



## *Thetford Golf Club*

### **SOCIETY DETAILS**

#### **SOCIETY RATES FROM 1<sup>ST</sup> APRIL 2008**

##### **MON/WED/THURS/FRI – ONLY**

**£35.00 Green Fees only (18 holes)**

**£40.00 Green Fees only (36 holes)**

<b>Coffee on arrival</b>	<b>£0.55</b>
<b>Bacon Roll</b>	<b>£1.00</b>
<b>Lunches</b>	<b>£3.70 - £4.45</b>
<b>Starters</b>	<b>£1.50 - £2.80</b>
<b>Two Course Meal</b>	<b>£10.00 with coffee</b>

**Further menu options available**

**WINTER SPECIAL AVAILABLE FROM NOVEMBER TO MARCH.  
CHECK HERE FOR FURTHER INFORMATION LATER IN THE YEAR.**

#### **Information:**

Our course does not facilitate playing 27 holes. If a society does not want to play the whole 36, then we would recommend 31 holes. Holes 5, 13 and 18 brings you back to the clubhouse, instead of hole 9 and 18.



# *Thetford Golf Club Catering*

*Steward: 01842 764742*

## **ON ARRIVAL**

<b>Coffee</b>	<b>£0.55</b>
<b>Coffee &amp; Biscuits</b>	<b>£0.75</b>
<b>Bacon Roll</b>	<b>£1.00</b>
<b>Fried English Breakfast</b>	<b>£3.50</b>
<b>Full English Breakfast inc toast &amp; orange juice</b>	<b>£5.00</b>
<b>Glass of Orange or Grapefruit</b>	<b>£0.70</b>

## **LUNCH**

<b>Soup of the Day and Sandwiches</b>	<b>£3.70</b>
<b>Ploughman's Lunch (choice of Cheddar Cheese or Ham)</b>	<b>£3.70</b>
<b>Soup with a Ploughman's</b>	<b>£4.45</b>
<b>Ham, Egg &amp; Chips</b>	<b>£4.30</b>
<b>Cod &amp; Chips</b>	<b>£4.40</b>
<b>Roll &amp; Butter</b>	<b>£0.30</b>

Vegetarians catered for on request



# *Thetford Golf Club Catering*

## **EVENING MEAL MENU**

**PLEASE NOTE, ONLY ONE CHOICE OF STARTER**

**& MEAL PER SOCIETY**

### **STARTERS:**

*(including a Home Baked French Bread Roll)*

Homemade soup of the Day	1.50
Florida Cocktail	2.00
Poached Salmon with Seafood Sauce	2.60
Egg Mayonnaise	2.00
Country Style Pate	2.40
Smoked Mackerel Fillet	2.50
Prawn Cocktail	2.80

**YOUR CHOICE OF MAIN COURSE & SWEET FROM BELOW  
FOLLOWED BY COFFEE £10.00 (Vegetarians catered for on request)**

Steak & Kidney Pie  
Roast Beef, Horseradish Sauce & Yorkshire Pudding  
Poached Salmon in Tomato, Garlic & White Wine Sauce  
Turkey & Sweetcorn Pie  
Roast Pork with Apple Sauce  
Medallions of Pork with a mild Mustard Sauce  
Roast Lamb with Mint Sauce  
Breast of Chicken in a Mushroom & White Wine Sauce

*(all the above are served with potatoes and freshly cooked seasonal vegetables)*

### **DESSERT:**

Spotted Dick & Custard  
Fruit Crumble & Custard  
Black Forest Gateau  
Apple Pie & Custard  
Blackcurrant Cheesecake & Cream  
Fruit Trifle  
Jam Roly Poly & Custard  
Peach Melba