EVENT MENU

HAMPTON COURT PALACE
GOLF CLUB

HAMPTON COURT PALACE
GOLF CLUB

NIBBLES

Perfect for a light welcome snack or informal gatherings, ideal alongside drinks on arrival

Olives

Breadsticks

Crisps

Chilli Rice Crackers

Carrot & Cucumber with Hummus

£10.00 per person
Minimum 10 guests

HAMPTON COURT PALACE
GOLF CLUB

CANAPE

Great for lighter bites when guests are standing and mingling, offering elegant, flavour-packed mouthfuls.

Half Smoked Salmon Bagel, Avocado Puree

Yorkshire Pudding, Roast Beef, Creamed Horseradish

Salmon & Herb Fishcake with Tartare Sauce Lemon & Dill Crab Mayonnaise on Toasted Sourdough

Chicken Caesar Salad Tartlet

Whipped Goat Cheese & Beetroot Crostini (v)

Parmesan, Mushroom & Oregano Arancini (v)

Honey, Soy & Ginger Salmon Skewers (gf)

Tomato, Feta & Aged Balsamic Brushetta (vg)

Stilton Mousse, Walnut, fresh Pear on Toasted Brioche (v)

Cerviche of Tiger Prawn, Pink Grapefruit & Micro Herbs (gf)

Smoked Mackerel Pate,

Pickled Cucumber & Crispy Shallots

Choice of three items £15.00 per person
Additional items £4.00 each
Minimum 20 guests

Our chef has hand-picked his favourite dishes from the menu, all of which are highlighted in **bold.**

HAMPTON COURT PALACE
GOLF CLUB

GRAZING BOARD

Ideal for relaxed social events, encouraging sharing and conversation with a g

Antipasti Meats & Cured Ham

Glazed Sausage Rolls, Black Onion Seeds & Sea Salt

Selection of Mini Quiche

Wedges of Brie & Mature Cheddar, Fruit Chutney

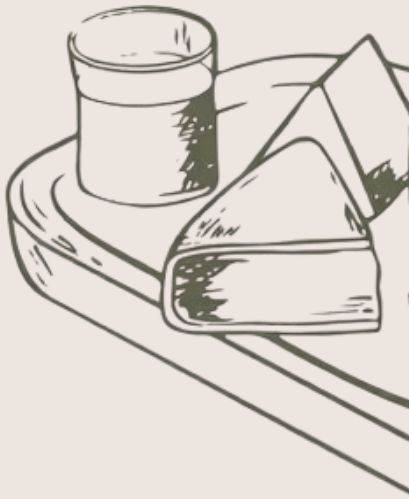
Bowls of Kalamata Olives & Pickles

Cocktail Scotch Eggs

Vegetable Crudities, Lemon & Coriander Houmous

Selection of Warm Artisan Breads

**board will be garnished with fresh fruit, vegetables & herbs*



Why not add on Dessert for £6.50 per person?

£18.50 per person
Minimum of 30 guests

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HAMPTON COURT PALACE
GOLF CLUB

FINGER FOOD

Perfect for informal dining where guests want something substantial yet easy to enjoy without sitting down.

Gourmet Beef Burger Sliders
Glazed cheddar, brioche bun

Fish & Chips
Crispy battered haddock, chunky chips, seasoned with sea salt & malt vinegar

Tomato & Oregano Bruchetta (vg)
Crumbed vegan feta and aged balsamic glaze

Smoked Mackerel Pate
Toasted sourdough croute with pickled fennel & dill

Sticky Buffalo Chicken Wings
Crispy onions, coriander with a lemon yoghurt dip

Spiced Lamb Koftas (gf)
Flame grilled, cumin & cucumber riata

Pulled Pork Boa Bun
Sweet BBQ sauce, stem ginger mayo

Char Grilled Chicken Skewers (gf)
Lemon & thyme marinated, served with a tomato & olive salsa

Harissa Halloumi Slider (v)
Char grilled courgette, brioche bun

Choice of four items for £26.00 per person
Additional items £5.00 each
Minimum 20 guests

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HAMPTON COURT PALACE
GOLF CLUB

HOG ROAST

A fantastic choice for larger celebrations, offering hearty, crowd-pleasing comfort food with minimal fuss.

Option One

8 hour Slow Cooked Succulent Hog Roast

Served in a Floured Bap with Crackling, Sage & Onion Stuffing, Apple Sauce

£15.00 per person

Option Two

8 hour Slow Cooked Succulent Hog Roast

Served in a Floured Bap with Crackling, Sage & Onion Stuffing, Apple Sauce

Celeriac & Apple Slaw

Seasoned Potato Wedges

£22.00 per person

Minimum 80 guests

Why not add on Dessert for £6.50 per person?

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HAMPTON COURT PALACE
GOLF CLUB

GREEK BUFFET

Ideal for vibrant, sociable events, bringing bold Mediterranean flavours and a relaxed, holiday-style feel.

Our Signature Authentic Greek Style Buffet

Thyme roast Lamb

Moussaka

Rosemary and lemon roast chicken

Stuffed peppers with rice and herbs

Garlic roast potatoes

Tzatziki yoghurt dip

Pitta bread

Greek salad

Desserts

Walnut cake in syrup

Revani (semolina pudding)

£35.00 per person
Minimum 25 guests

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HAMPTON COURT PALACE
GOLF CLUB

SIGNATURE BUFFET

Perfect for seated or semi-formal occasions, offering variety and balance to suit all tastes.

Main Dishes

Roasted Sweet Potato, Aubergine & Chick Pea Tagine (vg)

Thai Green Chicken Curry (gf)

Slow Cooked Beef Bourguignon (gf)

Cumberland Sausage & Red Wine Onion Gravy

Butter Chicken Curry, Naan Bread

Oyster Mushroom & Courgette Stroganoff (v/gf)

Seared Sea Bass with Salsa Verdi (gf)

Sides

Mash Potato (v/gf)

Garlic & Rosemary Roasted New Potatoes (vg/gf)

Fragrant Rice (vg/gf)

Vegetable & Coriander Cous Cous (vg)

Parsley & Lemon Buttered New Potatoes (v/gf)

Egg Fried Rice with Spring Onions (v/gf)

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HAMPTON COURT PALACE
GOLF CLUB

SIGNATURE BUFFET

Perfect for seated or semi-formal occasions, offering variety and balance to suit all tastes.

Salads

Roasted Baby Potatoes, Mixed Peppers, Chorizo and Coriander (v)

Raw Green Kale, Crispy Spiced Chick Peas, Toasted Seeds, Honey and Mustard Dressing (vg/gf)

Caramelized Butternut Squash, Quinoa and Roasted Beet's (v/gf)

Potato Salad, Broccoli, Toasted Pine Nuts and Roasted Garlic (vg/gf)

Celeriac and Apple Slaw (v/gf)

Classic Greek Salad, Oregano and Lemon Dressing (v/gf)

Dessert

Classic Eton Mess (gf)

Fruits of Forest Cheesecake

Warm Chocolate Brownie, Chocolate Sauce

Raspberry & White Chocolate Roulade (gf)

Lemon Posset with Berry Compte (gf)

Choice of three main dishes, two sides & two salads with one dessert
£37.50 per person
Minimum 25 guests

HAMPTON COURT PALACE
GOLF CLUB

BBQ

Great for summer events and outdoor celebrations, delivering bold flavours and a laid-back atmosphere.

From The Grill

Salmon, Dill & Lemon Parcels (gf)

Harissa Spiced Chicken Thighs (gf)

Hand Pressed Beef Burgers, Brioche Bun, Crisp Lettuce & Tomato

4oz Aged Sirloin Steak, Chimichurri (gf) (£4.50 supplement)

Halloumi & Roast Vegetable Skewers (v/gf)

Mediterranean Chicken Skewers (gf)

Cumberland Sausage, Cider Braised Onions

Spiced Lamb Koftas, Mint & Cucumber Yogurt (gf)

Slow & Sticky Smoky BBQ Pork Ribs

Grilled Portabella Mushroom, Ginger and Sesame Tofu (vg/gf)

Sides

Garlic & Rosemary Roasted New Potatoes (vg/gf)

Black Pepper Butter Grilled Corn on Cob (v/gf)

Mini Baked Jacket Potatoes (vg/gf)

Cajun Spiced Sweet Potato Wedges (vg/gf)

Oregano & Garlic Roasted Mediterranean Vegetables (vg/gf)

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GOLF CLUB

BBQ

Great for summer events and outdoor celebrations, delivering bold flavours and a laid-back atmosphere.

Salads

Roasted Baby Potatoes, Mixed Peppers, Chorizo and Coriander (v)

Raw Green Kale, Crispy Spiced Chick Peas, Toasted Seeds, Honey and Mustard Dressing (vg/gf)

Caramelized Butternut Squash, Quinoa & Roasted Beet's (v/gf)

Potato Salad, Broccoli, Toasted Pine Nuts and Roasted Garlic (vg/gf)

Celeriac and Apple Slaw (v/gf)

Classic Greek Salad, Oregano and Lemon Dressing (v/gf)

Ceviche of Cucumber, Shaved Fennel, Pink Grapefruit and Rocket Leaves (vg/gf)

Choice of three items from the grill, two sides & two salads
£30.00 per person
Minimum 25 guests

HAMPTON COURT PALACE
GOLF CLUB

SEATED DINNER

Ideal for formal occasions and special celebrations, offering a refined dining experience with beautifully presented courses.

Starters

Duck Rillette, Celeriac & Apple Remoulade, Candied Beetroot Crisps & Parsley Cress (gf)

Chicken Liver Parfait, Brioche, Glazed Fig & Fruit Chutney

Ceviche of Salmon, Pink Grape, Shaved Cucumber & Fennel Salad (gf)

Wild Mushroom & Truffle Ravioli, parmesan Cream & Crispy Sage (v)

Roast Butternut, Quinoa, Charred Tender, Pomegranate Salad, Shallot Dressing (vg/gf)

Confit Pork Belly & Black Pudding Croquettes, Apple Puree, Diable Jus

Two Course £30.00 per person
Three Course £40.00 per person
Two options per course
minimum 40 guests

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HAMPTON COURT PALACE
GOLF CLUB

SEATED DINNER

Ideal for formal occasions and special celebrations, offering a refined dining experience with beautifully presented courses.

Main Course

Pea, Broad Bean and Soft Herb Risotto, Baby Watercress and Parmesan Shards (v)

Pan-Fried Sea Bass, Salsa Verdi, Rainbow Chard, Watercress & Shaved Radish (gf)

Braised Beef Cheek, Truffle Mash, Lardons, Glazed Baby Onions & Creamed Savoy Cabbage

Herb Buttered Corn Fed Chicken, Crushed Potatoes, Charred Tender Stem, Vine Cherry Tomatoes, Thyme & Shallot Jus (gf)

Roast Rump of Lamb, Minted Pea Puree, Confit Potatoes & Lamb Jus (gf)

Roasted Baby Squash, Cranberry & Pistachio Cous Cous, Vegan Feta, Charred Tender Stem, Pomegranate Molasses & Tahini Dressing (vg)

Two Course £30.00 per person
Three Course £40.00 per person
Two options per course
minimum 40 guests

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HAMPTON COURT PALACE
GOLF CLUB

SEATED DINNER

Ideal for formal occasions and special celebrations, offering a refined dining experience with beautifully presented courses.

Desserts

Baked Chocolate Tart, Black Cherry Compote & Vanilla Cream

Eton Mess Millefeuille

Fruits of the Forest Cheesecake with Pistachio Crumb

Apple Tatin, Clotted Cream Ice-Cream

Chocolate Caramel Fondant Pudding, Pistachio Ice-Cream, Fresh Raspberries

Why not add a Selection of British & Continental Cheese, served with Artisan Crackers, Chutney & Fruits

Supplement of £4.50 if having as dessert.
Supplement of £9.50 if having as a separate course

Two Course £30.00 per person
Three Course £40.00 per person
Two options per course
Minimum 40 guests

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HAMPTON COURT PALACE
GOLF CLUB

SANDWICHES

Perfect for meetings, lunches, or lighter events where simplicity and quality are key.

Ham and cheese with mustard mayo

Chicken mayo and rocket

Salmon, cream cheese and cucumber

Cheese and pickle

Brie and chili jam

Tuna mayo and onion

Avocado and tomato

Three sandwich options for £9.50 per person
One and a half rounds per person
Minimum 10 guests

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HAMPTON COURT PALACE
GOLF CLUB

AFTERNOON TEA

Ideal for elegant daytime gatherings, celebrations, or baby showers, combining classic indulgence with a touch of luxury.

Sandwich Selection

Free Range Egg Mayo with Pea Shoots (v)

Honey Roast Ham & Ripe Tomato

Smoked Salmon, Black Pepper Cream Cheese & Cucumber

Roasted Red Pepper, Vegan Feta & Rocket (vg)

Scones

Warm Plain & Sultana Scones, served with Clotted cream & Tiptree Jam

Sweet Treats

Assorted Macarons (gf)

Cream Filled Chocolate Eclairs

Victoria Sponge Slice

Honeycomb Tiffin

Selection of Mini Cupcakes, Spiced Carrot, Coffee, Blueberry & White Chocolate, Raspberry & Vanilla

Selection of three sandwiches, a plain & fruit scone with three sweet treats
£28.00 per person
Minimum 20 guests

HAMPTON COURT PALACE
GOLF CLUB

CELEBRATION OF LIFE

Thoughtfully curated for relaxed gatherings, offering comforting and familiar dishes suitable for all guests.

Savory Options

Selection of Farmhouse Loaf Sandwiches

Home-made Sausage Roll

Honey & Mustard Glazed Chipolata Sausages

Gourmet Beef Sliders, Glazed Cheddar, Brioche Bun

Lemon & Thyme Chicken Skewers, Tomato & Olive Salsa (gf)

Vegetable Samosas, Spiced Mango Chutney (v)

Tomato & Oregano Brushetta, Vegan Feta & Aged Balsamic Glaze (vg)

Smoked Mackerel Pate, Toasted Sourdough, Pickled Fennel & Dill

Harissa Halloumi Sliders, Grilled Courgette & Brioche Bun (v)

Chicken Satay, Satay Dipping Sauce (gf)

Selection of Warm Vegetable Quiche (v)

HAMPTON COURT PALACE
GOLF CLUB

CELEBRATION OF LIFE

Thoughtfully curated for relaxed gatherings, offering comforting and familiar dishes suitable for all guests.

Sweet Treats

Warm Plain & Sultana Scones, served with Clotted Cream & Tiptree Jam

Cream Filled Chocolate Eclairs

Handmade Lemon Drizzle

Victoria Sponge Slice

Bakewell Tart (vg)

Selection of Mini Cupcakes, Spiced Carrot, Coffee, Blueberry & White Chocolate, Raspberry & Vanilla

Choice any six items from Savoury or Sweet options for £30.00 per person
Additional items £5.00 each
Minimum 20 guests

HAMPTON COURT PALACE
GOLF CLUB

PARTY MENU

Perfect for lively celebrations, offering fun, crowd-pleasing favourites for guests of all ages.

Main Items

Mini Gourmet Beef Sliders, Glazed Cheddar in Brioche Bun
(veggie option- charred halloumi)

Premium Chicken Tenders, Smoked Hickory BBQ Sauce

Classic Sourdough Margherita Pizza

Stone Baked Pepperoni Pizza

Battered Fish Goujons

Sides

Seasoned Wedges

Skinny Fries

BBQ Corn Ribs

Why not add on Dessert for £4.00 per person?

Exotic Fruit Kebabs

Mini Doughnut Tower with Chocolate Sauce

Selection of Macaroons & Mini Cupcakes

Cream Filled Chocolate Eclairs

Chopped Brownie & Strawberry Kebabs

Choose Three Main Items and One Side
£20 per person

HAMPTON COURT PALACE
GOLF CLUB

CHILDRENS PARTY

Designed especially for younger guests, with familiar, easy-to-enjoy dishes and a fun, fuss-free approach.

Mains

Carrot and cucumber sticks served with Houmous

Chicken Goujons

Margarita Pizza

Mini sausage rolls

Fries

Squash and water included

Why no add on dessert for £4.00 per child

Fruit skewers

Chocolate Brownies

Cupcakes

All main options
£12.50 per child
Minimum numbers of 15

HAMPTON COURT PALACE
GOLF CLUB