

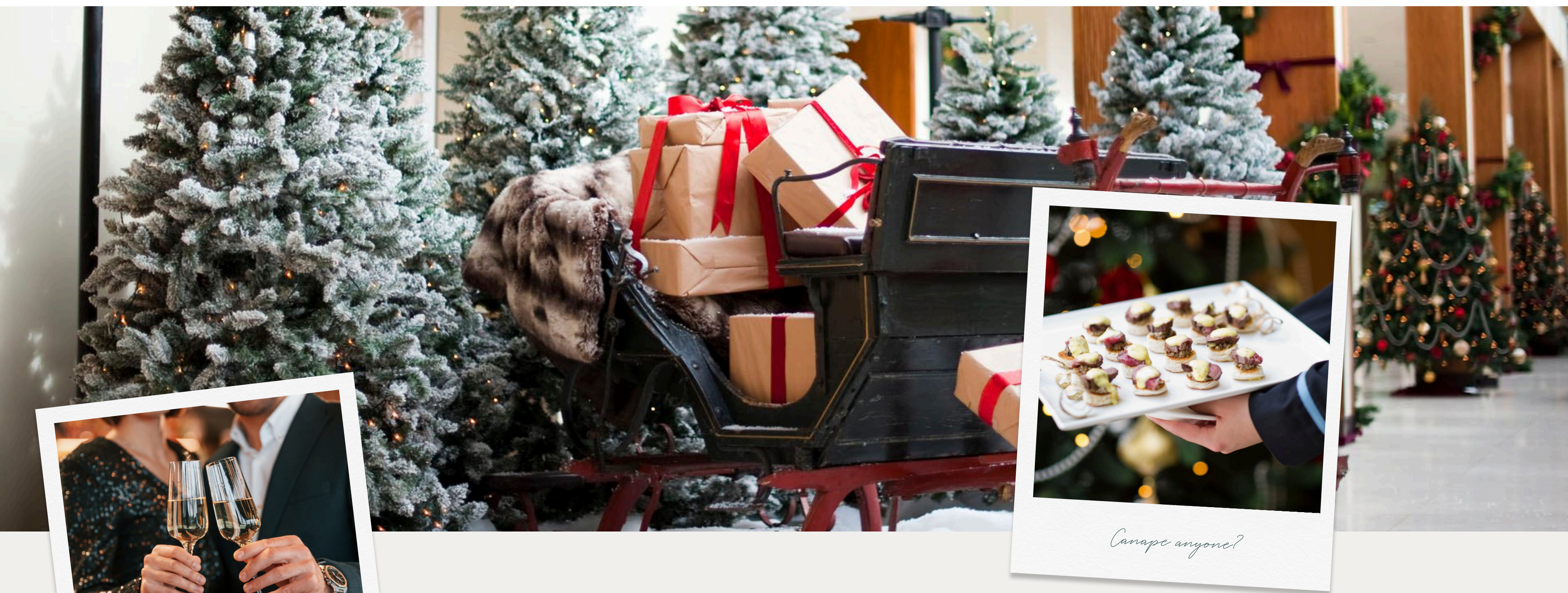
FOOD AND BEVERAGE



BEAUTIFUL FOOD, IMPECCABLE TASTE

At The Hurlingham Club, we recognise that food is one of the most important elements of any event, and this is never more true than at Christmas. Our team of highly skilled, passionate chefs create beautifully prepared, flavourful menus showcasing locally sourced, seasonal ingredients.

We pride ourselves on curating menus that triumph quality, taste, seasonality and sustainability and are committed to elevating event dining and continually exceed expectations with contemporary dishes that always impress.



EXPERTLY SOURCED WINE

Headed by a Master of Wine, The Hurlingham Club's Wine Working Group meticulously curate our wine list to complement the culinary delights crafted by our chefs.

Featuring a wide array of bottles sourced from renowned vineyards from the Old and New Worlds, our collection promises an unforgettable exploration of flavour and terroirs.

Cheers to Christmas with the perfect glass of sparkling wine and upgrade to an unlimited drinks package to keep the bottles flowing.



Bon appetit

SAMPLE MENU

CHRISTMAS RECEPTION CANAPÉ MENU

THE HURLINGHAM CLUB

EVENTS

CANAPÉ MENU

SERVED COLD

Red Cabbage Cured Salmon
bilini | kalamansi cream | avruga

Smoked Duck à L'Orange
cream cheese | herb bilini

Chicken Liver Parfait
pink peppercorn and thyme sablé | damson jelly

Soft Quail Egg (V)
smoked cheese basket | black garlic aioli

SERVED WARM

Beer Battered Black Tiger Prawns
garlic mayonnaise

Five-Spiced Duck Arancini
hoisin and plum sauce

Slow Cooked Pork Belly
honey and Dijon mustard glaze | crispy black pudding

Mini Rare Roast Beef
béarnaise sauce | puff pastry | watercress

Vegan Mushroom Stroganoff Tartlet (VE)
artichoke crisps

DESSERT

Chocolate and Raspberry Brownie

Earl Grey Caramel Choux Bun

Rhubarb and Berry Pavlova Bite

CHRISTMAS DINNER MENU

THE HURLINGHAM CLUB

EVENTS

CHRISTMAS MENU

Please select one dish for each course on behalf of your guests

STARTERS

Black Treacle Gin Salmon
Fenel | Pickled cucumber | lemon gel

Chicken Liver Parfait
shallot chutney | poppy seed wafers | salad leaves

Caramelised Onion and Stilton Tart (V)
spiced pears | walnuts

MAINS

Roasted Sea Bass Fillet
*vanilla and celeriac purée | crushed ratte potatoes
green beans | citrus beurre blanc*

Roast Norfolk Turkey Breast
*pecan and cranberry stuffing | pigs in blankets | thyme roasted potatoes
honey glazed root vegetables | buttered Brussels sprouts with chestnuts | gravy*

Black Truffle Pie (V)
*carrot and orange purée | thyme roasted potatoes
Brussels sprouts with chestnuts | beurre blanc*

DESSERT

Signature Christmas Pudding
brandy sauce | cranberry compote

Mulled Wine Poached Pear
honeycomb ice cream | chocolate sauce | pecan brittle

Artisan British Cheese Plate
damson preserve | Carr's water biscuits and oat cakes | celery | grapes

Vegan alternatives available

OUR EXECUTIVE CHEF

Overseeing the Club's talented brigade of chefs, Chris Wheeler is an award-winning chef with over 25 years of experience in 5-star venues. Before joining us at Hurlingham, Chris spent over 20 years as Executive Chef at the 5 Red Star Stoke Park Country Club, where he led a team delivering Michelin-star-level cuisine for events of up to 2,000 guests. Under his guidance, the team creates dishes that celebrate seasonal British produce, elevated with classic French technique – a skill Chris mastered during his years working alongside Chef Jean-Christophe Novelli.



OUR HEAD CHEF

A seasoned Head Chef with over 25 years of experience in the kitchens of some of Britain's most prestigious venues and hotels, Andrew Grahame joined The Hurlingham Club in 2021, where he leads a fleet of chefs to create contemporary dishes crafted to impress.

Andrew honed his craft with stints at the Grosvenor House Hotel, where he catered events such as the BAFTAs and as Head Chef of Caterers for Jackson Gilmour, working iconic venues including the Tower of London and the Natural History Museum.

