



CHRISTMAS

at The Hurlingham Club







HAVE YOURSELF A VERY *HURLINGHAM CHRISTMAS*

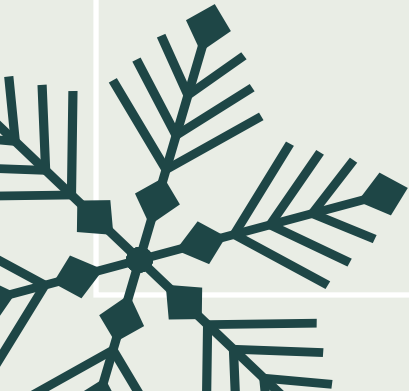
With over 150 years of festivities celebrated at Hurlingham,
our Events Team are experts in creating Christmas magic.

The East Wing offers a versatile blank canvas for a truly
unforgettable celebration. Embrace the magic of ski season with an
enchancing Alpine Wonderland, test your luck at a glamorous Casino Royale
soirée, or step back in time and dress to impress with a dazzling Roaring
Twenties party. Whatever your vision, our flexible event space can be
transformed to bring your perfect theme to life.

SEATED CAPACITY 450 GUESTS

STANDING CAPACITY 800 GUESTS

The East Wing offers exclusivity with a private entrance, reception space,
bar, and dining room. The merriest of times await at London's most exclusive
venue, explore Hurlingham Events' full Christmas offering below.







SEATED DINING *PACKAGE*

A glass of sparkling wine
or festive mocktail on arrival

Three-course dinner

Coffee and chocolates

Half a bottle of house wine with dinner

Filtered still or sparkling water

Venue hire (6.30pm-11.30pm)

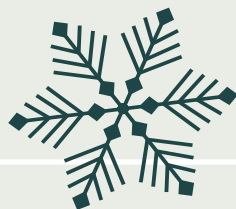
Festive décor

DJ, stage and uplighters

Manned cloakroom

From £125 plus VAT per guest

Minimum numbers apply





SEATED DINING

*Sample Menu - Dietary requirements will be catered
for separately to the chosen set menu*

STARTER

Please select one starter for all guests

Chicken Liver Parfait

*peach and Calvados gel
potato and rosemary sourdough
fig leaf oil*

45-Day Aged Beef Tartare

*confit egg yolk | pickled shimeji mushroom
truffle mayonnaise | crispy parmesan*

Black Treacle and Juniper-Cured Salmon

*compressed cucumber | pickled mustard
radish | lemon gel*

Caramelised Onion and Stilton Tart (V)

spiced pears | walnuts

Spiced Butternut Squash Soup (VG)

*toasted pumpkin seeds | crispy shallots
vadouvan oil | coriander*

MAIN COURSE

Please select one main course for all guests

Pancetta-Wrapped Norfolk Turkey Ballotine

*cranberry and sage stuffing | pigs in blankets
herb-roasted potatoes | honey glazed carrots
buttered sprouts | gravy*

Hereford Beef Sirloin

*potato, celeriac and horseradish gratin
carrot and ginger purée | cavolo nero | Port jus*

Confit Chalkstream® Trout

*roasted Ratte potatoes | samphire | trout roe
cider butter sauce*

Root Vegetable and Spinach Wellington (VG)

beetroot and ginger purée | Savoy cabbage | gravy

DESSERT

Please select one dessert for all guests

Signature Christmas Pudding

brandy sauce | cranberry compote

Pear and Frangipane Tart (VG)

mulled wine-poached pear | vanilla Chantilly

Christmas Pistachio Yule Log

*blueberry and raspberry gel | Japanese sponge
pistachio mousse*

Sticky Toffee Pudding (V)

sticky toffee sauce | salted caramel ice cream

Artisan British Cheese Plate (V)

*damson preserve | celery | grapes
Carr's water biscuits and oat cakes*

(£4.00 plus VAT supplement per guest)

V – Vegetarian | VG - Vegan

*Pre-ordered dietary requirements will be catered
for separately to the chosen menu*







STANDING RECEPTION *PACKAGE*

A glass of sparkling wine
or festive mocktail on arrival

Six bowl food per guest - a mix of hot
and cold, savoury and sweet options

Half a bottle of house wine with dinner

Filtered still or sparkling water

Venue hire (6.30pm-11.30pm)

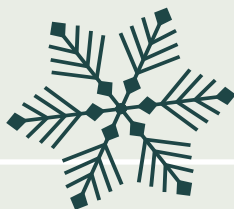
Festive décor

DJ, stage and uplighters

Manned cloakroom

From £95 plus VAT per guest

Minimum numbers apply





BOWL FOOD

Sample Menu - We recommend a mix of hot and cold, savoury and sweet options to cater for all guests

COLD SAVOURY

Sesame-Crusted Salmon (GF)

*avocado | watercress | tomato
spring onion salsa | lotus crisp*

Smoked Barbary Duck (GF)

*cranberry and pepper pesto
quince jelly | chicory*

Feta, Pickled Carrot and Orange Salad (VG, GFA)

crostini | sherry vinaigrette

HOT SAVOURY

Coconut and Lime Fish Curry (GF)

fragrant rice | prawn crackers

Gochujang-Glazed Chicken Thigh (GF)

*carrot and cucumber japchae noodle
sesame and soy*

Spinach and Herb Risotto (VG)

*rocket pesto | cherry tomato
olive | caper salsa*

SWEET

Orange Posset (V)

shortbread

Vanilla and Mango Panna Cotta (GF)

Chocolate Mousse (VG, GF)

raspberry compote

V - Vegetarian | VG - Vegan | GF - Gluten Free

*Pre-ordered dietary requirements will be catered
for separately to the chosen menu*







ENHANCEMENTS

ELEVATE YOUR EVENING

FOOD

Add three chef's choice canapés
£11.70 plus VAT per guest

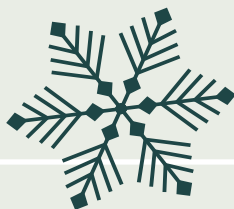
Add one late night bite per guest
£5.00 plus VAT per guest

DRINKS

Upgrade to three hours unlimited house wine,
bottled beers and soft drinks for three hours
£25.00 plus VAT per guest

Add a Christmas cocktail on arrival
£12.00 plus VAT per guest

*Our team are happy to discuss alternative
upgrades and bespoke catering requirements*







ENTERTAINMENT

PARTY IN STYLE

Magician
from £745 plus VAT

Caricaturist
from £845 plus VAT

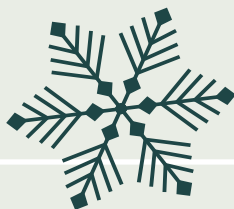
Lounge duo
from £1,045 plus VAT

Photobooth
from £1,050 plus VAT

String trio
from £1,445 plus VAT

Festive package to include a
live function band and magician
from £5,245 plus VAT

*Have something else in mind? Speak with your event
manager to discuss other entertainment ideas!*



CONTACT

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