



Welcome to Market Harborough Golf club house. We are available to hire for private events such as parties, wakes, Christenings and wedding receptions. With its own reasonably priced bar and overlooking the greens, the clubhouse is an idyllic spot for your event.

Venue hire prices

Monday to Friday 9am-5pm: Free of charge
Sunday to Thursday evening (6pm-11pm) £100
Friday or Saturday evening (7pm-midnight) £200
Saturday or Sunday (9am-6pm) £200
Free venue hire for golf club members

Seats up to 100 people for sit down meal or 150 people standing.
Minimum numbers apply depending on day/time – please enquire.

01858 463684
catering@mhgolf.co.uk

There is a pay bar with staff to serve

We are also able to organise a drinks reception/drinks for your table/speech drinks – please ask for a quote

If you would like to go ahead with a booking please let us know your menu choice and roughly how many people you'd like to cater for and we will send you a quote. If you are happy with the quote we take a 20% deposit to confirm your booking. Balance due 2 weeks in advance of your event.

Final numbers, table plan and dietary requirements due no later than 3 weeks in advance.

Minimum numbers apply depending on the day/time you are booking



SIT DOWN MEAL

£17.95 pp for 2 courses, £19.95 pp for 3 courses (select 1 meat and 1 vegetarian dish) – we are able to adapt meals for dietary requirements without the need for adding extra meal choices. If you would like extra options add £1 per extra dish)

Starter

Homemade soup with rustic bread (v)
Rich chicken liver paté, homemade crostini, red wine poached apple and plum and apple chutney
Homemade smoked haddock fishcakes with lime aioli
Goats cheese and caramelised red onion tart (v)
Toasted pesto bruschetta with ripe tomato salsa and parmesan shavings (v)

Main

Fillet of English pork, potato dauphinoise, seasonal vegetables, apple cider sauce
Slow roasted blade of beef in a bourguignon sauce with creamy mashed potato and seasonal vegetables
Pancetta wrapped chicken, roasted shallots, potato dauphinoise, seasonal vegetables and rich red wine jus
Fillet of beef cooked medium rare, cauliflower cheese puree, dauphinoise potatoes, seasonal vegetables and winterberry and port reduction (£2.00+VAT supplement)
Herb crusted rack or rump of lamb, dauphinoise potatoes, seasonal vegetables and redcurrant reduction (£2.00+VAT supplement)
Homemade steak and ale pie with creamy mashed potato and sugar snap peas
Battered fish, chips and peas
Baked salmon with a herb and parmesan crust served with roasted new potatoes, sugar snap peas and roasted vine tomatoes
Tagliatelle in a parmesan cream sauce with pancetta and supreme of chicken
Roasted vegetable wellington with Butternut squash puree (v)
Homemade Mushroom and stilton pie with creamy mashed potato and sugar snap peas (v)
Thai green vegetable curry with lime and coriander rice and sweetcorn fritter (vegan)
Mediterranean vegetable gratin with Italian herb roasted new potatoes, garlic bread and carrot and courgette salad with apple (v)

Dessert

Vanilla cheesecake with fresh seasonal berries and berry coulis
Eton mess with summer berries and berry coulis
Sticky toffee pudding with salted caramel sauce and vanilla ice cream
Warm chocolate brownie with vanilla ice cream (vegan version available with coconut cream)
Apple, blackberry, cinnamon and almond crumble and homemade custard
Lime posset with shortbread biscuit and dark berries

Add 4th course of a sharing cheeseboard for £1.95+VAT per person

Price includes tea and coffee to follow meal