



Functions at Childwall Golf Club

Nestled within the picturesque surroundings of Childwall Golf Club, our elegant James Briard suite offers stunning views across the beautifully maintained golf course. Overlooking rolling fairways and tranquil greens, it provides the perfect setting for a relaxed lunch, special celebration, or memorable evening with family, friends, and colleagues.



Our Head Chef has carefully curated a selection of seasonal dishes, combining quality ingredients with contemporary flavours to create an outstanding dining experience. Alongside our attentive

and courteous service, your menu package includes crisp white table linen, centre pieces and colours to match your event, quality white crockery, polished cutlery, and glassware, ensuring every detail is presented to the highest standard.

We are delighted to welcome you and hope you enjoy both the cuisine and the serene surroundings that make Childwall Golf Club such a special venue.

To arrange a room viewing or talk through your requirements please call 0151 487 0654 option 2 and ask for Julie our catering manager.

À La Carte Function Menu

As food costs and seasonal produce availability can vary throughout the year, menu prices are confirmed three months before your event. To assist with your selection, the dishes below are listed in price order, from lowest to highest.

Please choose your preferred dishes for a two- or three-course meal and complete the details on the back. We will confirm your final menu and per-person price three months before your event.

Starters priced between £6 to £9pp

- Spiced Cauliflower Fritter, Pomegranate Seeds & Balsamic Glaze (V)
- Smoked Haddock & Chive Fishcakes, Mixed Leaf Salad & Hollandaise Sauce
- Parma Ham, Walnut & Mixed Beetroot Salad
- Sun-Blushed Tomato & Mozzarella Arancini with Arrabbiata Sauce (V)
- Marinated King Prawn & Cherry Tomato Skewers with Watercress Salad
- Ham Hock & Apricot Terrine, Toasted Ciabatta & Piccalilli
- Smoked Pancetta & Gouda Cheese Croquettes with Honey Mustard Sauce
- Lincolnshire Sausage & Black Pudding Scotch Egg, Mixed Leaf Salad & Red Chutney

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Main Courses priced between £12 to £23pp

- Charred Beetroot Steak, Carrot & Ginger Purée, Rösti Potato (V)
- Roasted Cod with Broad Bean, Heritage Tomato & Chorizo Stew, Crispy Kale & Chilli Oil Dressing
- Braised Feather Blade of Beef, Garlic & Truffle Pomme Purée, Roasted Broccoli Florets & Bourguignon Sauce
- Pan-Seared Seabream, Sautéed Potatoes, Roasted Greens & Samphire in a Chive Cream Sauce
- Chicken Stuffed with Goat's Cheese & Roasted Red Peppers, Tuscan Sauce, Vine Tomatoes & Herb-Roasted New Potatoes
- Poached Salmon, Pak Choi & Egg Noodles with Teriyaki Sauce
- Pork Loin Steak, Apple & Cider Sauce, Rosemary & Parmesan Roast Potatoes & Tenderstem Broccoli
- Lamb Henry, Minted Wine Reduction, Fondant Potato & Chantenay Carrots

Desserts priced between £6 to £9pp

- Tarte Bourdaloue served with Coconut Gelato & Caramel Sauce
- Vanilla Panna Cotta with Black Cherry & Kirsch Syrup
- White Chocolate & Pistachio Mousse served in a Brandy Snap Basket
- Lemon & Meringue Cheesecake
- Milk Chocolate & Strawberry Crème Brûlée
- Selection of Artisan Cheeses & Biscuits

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Included in Your Menu Package

- White crockery, Polished cutlery and Glassware
- Crisp white table linen and napkins
- Background music during your meal and PA system for speeches
- Midnight bar license
- Professional, attentive and courteous service staff

Dietary Requirements

We are happy to cater for a range of dietary requirements and **allergies**. Please discuss any special requirements with a member of our catering team when making your booking. We may not be able to accommodate requests at short notice.

<i>Function:</i>	<i>Date:</i>
<i>Name:</i>	<i>Contact number</i>
<i>Starrer -</i>	<i>£</i>
<i>Main -</i>	<i>£</i>
<i>Dessert -</i>	<i>£</i>
<i>Number attending:</i>	<i>TOTAL £</i>

Additional items also available with preferred suppliers

- Table centres
- Chair covers
- 1am bar license £50
- Balloons and Table decoration
- Live Entertainment and DJs

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