

GOLF DAYS

Where better to host your golf day than Rudding Park, the leading golf venue in Yorkshire. Whether you are looking for an informal day with a round of golf and a bite to eat, or a fully managed corporate golf day with awards dinner for 200, Rudding Park is the natural choice.

Check out 'Golf Days At A Glance' which outlines six golf experiences with dining options from which you can choose along with prices. We also offer a range of accommodation and for any non-golfers, the options are endless; from spa and cinema experiences to kitchen garden tours.



18 Hole Hawtree Course

The signature 14th (163 yards), is a profusion of colour in late spring, and part of our version of 'Amen Corner'.

6 Hole Repton Short Course

Fun for all levels it's a great warm up for the 18 Hole course and features a version of the island hole at Sawgrass

TrackMan Range

Used by 96 of the World's top 100 golfers, radar technology measures carry distance, side and launch angle and ball speed.

- 34 bay floodlit driving range
- Two indoor simulator bays
- Range Bar
- Private bay hire

Golf Retail

- Foremost golf shop, all top brands supplied
- Custom club fitting suite

PGA Professionals

- Grooves Golf team offer individual and team tuition

To Book Call 01423 844887

ENHANCE YOUR GOLF DAY

We can also help organise additional elements including:

- Club hire
- On course refreshments
- Fleet of buggies
- Individual and team tuition with Grooves Golf PGA Pros
- Company branding
- Photography
- Photo backdrops
- Professional trick shot show
- Gifts and trophies
- Golf bag poseur tables
- Custom club fitting



TrackMan Teambuilding

Play games and challenge colleagues. Choose Bullseye, Capture the Flag & Hit It.

Alternatively, choose to play an iconic hole from courses around the world, or the full 18!

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GOLF DAYS AT A GLANCE

Create your own golf experience to suit your requirements. Available for a minimum of 9 guests.

	Par	Birdie	Eagle	Albatross	Shot Gun*
GOLF FROM:	£38	£53	£56	£79	£150
1 round 18 Hole Hawtree Course	✓	✓	✓	✓	✓
1 round 6 Hole Repton Short Course	✓	✓	✓	✓	✓
Nearest the pin & longest drive	✓	✓	N/A	N/A	N/A
Nearest the pin & longest drive with prizes	N/A	N/A	✓	✓	✓
Printed scorecards	N/A	✓	✓	✓	✓
Welcome Golf Pack	N/A	N/A	N/A	✓	✓
Starter on the first tee & scoring of event	N/A	N/A	N/A	✓	✓
Callaway Hickory Putting competition & prize	N/A	N/A	N/A	✓	✓
25 balls for the TrackMan Range experience	N/A	N/A	✓	✓	✓
Hole in one prize - overnight stay	N/A	N/A	N/A	N/A	✓
Beat the Professional on a par 3 hole	N/A	N/A	N/A	N/A	✓
Trolley Hire	N/A	N/A	N/A	N/A	✓
Bespoke TrackMan Range Competition	N/A	N/A	N/A	N/A	✓
DINE AT THE GOLF CLUBHOUSE:					
Tea & coffee, bacon rolls	✓	✓	✓	N/A	N/A
Yorkshire breakfast	£6.50	£6.50	£6.50	✓	✓
One course lunch or dinner	£13.50	✓	N/A	N/A	£13.50
Two course lunch or dinner or 5 item BBQ	£17	£3	✓	–	£17
Three course lunch, dinner or 8 item BBQ	£33	£10	£10	✓	£33
DINE AT RUDDING HOUSE:					
Three course lunch or dinner or 8 item BBQ	£65	£65	£65	£65	✓
Pre-orders are required two weeks prior to the event.					
Choice menus available for lunch or dinner, based on choosing up to 3 items per course, add £5 per person					
* Based on the 18 Hole Hawtree Course. Minimum 72 players, maximum 100 players.					

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CLUBHOUSE LUNCH OR DINNER SPRING & SUMMER

Minimum 9 guests

Choose one, two or three courses to create a set menu for your guests.

Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

starter

red pepper & tomato soup

tomato bread **v, ve*, gf***

crab cake

sweet chili jam, asian slaw **gf**

kitchen garden beetroot

pomegranate, beetroot crisp,
goats curd **v, ve*, gf**

smoked chicken

mango salsa, coconut, siracha
emulsion **gf**

main

lamb rump

cherry vine tomato, rainbow chard,
lamb fat fondant potato **gf**

herb crusted cod loin

parsley potato terrine, asparagus
volute, asparagus spears **gf**

chicken supreme

creamed leeks and pancetta, pom
puree, baby leeks **gf**

spinach gnocchi

pea, sundried tomato, yorkshire
pecorino **v, gf***

pudding

peach melba

raspberry, almond **v, ve*, gf**

strawberry & champagne

bomb gf

lime cheesecake

chocolate, coconut sorbet **v*, ve*, gf***

double chocolate parfait

chocolate malt doughnuts **v**

tea & coffee

v vegetarian **ve** vegan **gf** gluten free ***** adaptable. **Pre-orders are required two weeks prior to the event.**

Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients.

Available from 1 April – 31 September.

CLUBHOUSE LUNCH OR DINNER AUTUMN & WINTER

Minimum 9 guests

Choose one, two or three courses to create a set menu for your guests.

Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

starter

french onion soup gf*

gruyere sourdough croute

hoisin duck terrine gf

asian salad, crispy vermicelli

goats cheese & red onion tart v, gf*

pickled beetroot, shallot

prawn cocktail gf*

bloody mary sauce, malted bread

main

belly pork

dauphinoise, stout and apple
puree, black pudding

butternut squash & gruyere pithivier v

pine nuts, red pepper fondue

chicken supreme gf

pomme puree, wild mushroom
sauce, brassicas

hake gf

jerusalem artichoke lyonnaise,
tender stem, mussel beurre blanc

pudding

sticky toffee pudding

toffee popcorn, vanilla ice cream v,
ve*, gf*

chocolate hazelnut mousse

hazelnut nougat, vanilla cream gf*

yuzu cheesecake

orange cremeux, vanilla sable,
miso caramel doughnuts

textures of honey gf*

tea & coffee

v vegetarian ve vegan gf gluten free * adaptable. **Pre-orders are required two weeks prior to the event.**

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Available from 1 October – 30 March.

RUDDING HOUSE LUNCH OR DINNER SPRING & SUMMER

Minimum 9 guests

Choose one dish from each course to create a set menu for your guests.

Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

starter

red pepper & tomato soup v,
ve*, gf*
tomato bread

crab cake gf
sweet chili jam, asian slaw

mackerel pate gf*
horseradish crème fraiche, dill
pickled cucumber, rye bread

kitchen garden beetroot v, ve* gf
pomegranate, beetroot crisp,
goats curd

smoked chicken gf
mango salsa, coconut, siracha
emulsion

smoked salmon terrine
horseradish cream, baby
watercress, sourdough croute gf*

main

lamb rump gf
cherry vine tomato, rainbow chard,
lamb fat fondant potato

herb crusted cod loin gf
parsley potato terrine, asparagus
volute, asparagus spears

chicken supreme gf
creamed leeks and pancetta, pom
puree, baby leeks

wild sea-bass
corn, crab tortellini

duck breast gf
duck leg croquet, kohlrabi, pak
choi

spinach gnocchi v, gf*
pea, sundried tomato, yorkshire
pecorino

pudding

peach melba
raspberry, almond v, ve*, gf

saffron pannacotta
raspberry madeleine

**strawberry & champagne
bomb** gf

lime cheesecake
chocolate, coconut sorbet v*, ve*,
gf*

double chocolate parfait v
chocolate malt doughnuts

**textures of lemon &
elderflower** gf

tea & coffee

hand made petits fours

v vegetarian ve vegan gf gluten free * adaptable. **Pre-orders are required two weeks prior to the event.**

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Available from 1 April – 31 September.

RUDDING HOUSE LUNCH OR DINNER AUTUMN & WINTER

Minimum 9 guests

Choose one dish from each course to create a set menu for your guests.

Alternatively you may have a choice menu (3 items per course) for a supplement of £5 per person.

starter

french onion soup

gruyere sourdough croute **gf***

hoisin duck terrine

asian salad, crispy vermicelli **gf**

wood pigeon

barley risotto, pancetta

salmon fishcake

leek, wholegrain mustard **gf***

goats cheese & red onion tart

pickled beetroot, shallot **v, gf***

prawn cocktail

bloody mary sauce, malted bread
gf*

main

belly pork

dauphinoise, stout and apple
puree, black pudding

butternut squash & gruyere

patither pine nuts, red pepper
fondue **v**

confit duck leg

chorizo cassoulet, seasonal veg **gf**

salmon wellington

rosemary hasselback potato,
caviar sauce

chicken supreme

pomme puree, wild mushroom
sauce, brassicas **gf**

hake

jerusalem artichoke lyonnaise,
tender stem, mussel buerre blanc
gf

pudding

sticky toffee pudding

toffee popcorn, vanilla ice cream **v,**
ve*, **gf***

pear tart tatin

chocolate sauce, honeycomb ice
cream **v, ve***, **gf***

chocolate hazelnut mousse

hazelnut nougat, vanilla cream **gf***

passionfruit pannacotta

white chocolate ice cream, vanilla &
passionfruit marshmallow **gf***

yuzu cheesecake

orange cremeux, vanilla sable,
miso caramel doughnuts

textures of honey **gf***

tea & coffee

hand made petits fours

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Available from 1 October – 30 March.

CLUBHOUSE BBQ

Minimum of 9 guests

Choose five or eight items from the savory and sweet courses to be served to all your guests.

main

steak & potato skewers

rosemary **gf**

chilli marinated belly pork slices **gf**

6oz burger

yorkshire blue **gf***

bbq corn

parmesan **v*, ve*, gf**

charred chicken

tikka, yoghurt **gf**

tiger prawn skewer

lemon grass, coriander, lime **gf**

bbq baby back ribs **gf**

cumberland sausage

citrus marinated seabass parcel **gf**

cauliflower steak

harissa **ve, gf**

side

grilled peach

green bean and red onion **ve, gf**

sweet potato fries

sea salt **ve, gf**

garden salad

honey & mustard dressing **v, gf**

kohlrabi & carrot slaw **v, gf**

classic caesar salad **v*, gf**

roasted baby potatoes

smoked garlic **v, ve*, gf**

pudding

make your own

ice cream sundae **v, ve*, gf***

strawberry & champagne cheesecake

mochi ice cream balls

chocolate & hazelnut **v,e gf**

vanilla & cinnamon roasted pineapple **v, gf**

cheese

yorkshire cheese experience

three cheeses, celery, grapes, home made chutney **v, gf***

£7 supplement per person

v vegetarian **ve** vegan **gf** gluten free ***** adaptable. **Pre-orders are required two weeks prior to the event.**

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Minimum of 9 guests

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main

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rosemary **gf**

chilli marinated belly pork slices

gf

6oz burger

yorkshire blue **gf***

bbq corn

parmesan **v*, ve*, gf**

charred chicken

tikka, yoghurt **gf**

tiger prawn skewer

lemon grass, coriander, lime **gf**

bbq baby back ribs **gf**

cumberland sausage

citrus marinated seabass

parcel **gf**

cauliflower steak

harissa **ve, gf**

side

grilled peach

green bean and red onion **ve, gf**

sweet potato fries

sea salt **ve, gf**

garden salad

honey & mustard dressing **v, gf**

kohlrabi & carrot slaw **v, gf**

classic caesar salad **v*, gf**

roasted baby potatoes

smoked garlic **v, ve*, gf**

pudding

make your own

ice cream sundae **v, ve*, gf***

strawberry & champagne cheesecake

mochi ice cream balls

chocolate & hazelnut **ve, gf**

vanilla & cinnamon roasted

pineapple **v, gf**

cheese

yorkshire cheese experience

three cheeses, celery, grapes,
home made chutney **v, gf***

£7 supplement per person

v vegetarian **ve** vegan **gf** gluten free * adaptable. **Pre-orders are required two weeks prior to the event.**

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VEGAN

Choose one starter, one main and one pudding for your event.

starter

spiced butternut squash soup

roasted pumpkin seeds, butternut squash crisp **gf**

heritage tomato salad

tomato jam, vegan mozzarella, pine nuts, baby basil **gf**

pea and mint arancini

pea puree, pea shoots **gf**

main

textures of cauliflower

pickled walnut & caper dressing **gf**

root vegetable tart tatin

tomato fondue, caramelized shallot

katsu vegetable curry

jasmine rice, coconut shavings **gf**

pudding

vegan orange tart

passionfruit sorbet

rum poached pineapple

coconut & lime sorbet **gf**

coconut pannacotta

blueberry compote, strawberry ice cream **gf**

(gf) gluten free **Pre-orders are required two weeks prior to the event.** Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Due to seasonality some ingredients may need to be replaced with an alternative.