



# HURTWOOD PARK POLO CLUB

*Party Pack*



# The Venue

The magnificent Hurtwood Park Polo Club is set in the stunning location at the foot of the Surrey Hills, commanding some of the finest views in the area and offers the perfect location for your party.

From an intimate dinner for a few friends to a vast celebration for a few hundred Hurtwood Park can help you create an event that will be memorable and unique. Our events team can take your ideas - and offer a few themselves - and turn them into a reality. Many years of experience and countless contacts will ensure that your event runs efficiently and within your budget.

Offering a fully licensed bar as well as onsite catering facilities, the clubhouse comfortably seats up to 80 people and bigger groups can also be accommodated by adding a marquee to the patio.

From a canapes and bowl food for a casual gathering to a formal 3 course served meal we have a multitude of food options to consider.

The team here at Hurtwood our dedicated to creating personal and distinctive celebrations with a fresh and dynamic approach. We pride ourselves on our flexibility and we are happy to adapt to your specific requirements.

With our many years of experience we work hard to provide perfectly planned events ensuring that your party leaves you and your guests with memories to last a lifetime.

**EXCLUSIVE CLUBHOUSE HIRE PEAK MONTHS: from £1000**

May - September + December

**EXCLUSIVE CLUBHOUSE HIRE NON PEAK MONTHS: £500**

January - April + October - November



# Canape Options

*Why not offer your guests some delicious canapes on arrival to accompany their reception drinks?  
We have a diverse range to choose from listed below*

## Vegetarian Options



Latkas with creamed goats cheese & roasted red peppers  
Creamed goats cheese on beetroot short bread & walnut cream  
Greek salad – cherry tomatoes, stuffed with feta topped with olive, cucumber & shallot.  
Zucchini, bocconcini, mozzarella, sundried tomatoes & rocket leaf  
Wild mushroom duxelle/ vol au vents  
Jerusalem artichoke veloute  
Watermelon, cured ham & feta skewer  
Red onion & goats cheese tartlets  
Feta & roasted red pepper tartlet  
Mini veg fritatas  
Butternut squash arancini with aubergine caviar  
Wild mushroom arancini with saffron aioli  
Olive tapenade & cucumber caviar bruschetta  
Whipped goats cheese in a savoury cone with vodka infused  
Tomatoes, shallot and baby basil  
Polenta, tapenade & roasted cherry tomatoes  
Vegetarian spring rolls  
Gazpacho shots  
Deep fried feta bites  
Fried Smoked Applewood & jalapenos macaroni cheese bites

## Meat Options

Roasted new potatoes stuffed with chicken & crispy pancetta and sage  
Beef fillet, fondant potato & béarnaise sauce  
Mini Yorkshire puddings with rare beef & horseradish cream  
Mini Shepherd's pie  
Brie & Pancetta filo bag  
Croque monsieur  
Foie Gras torchon on a foie gras and apricot sable, puffed with rice  
Chicken liver parfait & red onion marmalade on a crostino  
Mini burgers  
Ham Hock torchon rolled in a cream cheese & chive  
Honey & mustard cocktail sausages with cream mashed potato & crispy shallots  
Duck wonton with hoisin sauce  
Venison carpaccio & olive tapenade on croute



## *Fish Options*

Smoked salmon, quails egg and hollandaise sauce  
Tuna carpaccio with wasabi mayo  
Crevettes with chilli, lime & wasabi  
Smoked Salmon blini with chive crème fraîche & wasabi keta caviar  
Thai fish cakes with sweet chilli dip  
Salmon tartare on crostini  
Hot smoked salmon, pea & cream cheese vol au vents  
Scallops, pea puree & crispy pancetta  
Miso cod on braised savoy cabbage  
Crab arancini with arrabiata sauce  
Fish & chips cones with tartar sauce  
Smoked Salmon mousse in savoury cone with vodka infused cherry tomatoes

## *The Sweet Bites*

Chocolate Dipping Selection  
(Melted Chocolate served with Marshmallows, Strawberries and Mini Meringues.)  
Mini Lemon Possets  
Mini Brownies  
Miniature Crème Brulee  
Fudge Bites  
Jelly Shots

**A choice of 7 - £10.95**

(based on 2 lighter bites, 3 bigger bites and 2 desserts)

**A choice of 10 - £15.00**

(based on 3 lighter bites, 4 bigger bites and 3 desserts)

**If ordering 3 Course Menu canape prices are:**

£4.25 based on 3 choices

£6.25 based on 5 choices



# Buffet Options

## Basic Bronze

Choose one hot dish, three salads & one dessert.

**£19.50**

## Sterling Silver

Choose two hot dishes, four salads & two desserts.

**£26.50pp**

## Gorgeous Gold

The Sumptuous Spit Roast

Looking for something a little different?

With the delicious aroma of a sizzling Spit Roast, set the taste buds alight and create the perfect balance between socialising and dining.

Choose from a whole hog or lamb, five salads and two desserts.

**£35.50pp - based on 100 guests**



# Buffet Menu

## The Hot Dishes

Chicken Cacciatore

Chilli con Carne

Moussaka

Coq au Vin

Chicken in a White Wine Mustard  
& Crème Fraiche Sauce

Cottage Pie

Thai Green Chicken Curry

Lasagne

Chicken Tikka Masala

Beef Bourguignon

Choose between Hot Basmati Rice or Potatoes.

## The Salads

Mixed Leaf Salad

Caesar Salad

Classic Potato Salad

Baby Roast Beetroots

Oriental Style Noodle Salad

Chicory, Apple & Walnut Salad  
with Blue Cheese Dressing

Baby Spinach with Red Chard  
& Shredded Beetroot

Greek Salad

Salade Nicoise

Apple, Celery & Crayfish Salad

Mexican Style Five Bean Salad

Cherry Tomato & Bocconcini

Mozzarella Salad with Pesto

Moroccan Spiced Apricot & Roast  
Vegetable Couscous

Roasted Garlic & Rosemary New  
Potatoes

## The Desserts

Profiteroles with Hot Chocolate Sauce

Kiwi & Passion Fruit Pavlova

Lemon & Raspberry Tarte

Belgian Chocolate Truffle Torte



# 2 Course Set Menu

Smoked Haddock Fish Cake  
*with tartar dip*

Parfait of Foie Gras  
*served with Port and Redcurrant Jelly, Granary Toast*

Filo Tartlet of Avocado and Buffalo Mozzarella  
*with Kalamata Tapenade and Baby Leaves*

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Pan Roasted Supreme of Corn Fed Chicken  
*with Fricassee of Forest Mushrooms & Garlic Olive Oil Mash*

Pithivier of Chargrilled Vegetables (v)  
*with Red Pepper Coulis & Pistou*

Traditional Roast Dinner:  
Roast Sirloin of Beef/Roast Loin of Pork/Roast Leg of Lamb  
*served with all the trimmings*

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Seasonal Berry Pavlova  
*with Raspberry Cream and Coulis*

Lemon and Raspberry Tart  
*with Sauce Anglaise*

Profiteroles with Hot Chocolate Sauce

**£24.95**



# 3 Course Menu

Crayfish, Prawn and Apple Cocktail  
*with Little Gem Lettuce*

Terrine of Diver Caught Scallops and Oak Smoked Salmon  
*served with Sauce Vierge*

Thai Spiced Crab Cake  
*on an Oriental Vegetable Salad with Whisky, Honey and Soy Dressing*

Parfait of Foie Gras  
*Port and Redcurrant Jelly, Granary Toast*

Filo Tartlet of Avocado and Buffalo Mozzarella  
*with Kalamata Tapenade and Baby Leaves*

Glazed Goat's Cheese  
*Toasted Pine Nuts and Pesto*

Steamed Local Asparagus  
*Chive and Lemon Hollandaise, Cracked Pepper and Parmesan*

Pressed Ham Terrine  
*with Piccalilli*

Roasted Quail  
*with Rosewater and Beetroot Crisps*

Chanterais Melon and Jamón de Serrano  
*Curly Endives*

Trilogy of Smoked Fish  
*Creamed Horseradish*

Oak Smoked Scottish Salmon  
*with Blinis and Crème Fraiche*

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Herb Crusted Rack of English Lamb  
*Pommes Puree, Buttered Snow Peas and Balsamic Jus*

Salmis of Pheasant  
*Roasted Baby Potatoes and Winter Vegetables*





# 3 Course Menu

Corn-Fed Chicken Saltimbocca  
*Marsala Cream and Olive Oil Pommes Purée*

Locally Sourced Pork and Leek Sausages  
*Mashed Potato and Caramelised Onion and Ale Gravy*

Fillet of Scotch Beef  
*Glazed Button Onions, Café de Paris Butter, Roquette and Pommes Frites*

Roasted Squash and Pine Nut Risotto  
*Deep fried Basil Leaves and Shaved Regiano Parmigiano*

Traditional Roast Dinner:

Roast Sirloin of Beef, Yorkshire Pudding & Red Wine Jus

Roast Loin of Pork with Apple Sauce

Roast Leg of Lamb, Ratatouille & Mint Jus

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Seasonal Berry Pavlova with Raspberry Cream and Coulis

Lemon and Raspberry Tart with Sauce Anglaise

Chocolate and Orange Crème Brulée Profiteroles with Hot Chocolate Sauce

Strawberry Sableé

Apple and Sultana Crumble with Custard

White Chocolate and Raspberry Sponge with Crème Anglaise

Passion fruit Crème Brulée

Coconut and Mango Bavaois

Selection of Cheeses

**3 Course Set Menu - £31.95**

**3 Course Pre Orders (with 3 options for each course) - £39.95**



# BBQ Options

*(only available May-September)*



## Option 1

Choose two hot dishes, four salads & two desserts.

**£20pp**

## Option 2

Choose three hot dishes, four salads & two desserts.

**£25pp**

## Option 3


Choose four hot dishes, four salads & two desserts.

**£30pp**



# BBQ Menu

## Hot Dishes



Homemade Burgers  
Sausages  
Skewers of Chicken Satay with Peanut Sauce  
King Prawns in Lemon and Coriander (£2 surcharge pp)  
Teriyaki Chicken Kebabs with Hoi Sin Sauce  
Salmon with Lemon and Buer Sauce  
Rosemary and Lemon Lamb Cutlets

## Salads

Mixed Leaf Salad

Caesar Salad

Classic Potato Salad

Baby Roast Beetroots

Oriental Style Noodle Salad

Chicory, Apple & Walnut Salad  
with Blue Cheese Dressing

Baby Spinach with Red Chard  
& Shredded Beetroot

Marinated Roasted Vegetables  
Anti Pasti Style

Tabbouleh

Greek Salad

Salade Nicoise

Apple, Celery & Crayfish Salad

Mexican Style Five Bean Salad

Cherry Tomato & Bococcini

Mozzarella Salad with Pesto

Moroccan Spiced Apricot & Roast  
Vegetable Couscous

Roasted Garlic & Rosemary New  
Potatoes

## Desserts

Profiteroles with Hot Chocolate Sauce

Delice of Wild Strawberries

Kiwi & Passion Fruit Pavlova

Lemon & Raspberry Tarte

Belgian Chocolate Truffle Torte



# Additional Information

QUOTES BASED ON 100

**Your quote includes:**



The Menu  
Service  
Tables and Chairs  
Ivory Table Linen  
*(if you require a different colour we can provide a quote for this)*  
Crockery & Cutlery  
All necessary glassware  
All necessary staffing

**Your quote does not include the following:**

Marquee Hire  
(this will be quoted separately)  
Bespoke Linen, Crockery or Cutlery  
VAT on selected items

**CORKAGE:**

We can supply a variety of wines and champagne of your choice. You may find that this is not only a more convenient option but also more cost effective. Alternatively you may supply your own wine and champagne for the course of the day/evening, for which corkage fees will apply.

**£9.50 per bottle of Champagne opened**  
**£7.50 per bottle of Wine opened**

After the meal, you may wish to operate a cash bar, have an open bar tab with a limit, or just have an open bar. This is at your discretion and can be discussed

**DEPOSIT REQUIRED TO SECURE YOUR BOOKING: £500**