

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.



SPECTACULAR MENUS

At Hurlingham, we pride ourselves on curating menus that cater to a wide range of events, ensuring that every dish is a masterpiece.

Our dedicated chefs pour their passion into every creation, subjecting each dish to rigorous tasting before it earns its place on our menus. From cozy winter dinners to sizzling summer barbecues, elegant afternoon teas to delightful canapés, and even lavish breakfast spreads, we cater to every eventuality.

AWARD-WINNING VENUE

We are delighted to see the team's hard work recognised over the years, winning Gold at the 2023 London Venue and Catering Awards for Most Versatile London Venue and Silver for Best Venue for Gala Dinners, Awards or Weddings in 2024!



Wedding 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



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, perfect for your nuptials.



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, as Head Chef of Caterers for Jackson Gilmour, working iconic venues including the Tower of London and the Natural History Museum.

