



## **Kilmarnock (Barassie) Golf Club**

### **CATERING ORDER FORM**

*Please complete and return this form as soon as possible. If catering requirements are not advised at least 7 days in advance it may not be possible to offer the level of service required on the day.*

**Please note catering charges are subject to change.**

<b>Description</b>	<b>Price per person</b>	<b>Numbers</b>
Morning Coffee & Home-made Shortbread	£2.40 per person	
Morning Coffee or Tea Bacon, Sausage or Scrambled Egg Roll	£4.00 per person	
Chef's Selection of Home-made Soups & Sandwiches	£6.50 per person	
Bar Snacks/Meals	Daily Menu	
Traditional Scottish High Tea with Home Baking	(see sample menus attached)	
Dinner	(see sample menus attached)	

Name of Party: .....

Date of visit:.....

Special Dietary Needs or Allergy Requirements catered for. Our chefs use fresh local produce and offer a selection of menus catering for various occasions to suit every taste.

**Final numbers must be confirmed 7 days in advance. This number or the number attending whichever is the greater will be charged.**

*All catering **must** be paid for on the day and cheques should be made payable to  
**Kilmarnock (Barassie) Golf Club**  
**(Visa & MasterCard accepted)***

## **High Tea Selection**

### **Menu (1)**

**Cost £8.50 per person**

**Bacon Sausage & Egg  
Fried Haddock  
Steak Pie**

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**Hand Cut Chips**

### **Menu (2)**

**Cost £11.50 per person**

**Steak Pie  
Fried Haddock  
Bacon Sausage & Egg  
Deep Fried Scampi  
Cold Meat Salad  
Breast of Chicken  
in Mushroom Sauce  
Fillet of Scotch Salmon  
Lamb's Liver & Bacon**

## **Coffee, Tea, Toast, Scones & Home Baking**

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### **Dinner Menu (1)**

#### **Sample Menu**

**Cost £13.60 per person**

**Choice of Home-made Soup  
Sliced Melon & Fruits, Spring Water Sorbet,  
with Fruit Coulis  
Prawn Cocktail (Plump Royal Greenland Prawns  
with Spicy Marie Rose Sauce)  
Home-made Chicken Liver Pate served  
with Crisp Salad, Garlic Bread**

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**Home-made Lasagne & Garlic Bread  
Fried Haddock with Freshly made Tartare Sauce  
Breast of Chicken stuffed with Haggis  
served with Pepper Sauce  
Locally Caught Langoustine Tempura  
with Tartare Sauce & Home-made Chilli Sauce  
Sirloin Steak Garni (Sirloin Steak cooked to order  
with Mushrooms & Onions)**

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**Fresh Fruit Pavlova  
Sticky Toffee Pudding  
Home-made Chocolate Fudge Cake  
Crème Caramel with Fresh Oranges  
and Grande Marnier Ice - Cream**

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**Coffee Tablet & Mints**

### **Dinner Menu (2)**

#### **Sample Menu**

**Cost £20.95 per person**

**Choice of Home-made Soup  
Smooth Chicken Liver Pate  
with Garlic Bread  
Pan Fried Scallops on Horseradish  
Mash with Pesto Dressing**

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**Peppered Fillet Steak  
Fresh Salmon Steak with  
Hollandaise & Asparagus  
Chicken Anti Pasti (Olives, Pepper  
Artichokes, Mozzarella  
and Sundried Tomatoes, Etc)**

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**Fresh Fruit Pavlova  
Sticky Toffee Pudding  
Home-made Chocolate  
Fudge Cake**

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**Coffee Tablet & Mints**