

Society Day Booking Form

Society/Company

Organiser

Address

Postcode

Day Tel No. Evening Tel No

Mobile

Email

Day of Event No. in Party

Package No. Tee Times am pm

Menu Choice (when choosing from selector)

Starter

Main

Dessert

I wish to confirm the above booking and enclose a deposit of £10.00 per person (non refundable and non transferable)

Signed Date

Your Day...

Everything you need to plan your day can be found in this leaflet. Just call us and we will take care of everything for you, allowing you to enjoy a trouble free golfing day at a venue your party will talk about for years to come.

If you require prizes, gift vouchers or nearest pin/longest drive markers our Pro Shop Team will be glad to help, just contact the Pro Shop on 01254 245 392

When making a booking please telephone to check date availability and then complete the booking form above and return it with your deposit. Provisional bookings will be held for two weeks only.

Please note that buggies are subject to availability.

For Residential Society bookings please telephone 01254 240662 for availability.

How To Find Us...

Leave the M6 at Junction 31. Follow A59 signposted Whalley and Clitheroe for 10 miles. At second roundabout follow Whalley sign (minor road) Our gateway is about 500 yards on the right.

Leave M65 at Junction 6 (Blackburn North & Central) Take the ring road marked A59 Clitheroe. Two miles along dual carriageway turn right at major junction following A666 to Clitheroe (A59) and Whalley. After three and a half miles at a large roundabout at the A59 junction follow Whalley sign (minor road), our gateway is about 500 yards on the right.



Mytton Fold
HOTEL & GOLF COMPLEX

Whalley Road, Langho, Nr. Blackburn, Lancashire BB6 8AB
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Email: reception@myttonfold.co.uk Internet: www.myttonfold.co.uk



Mytton Fold
GOLF CLUB

GOLF PACKAGES 2008



www.myttonfold.co.uk

Summer Golf Packages 2008

April – September 2008

Package 1 £26.50

Full English breakfast with toast and coffee on arrival, 18 holes of golf.

Package 2 £28.50

Bacon or sausage sandwich and coffee on arrival 18 holes of golf. Soup and sandwich on return

Package 3 £33.50

Bacon or sausage sandwich and coffee on arrival. 18 holes of golf.
Soup of the day, grilled gammon served with egg, chips and peas.
Sticky toffee pudding served with toffee sauce.

Package 4 £37.50

Soup and sandwiches on arrival, 18 holes of golf, 3 course meal.
Please select 1 starter, main course and dessert on the menu selector.

For an additional 9 holes of golf, please add £4.50
(available on all packages)

Winter Golf Packages 2008-9

1st October 2008 – 31st March 2009

Package A £21

Full English breakfast with toast and coffee on arrival, 18 holes of golf.

Package B £25

Bacon or sausage sandwich and coffee on arrival, 18 holes of golf.
Soup of the day, grilled gammon served with egg, chips and peas.
Sticky toffee pudding served with toffee sauce.

Residential Packages

May to September 2008

Golfing Break £68 per person

Based on 2 sharing a standard double or twin room
Extra nights £63 per person
Includes dinner, bed and full English breakfast and 18 holes of golf.

Out of season packages

As above but the following discounts apply;

March, April and October 10% discount

November, December, January and February 20% discount

Sunday Winter Special £42.50 per person*

Based on 2 sharing a standard double or twin room.
Includes dinner, bed and full English breakfast and golf

*1st October 2008 – 31st March 2009.

Menu Selector

Starters

Stilton Mushrooms

Button mushrooms and spring onions sautéed in garlic oil, then finished with a cream reduction, topped with a crunchy crust and baked till golden

Curried Egg and Prawns

Succulent fresh water prawns and chopped boiled eggs bound in a light curried mayonnaise served on a bed of crisp lettuce and topped with sultanas

Smoked Ham and Sundried Tomato Pasta

Strips of smoked ham sautéed with shallots and sundried tomatoes, mixed with penne pasta and bound in a tomato sauce presented in a filo crown

Duo of Melon

A duo of honey dew and galia melon fans set upon a blackcurrant coulis

Farmhouse Paté

Mytton Fold's unique recipe farmhouse paté presented on a bed of mixed salad and served with melba toast and our homemade orange and Grand Marnier jelly

Main Courses

Roast Beef and Yorkshire Pudding

Slices of roast beef served with Yorkshire pudding and gravy

Chicken a la King

Chicken breast served with a creamy capsicum sauce

Giant Pork Chop

Succulent pork chop served with vegetables

Irish Stew and Dumplings

Tender pieces of lamb cooked with green beans, carrots, leeks and button onions in a rich gravy topped with cider dumplings

Popeye Salmon

An oven baked fillet of Scottish salmon served with a spinach and cream reduction

All main courses are served with potatoes and fresh vegetables of the day

A list of vegetarian options are available on request

Sweets

Sticky Toffee Pudding and toffee sauce

Traditional Apple Pie

Profiteroles

Served with a hot chocolate sauce

Ice Cream

A trio of ice cream served in a brandy snap basket, served with Rossini wafers & raspberry sauce

Fresh Fruit Meringues

A meringue nest filled with chantilly cream and topped with fresh fruit salad