



Clubhouse1896

Warm welcomes, fine food,
and unforgettable gatherings

FUNCTIONS



Clubhouse 1896 @ The Ashley Wood Golf Club

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Welcome

Welcome to Clubhouse 1896

Thank you for considering Clubhouse 1896 at The Ashley Wood Golf Club as the venue for your upcoming function. Whether you're planning a birthday celebration, corporate event, engagement party, or any special occasion, we're delighted to be a part of it.

At Clubhouse 1896, we pride ourselves on delivering exceptional food, warm hospitality, and a memorable atmosphere. Our dedicated team is here to ensure that every detail of your event is taken care of — from tailored menus and seating arrangements to personalised touches that make your function truly unique.

This information pack includes everything you need to start planning your event with us, including function space details, menu options, booking terms, and frequently asked questions.

We look forward to helping you create an event to remember.





Venue Overview

Nestled within the picturesque grounds of The Ashley Wood Golf Club in Blandford, Dorset, Clubhouse 1896 offers a welcoming and versatile setting for your next special occasion. Whether you're planning a birthday celebration, wedding reception, anniversary, corporate event, or casual get-together, our venue provides the perfect blend of charm, comfort, and hospitality.

Our experienced team can cater for a wide range of events, offering everything from elegant sit-down lunches or dinners to relaxed buffet-style gatherings. With a focus on quality ingredients and thoughtful presentation, our menus are designed to suit all tastes and dietary needs.

We offer two flexible spaces to suit your event:

The Main Bar Area – A bright and spacious setting with a relaxed atmosphere, ideal for larger events. This area can seat up to 70 guests comfortably for a sit-down meal or can be adapted for more casual occasions.

The Cossins Lounge – A private dining room ideal for more intimate gatherings. This space accommodates up to 40 guests for a sit-down event, or up to 50 for an informal buffet.

Whether you're hosting a formal celebration or a relaxed social gathering, Clubhouse 1896 provides a warm and scenic environment, attentive service, and a flexible approach to help make your event truly memorable.



Sit Down Function Menu

2 Courses £21 Per Person

3 Courses £27 Per Person

Below you can find our chefs options for you to comprise a sit down lunch or dinner menu for your event.

If there is a particular theme for your event or you have a favourite dish that you enjoy and would like included, we can comprise a bespoke package to suit your needs.

Please Choose a maximum of 3 items from each course for your menu

Starters

Please choose 3 from the following Starter options

Chicken Liver Pate With Sourdough Crouton

Mushroom Pate With Sourdough Crouton

Smoked Mackerel Pate With Sourdough Crouton

Pressed Ham Hock Terrine With Smoked Tomato Chutney

Tomato & Basil Soup, Basil Oil & Fresh Crusty Baguette

Leek & Potato Soup, Chive Oil & Fresh Crusty Baguette

Forest Mushroom Soup, Truffle Oil & Fresh Crusty Baguette

Classic Prawn Cocktail With Granary Bread

Tempura Battered King Prawns, Chipotle & Sweet Chilli Mayo

Smoked Salmon Carpaccio, Roasted Beetroot, Dill Pearls & Horseradish

Goats Cheese Tartlet With Red Onion Marmalade & Sweet Beetroot Pearls

Herb Crumbed Brie Wedges, Mixed Baby Leaves, Cranberry Dressing

Breaded Camembert Rounds Hot Honey, Pear & Walnut Salad



Main Courses

Please choose 3 of the following main dishes:

Pan Seared Chicken Breast - Red Wine, Smoked Bacon & mushroom sauce
Prosciutto Wrapped Chicken Breast - Honey & Mustard Cream Sauce
Oven Roasted Chicken Breast - White Wine, Wild Mushroom & Tarragon Sauce
Lemon & Thyme Roasted Chicken Breast - Pork & Herb Stuffing & Red Wine Jus

Slow Roast Belly of Pork - Baked Apple & Red Wine Jus
Chargrilled Loin Of Pork - Apple , Calvados & mustard Sauce

Beef Bourguignon With Mushrooms, Bacon & Pearl Onions
Roast Topside Of Beef - Yorkshire Pudding & Red Wine Jus

Baked Fillet of Salmon - Dill Split Buerre Blanc
Prosciutto Wrapped Cod Loin - Puttanesca Sauce
Pan Seared Sea Bass Fillet - Lemon & Caper Butter

Tomato & Parmesan Risotto - Rocket & Parmesan Crisp
Mediterranean Vegetable Tart - Smoked Paprika Sauce
Cajun Sweet Potato Roulade - Spicy Tomato Sauce

**All main courses are served with chefs choice of seasonal vegetables and your
Choice of 1 of the potato options from the list below:**

Creamy Cheese Gratin Potato
Buttery Mashed Potatoe
Herb Butter New Potatoes
Garlic & Thyme Roast Potatoes



Desserts

Please Choose 3 of the following Desserts:

Sticky Toffee Pudding, Toffee Sauce, Custard or Ice cream

Profiteroles with Warm Chocolate Sauce & Biscoff Crumb

White Chocolate & Raspberry Crème Brûlée

Seasonal Berry Eton Mess

Warm Chocolate Brownie, Salted Caramel Sauce, Clotted Cream Ice Cream

Whisky & Marmalade Bread and Butter Pudding, Crème Anglaise

Lemon Tart, Fresh Raspberries & Clotted Cream

Fresh Fruit Salad & Fruit Sorbet

Apple & Berry Crumble, Custard or Ice Cream

Lemon Posset, Blueberry Compote, Shortbread Biscuit

Baileys & Chocolate Cheesecake

Strawberry Cheesecake

Burnt Basque Cheesecake, Berry Compote

Cheese and Biscuits – Cheese and Biscuits incurs a supplement charge of £4.00 per person to your function.

Coffee and Chocolate Mints To Finish included

Please Note: Our Kitchen does use common allergens but we can cater for most dietary requirements. Our Food is made fresh on site and most items can be adapted to suit dietary needs. Please just ask and we will be happy to guide you.



Hot Fork Buffet Menu

A homely and traditional option for the less formal function. Served for your guests to serve themselves.

Main Dishes

Please choose 2 of the following main courses:

Chilli Con Carne & Rice
Chicken Curry with Rice
Cottage Pie with a Cheddar Mash Topping
Beef Bourguignon
Mushroom & Pepper Stroganoff
Homemade Chicken, Ham & Leek Pie
Cumberland Sausages Braised In A Beer And Onion Gravy
Vegetable Lasagne
Beef Lasagne

All Served with Seasonal Vegetables and Potatoes (unless otherwise stated)

To Finish

Please choose 2 of the following:

Profiteroles, Warm Chocolate Sauce, Biscoff Crumb
Lemon Posset
Strawberry Cheesecake Pots
Tiramisu Pots
Apple & Berry Crumbles

£21 per Person



Classic BBQ Menu

Make Full advantage of our Patio Terrace with its stunning views of the 1st and the 18th holes with a Summer BBQ

Our BBQ's can only be supplied to parties
25 people or more and are weather dependant.

Prime Local Beef Burgers
Butchers Sausages
Marinated Chicken Thighs

Served with:
Hot Buttered Minted New Potatoes
Mixed Dressed Salad

Fruit Kebabs To Finish

£18.00 per person



2 Course Cold Fork Buffet

A tempting array of dishes served from the Buffet This menu can only be supplied to parties over 30 people.

The Main Event

Choose 2 From the Following:

Rare Roast Beef
Roasted Pork Loin
Selection Of Cured Meats
Honey Glazed Ham
Dressed Salmon & Prawns
Homemade Vegetarian Quiche
Homemade Quiche Lorraine

Salads / Potatoes

Please choose 3 from the following:

Mixed Baby Leaves With Dressing
Creamy Coleslaw
Waldorf Salad
Potato, Beetroot and Horseradish Salad
Piquant Potato & Bacon Salad
Traditional Potato Salad
Roasted Med Veg Pasta Salad
Tomato, Mozzarella and Pesto Salad
Wild Rice & Grain Salad
Orzo Pasta Salad
Cherry Tomato and Rocket Salad
Hot New Potatoes



To Finish

Please choose 2 of the following:

Profiteroles, Warm Chocolate Sauce, Biscoff Crumb

Lemon Posset

Strawberry Cheesecake Pots

Tiramisu Pots

Apple & Berry Crumbles

Cheese and Biscuits – Cheese and Biscuits incur an extra charge of £2.00 for your function.

Coffee and Mints

£20 per person



Finger Buffet

Small and easy to eat, these dishes are great for any occasion

Dishes Please Choose from the following:

Mixed Sandwich Platters
Honey and Sesame Glazed Pigs In Blankets
Southern Fried Chicken Goujons - Buttermilk Ranch Dip
Homemade Quiches
Homemade Warm Sausage Rolls - Sticky Onion Marmalade
Vegetable Samosas / Pakoras / Onion Bhaji Selection - Mango Chutney
Chicken Wings - Various Flavour options
Vegetable Spring Rolls - Sweet Chilli Dip
Duck Spring Rolls - Hoi Sin Dip
Tortilla Chips & Dips
Mini Beef & Horseradish Yorkshire Puddings
Mini Pork Pies - Piccalilli
Savoury Eggs - Curry Mayo Dip

Choose From The Following

5 Dishes - £12.00 6 Dishes - £13.00 7 Dishes - £14.00

We can also offer a coffee station at an extra cost of £1.50 per person.

Deposits, Final Numbers & Cancellations

We require a £10 per person deposit to secure your booking and the Balance needs to be paid 7 days before your event or on the day can be arranged.

We require your final numbers and choices a minimum of 2 week prior to the function commencing.

Any additional guests may not be catered for on the day without prior notice.

We require a minimum of 2 weeks' notice to the cancellation of your function. If you should cancel your function less than 2 week prior to its commencement, then you may be charged up to the whole cost of the function.

