

HURTWOOD PARK POLO CLUB



Party Pack



FOUR COURSE MENU £45.00

Starters

Tian of Salmon, Prawn and Avocado with a Cocktail Sauce
Smoked Salmon Terrine served with Rocket and a Red Wine
Vinegar Reduction

Seared Scallops on a Parsnip Puree with a Honey and Bacon
Dressing

Thai Style Fish Cake, Pickled Cucumber and a Coriander Veloute
Salad of Parma Ham, Avocado and Melon with a Tapenade Dressing
Slices of Cajun Duck Breast on an Orange and Mange-Tout Salad,
Honey and Soy Dressing

Terrine of Foie Gras and Chicken, Celeriac Remoulade, Vanilla and
Orange Dressing

(v) Twice Baked Cheese Souffle with Gruyere, Spring Onion and
Cream

(v) Steamed Local Asparagus with Lemon Butter (Seasonal)

(v) Hot Soups

Leek and Potato with Chive Oil and Garlic Croutons

Wild Mushrooms and Tarragon with Truffle Oil

Roasted Vine Tomatoes with Basil Oil



Main Course

Rump of Lamb on Mint Pomme Puree, Confit Cherry Tomatoes and French Beans, Balsamic Jus

Pan Fried Corn-Fed Chicken Breast, Garlic Mash and a Fricassee of Wild Mushroom with a Cep Veloute

Fillet of Beef, Roasted Thyme Vegetables, Potato Galette and a Water Cress Oil (£3 supplement)

Magret Duck Breast on Creamed Leeks served with Dauphinoise Potato and an Orange Sauce

Breast of Guinea Fowl on Herb Mash, with a Coq Au Vin Style Sauce

Fillet of Seabass on a Mix of Crushed New Potatoes with Basil and Olives, with a Sauce Vierge

Roasted Fillet of Salmon on a Tomato Risotto, with a Basil and Cream Sauce

(v) Filo Case Filled with Roasted Vegetables, Topped with Goats Cheese Finished with Basil Oil

(v) Wild Mushroom Risotto with Rocket Parmesan Cheese and Truffle Oil

Traditional Roast Dinner

Roast Sirloin of Beef, Yorkshire Pudding and Red Wine Jus

Roast Loin of Pork with Apple Sauce

Roast Leg of Lamb, Ratatouille and Mint Jus



Desserts

Seasonal Berry Pavlova with a Raspberry Coulis
Lemon and Raspberry Tart Served with a Vanilla Custard
Chocolate and Orange Crème Brulee
White Chocolate Mousse with a Cassis Sorbet
Orange and Honey Panna Cotta
Profiteroles with a Hot Chocolate Sauce
Strawberry Shortcake with Vanilla Ice Cream
Apple and Sultana Crumble with a Vanilla Sauce
Coconut Parfait with Poached Pineapple
Selection of Cheeses

Coffee and Petit Fours

Please note when making your selection, all guests must have the same Starter, Main Course and Dessert although an exception will be made for guests with dietary requirements.

All prices are inclusive of VAT



BUFFET MENUS

Menu One - £22.50

A Choice of Either:

Chicken Coq Au Vin/Beef Bourguignon/Salmon and Prawn Fish Pie

Lamb Asado (an additional £3.00 per head)

All served with Hot Basmati Rice

Selection of Cold Meats

Selection of Salads (based on four salads)

Garlic Roasted New Potatoes

Potato Salad

Roasted Vegetables and Basil Cous Cous

Coriander Coleslaw

Mix Leaf Salad

Caesar Salad

Tomato and Mozzarella

Cucumber and Dill Salad

Pasta Salad

Beetroot Salad

Oriental Noodles

Apple, Celery and Crayfish Salad

Selection of Bread Rolls

A Choice of Either Desserts

Lemon and Raspberry Tarts

Chocolate Éclair's

Fresh Fruit Salad



Menu Two- £29.50

Mirrored Dressed Honey Roast Ham and Sirloin of Rare Roast
Beef

Mirrored Dressed Whole Poached Salmon Garnished with Lobster's
Crab's, Crevettes and Smoked Salmon

Beef Stroganoff served with Hot Basmati Rice

Selection of Salads (based on five salads)

Garlic Roasted New Potatoes

Potato Salad

Roasted Vegetables and Basil Cous Cous

Coriander Coleslaw

Mix Leaf Salad

Caesar Salad

Tomato and Mozzarella

Cucumber and Dill Salad

Pasta Salad

Beetroot Salad

Oriental Noodles

Apple, Celery and Crayfish Salad

Selection of Bread Rolls

Desserts

Profiteroles with Hot Chocolate Sauce

Fresh Fruit Salad



CHILDREN'S MENU

Starters

Home-Made Tomato Soup
Melon with Seasonal Fruit

Main Courses

Chicken Nuggets and Chips
Fish Goujons with Potato Wedges
Tomato and Basil Pasta

Desserts

Selection of Ice Creams with Chocolate or Raspberry Sauce
Rice Pudding with Jam



Hurtwood Park Wine List

House Selection

1. Pinot Grigio Provincia Di Pavia

£11.00

This grape variety is related to the pinot gris of Alsace, here produces a dry, fuller and more floral style with racy, balanced fruit.

2. Moondarra Reserve Chardonnay

£12.00

The rich, soft, buttery style is full of intense fruit flavours with a delicious long creamy finish.

3. Montepuliciano D'Abruzzo Collezione

£11.00

The Montepuliciano grape grown here, on the Adriatic coast, produces a rich a wine with spicy fruit and firm tannins which gives superb value.

4. Shiraz Reserve Moondarra

£12.00

A rich spicy mouthful of plums and bramble fruit -soft, rich and warm in style and finish.

Champagne

5. Veuve Cliquot Yellow Label, Brut

£40.00

Intense fruit flavours on the nose and a perfect harmony of flavour, leading to a lingering, toasty finish

6. Duc De Rocher Champagne

£32.50

A celebratory champagne with clean, upfront fruit and soft acidity that will appeal to all palates.



Whites

- 7. Brown Brothers Chenin Blanc** **£15.00**
Rich and long in flavour, showing excellent balance of residual sugar and crisp acidity. The intensity of both aroma and flavour make this wine appealing with a wide range of dishes.
- 8. Graham Beck Sauvignon Blanc** **£18.00**
Green Grassy aromas on the nose. Concentrated tropical fruit flavours on the palate with steely flintiness on the finish.
- 9. Menetou Joesph Marie Le Theroux** **£22.00**
- 10. Chablis Premier Cru Vaillons J Moreau Et Fils** **£30.00**
A popular premier cru, said by many to equal many a grand cru. A firm crisp chardonnay from leading supplier
- 11. Puligny Montrachet Marie Louise Parisot** **£35.00**
Fruit from 15 growers is traditionally vinified in oak barrels for 15 months to produce a typically classic, buttery, creamy flavour.

Reds

- 12. Casillero Del Diablo, Carmenere** **£15.00**
Deep, intense red with and aroma of dark summer fruit sprinkled with mocha. Full bodied ripe fruits burst on the palate and linger.
- 13. Wolf Blass Green Label Shiraz** **£20.00**
Full bodied with enormous fullness and depth of flavour with pepper and spice and subtle oak.
- 14. Campo Viejo Reserva** **£20.00**
Ruby Red in colour, Sweet cherry aroma, vanilla oak flavours make for an extremely attractive full wine.
- 15. Chateaunuef De Pape Chais Du Batard** **£25.00**
A big, rolling, hearty wine brimming with curranty fruit and lifted by controlled barrel ageing.



OPTIONAL EXTRAS

The following are a few extras that you may wish to consider making your special occasion a success:

FLOWERS

We have an excellent florist who is available to give you a quote for your flowers and table decorations. Her name is Lyn Wills, and she can be contacted through the Polo Office

CAKE

We have two companies that currently supply us with both traditional style cakes and cakes with a difference. The first is Carol Dawson of Cake Style, contact number is 01403 240342. The second is Gill Murray on 01483 893135.

SPECIALITY LINEN

The linen provided is standard white tablecloths and napkins. However, to tie in to a particular colour theme we are able to quote for a variety of different coloured and/or patterned linens. The linen can also be provided in many different sizes.

ENTERTAINMENT

We have contacts of various music and entertainment for the entire reception, ranging from string quartets during the meal, to bands and discos in the evening.



Special Quotation for your Party

The prices quoted include the following:

- The menu, including alternative for Vegetarians and those with special dietary requirements
- The service of the accompanying Wines/Drinks, which will include all necessary glassware, staff to serve, ice to chill etc.
- Tables and chairs for up to 50 guests. Should your numbers exceed 50 a charge of £4 per head will need to be added for additional chairs and table hire.
- All necessary equipment including crockery, cutlery for up to 50 people.
- All necessary staffing

The prices quoted do not include the following:

- Any accompanying Wines/Drinks
- Value Added Tax at the prevailing rate
- Coloured Linen, and specialised Crockery or Cutlery, which we can supply at an additional cost. Should you require this, please contact us and we would be happy to supply you with a quote.

SPECIAL NOTE:

This quotation is based on the sample menus for 100 guests. The prices given may be subject to change should the number of guests fluctuate.



FUNCTION TERMS AND CONDITIONS

1. All prices quoted in our special quotation are correct at time of writing. We reserve the right to alter price or quotation at any time up to one month prior to the function. Such alteration in price will only occur if we suffer an increase in our costs, and/or your requirements change.
2. Bar and wine prices are correct at the time of printing but such items are subject to alteration without notice.
3. Approximate numbers of guests must be supplied at least five days prior to the function and a guaranteed number of guests is required at least three days before the function.
4. The charge will be based on the guaranteed number or the actual attendance, whichever is the greater.
5. A deposit of 10% will be taken as confirmation of booking. The remaining amount must be paid in full 14 days prior to the event.
6. Cancellation of bookings:
If you cancel your function, you will be subject to cancellation fees as set out below. Cancellation fees will be based on the quoted price per guest multiplied by the approximate number of guests, or, if guaranteed numbers have been given, the guaranteed number of guests.

Cancellation fees:

Up to 28 days before the function - deposit only

Between 28 days and up to 7 days before the function - 20% of the total price plus the deposit

Between 7 days and the day before the function - 50% of the total price plus the deposit

On the day of the function - 100% of the total price including the deposit.

7. Prices are subject to Value Added Tax unless marked otherwise.
8. The hirer is responsible for all breakage or loss of equipment, stock and/or hire furniture, or any damage caused whatsoever to the clubhouse



and its surrounds during the period of hire. These will be charged at replacement cost.

9. Hurtwood Park Polo Club Ltd shall not be liable for any non-fulfilment due to causes beyond the owner's control.
10. Hurtwood Park Polo Club Ltd. will not be held accountable for anyone who fails to bring to our attention any food allergies.