Individually priced)

Raise A Glass

Choose from a selection of bubbles, beer or fine wines to add to your celebrations

Prosecco

Champagne

Bucks Fizz

Mulled wine

Summer Pimms

Elderflower

Bottles of Beer

Selection of fine wines

We can create a bespoke drinks package for you

The Finer Details


Our Chefs can design a bespoke menu to your taste
We can cater for all your guests special dietary requirements,
with gluten free, vegan, dairy free dishes.
Please advise us of any special dietary requirements & allergies in advance.

For children aged up to 12 years we have a special childrens menu.

Private Dining Orchard room £150 (minimum 25 guests)

Private Party Cedar suite £500 (minimum 50 guests)

Cedar suite & Orchard room £600 (minimum 75 guests)



For further information or to make a booking please contact our events team
01473 652761 or email office@hintleshamgolfclub.com