



**BRAMPTON PARK
GOLF CLUB**

GOLF PACKAGES 2022

All Societies must have a minimum of 12 players

Summer Packages - 1st April 2022 to 31st October 2022

GOLF ONLY: Weekday £30pp Weekend £34pp

THE SUMMER PAR

Weekday £35pp Weekend £39pp
Coffee and bacon roll on arrival
18 holes

THE SUMMER EAGLE

Weekday £45pp Weekend £49pp
Coffee & bacon roll on arrival
18 holes
1 Course light lunch

THE SUMMER BIRDIE

Weekday £40pp Weekend £44pp
Tea and coffee & full English on arrival
18 holes

THE SUMMER ALBATROSS

Weekday only £52pp
Coffee & bacon roll on arrival
18 holes
2 course meal

Winter Packages - 1st November 2022 to 31st March 2023 (Weekday only)

GOLF ONLY: Weekday £26pp

THE WINTER PAR

£31pp
Coffee and bacon roll on arrival
18 holes

THE WINTER EAGLE

£35pp
Coffee & bacon roll on arrival
18 holes
Soup and bread roll

THE WINTER BIRDIE

£36pp
Tea and coffee & full English on arrival
18 holes

THE WINTER ALBATROSS

£48pp
Coffee & bacon roll on arrival
18 holes
2 course meal



**BRAMPTON PARK
GOLF CLUB**

LIGHT LUNCH £10

One choice per group (vegetarian option included)

LASAGNE

Beef lasagne, served with chips, garlic bread & salad

SCAMPI & CHIPS

Served with tartare sauce & peas

TRADITIONAL PLOUGHMANS

Including honey roast ham, mature cheddar, boiled egg, pickled onion, salad, chutney and crusty bread

LINCOLNSHIRE SAUSAGES

Served with mashed potato, peas & homemade gravy

HAM EGG & CHIPS

Baked ham from our local butcher served with fried egg & chips

BEEF CHILLI

Served with rice and sour cream

CHICKEN TIKKA CURRY

Served with rice, poppadum's & mango chutney

Add Tea & coffee £1.50

2 COURSE MEAL £17

One choice per group (vegetarian option included)

MAINS

ROASTED GAMMON

Served with roasted new potatoes, seasonal vegetables and parsley sauce

HUNTER'S CHICKEN

Served with melting cheddar, bacon and BBQ sauce with creamy mash potato and seasonal vegetables

STEAK & ALE PIE OR CHICKEN & LEEK PIE

Served with creamy mash potato, seasonal vegetables and gravy

BEEF BOURGUIGNON

Served with creamy mash potato & seasonal vegetables

FISH PIE

Smoked haddock & prawns topped with mash potato served with seasonal vegetables

SPINACH AND RICOTTA CANNELLONI (V)

DESSERTS

BRAMLEY APPLE CRUMBLE

Homemade apple crumble served with vanilla custard

STICKY TOFFEE PUDDING

Homemade sticky toffee pudding served with caramel sauce and cream

ETON MESS

Served with raspberry coulis and fresh berries

WARM CHOCOLATE BROWINE

Served with vanilla ice cream

WHITE CHOCOLATE CHEESE CAKE

Served with berry coulis

**Includes Tea & Coffee
We cater for allergens & requirements**