

## FOOD AND BEVERAGE



### BEAUTIFUL FOOD, IMPECCABLE TASTE

At The Hurlingham Club, we recognise that food is one of the most important aspects of any event. 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.



### 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.

### AWARD WINNING VENUE

We are thrilled to announce that we won Gold for the most versatile London Venue at the 2023 London Venue and Catering Awards!

We also made it to the finals of the 2023 Best Venue Team.



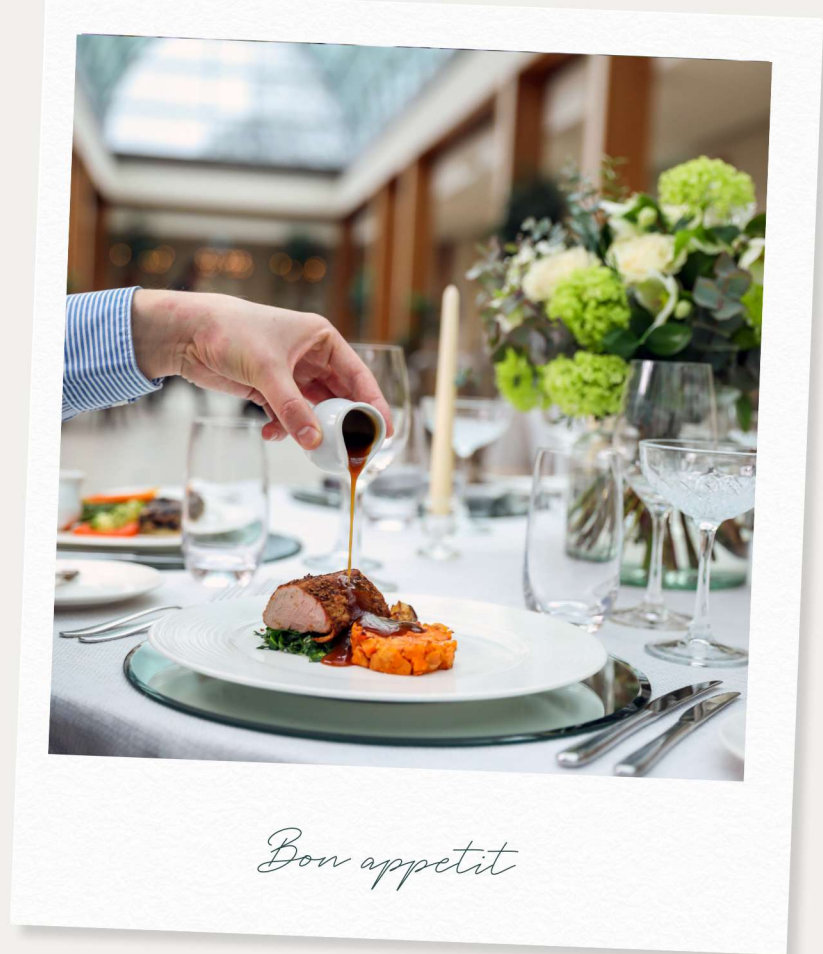
Our Events Managers, Chefs and kitchen team go above and beyond to execute exceptional events, we are so proud to see their work recognised.



### 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.



### Sample Menu

#### STARTERS

Chicken and Black Truffle Galentine  
walnut and apricot crumb | smoked bacon jam | thyme aioli

Burratina (V)  
heritage tomatoes | tomato essence | black olive powder | basil oil

#### MAINS

Rosemary Marinated Lamb Rump  
cauliflower cheese purée | boulangerie potatoes | olive | shallot | tomato salsa

Globe Artichoke and Goat's Cheese (V)  
tomato gnocchi | baby leeks | buttered legumes | pesto beurre

#### DESSERT

Chocolate Fondant  
red berry gel | berries | vanilla ice cream

#### LATE NIGHT SNACKS

Halloumi and Avocado Slider (V)  
tomato and chilli mayonnaise

Smoked Chicken Bacon and Brie Sausage Rolls  
cranberry sauce

Mini Bacon Burger  
barbecue sauce | pickle | brioche bun

Ginger and Chilli Squid  
soy dipping sauce