

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 three 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 844884

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.

Eagle Albatross Shot Gun*

GOLF FROM:	£114	£129	£182
1 round 18 Hole Hawtree Course	✓	✓	✓
1 round 6 Hole Repton Short Course	✓	✓	✓
Nearest the pin & longest drive	✓	✓	✓
Welcome Golf Pack	N/A	✓	✓
Starter on the first tee & scoring of event	✓	✓	✓
25 balls for the TrackMan Range experience	N/A	✓	✓
Bespoke TrackMan Range Competition	N/A	N/A	✓
DINE AT THE GOLF CLUBHOUSE:			
Tea & coffee, bacon rolls	✓	N/A	N/A
Yorkshire breakfast	£6.00	✓	✓
One course lunch or dinner	N/A	N/A	£17
Two course lunch or dinner or 5 item BBQ	✓	–	£22
Three course lunch, dinner or 8 item BBQ	£10	✓	£32
DINE AT RUDDING HOUSE:			
Three course lunch or dinner or 8 item BBQ	£72	£72	✓
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

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

soup of the day v, ve*, gf*

homemade focaccia, salted butter

chicken liver pate

caramelised onion chutney, toasted brioche, baby leaf salad

creamy garlic mushrooms v, ve*, gf*

homemade toasted focaccia

sun-dried tomato arancini v

marinara sauce, basil

sweet chilli pork belly gf*

asian slaw

main

chicken supreme gf*

mashed potato, wild mushroom sauce, brassicas

braised beef gf*

mashed potato, red wine jus, brassicas

slow roast pork shoulder gf*

crackling, black pudding, roast potato, yorkshire pudding, seasonal vegetables, thyme jus

fish & chips

mushy or garden peas, tartare sauce

wild mushroom risotto v, ve*, gf*

parmesan, pea shoots

signature clubhouse burger

bacon, cheese, salad, burger sauce, brioche bun, skin on fries

pudding

sticky toffee pudding v, ve*, gf*

vanilla ice cream, toffee popcorn, toffee sauce

warm triple chocolate brownie v, gf*

white chocolate ice cream, chocolate ganache

strawberry & white chocolate cheesecake

selection of ice cream v, ve*, gf

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.

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 gf*

horseradish cream, baby watercress,
sourdough croute

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 v, ve*, gf

raspberry, almond

saffron pannacotta

raspberry madeleine

strawberry & champagne bomb gf

lime cheesecake v*, ve*, gf*

chocolate, coconut sorbet

double chocolate parfait v

chocolate malt doughnuts

textures of lemon & elderflower gf

tea & coffee

hand made petits fours

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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 gf*

gruyere sourdough croute

hoisin duck terrine gf

asian salad, crispy vermicelli

wood pigeon

barley risotto, pancetta

salmon fishcake gf*

leek, wholegrain mustard

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 patither v

pine nuts, red pepper fondue

confit duck leg gf

chorizo cassoulet, seasonal veg

salmon wellington

rosemary hasselback potato,
caviar sauce

chicken supreme gf

pomme puree, wild mushroom
sauce, brassicas

hake gf

jerusalem artichoke lyonnaise,
tender stem, mussel beurre blanc

pudding

sticky toffee pudding v, ve*, gf*

toffee popcorn, vanilla ice cream

pear tart tatin v, ve*, gf*

chocolate sauce, honeycomb ice
cream

chocolate hazelnut mousse gf*

hazelnut nougat, vanilla cream

passionfruit pannacotta gf*

white chocolate ice cream, vanilla &
passionfruit marshmallow

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

4oz beef burger v*, gf*

brioche bun, cheddar cheese

sweet chilli pork belly gf

vietnamese chicken thigh gf

king prawn skewer gf

garlic & herb butter

bbq spare rib gf

chargrilled sausage v*, gf*

seasonal vegetable skewers ve, gf

grilled halloumi skewers v, gf

side

roasted baby potatoes ve, gf

herb butter

skin-on fries gf*

sweet potato fries gf*

spiced cous cous v, ve*, gf

feta, pomegranate, mint & apricot

mixed garden salad ve, gf

honey & mustard dressing

classic caesar salad gf*

parmesan, croutons

red cabbage slaw v, gf

potato salad v, gf

bbq corn on the cob ve, gf

pudding

sticky toffee pudding v, ve* gf*

toffee sauce

**strawberry & white chocolate
cheesecake**

triple chocolate brownie v, gf*

cream

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RUDDING HOUSE 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 gf

rosemary

chilli marinated belly pork slices gf

6oz burger gf*

yorkshire blue

bbq corn v*, ve*, gf

parmesan

charred chicken gf

tikka, yoghurt

tiger prawn skewer gf

lemon grass, coriander, lime

bbq baby back ribs gf

cumberland sausage

citrus marinated seabass parcel gf

cauliflower steak ve, gf

harissa

side

grilled peach ve, gf

green bean and red onion

sweet potato fries ve, gf

sea salt

garden salad v, gf

honey & mustard dressing

kohlrabi & carrot slaw v, gf

classic caesar salad v*, gf

roasted baby potatoes v, ve*, gf

smoked garlic

pudding

make your own

ice cream sundae v, ve*, gf*

**strawberry & champagne
cheesecake**

mochi ice cream balls ve, gf

chocolate & hazelnut

vanilla & cinnamon roasted

pineapple v, gf

cheese

yorkshire cheese experience v, gf*

three cheeses, celery, grapes,
home made chutney

£7.50 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 gf

roasted pumpkin seeds, butternut squash crisp

heritage tomato salad gf

tomato jam, vegan mozzarella, pine nuts, baby basil

pea and mint arancini gf

pea puree, pea shoots

main

textures of cauliflower gf

pickled walnut & caper dressing

root vegetable tart tatin

tomato fondue, caramelized shallot

katsu vegetable curry gf

jasmine rice, coconut shavings

pudding

vegan orange tart

passionfruit sorbet

rum poached pineapple gf

coconut & lime sorbet

coconut pannacotta gf

blueberry compote, strawberry ice cream

(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.