



PRIVATE FUNCTIONS ~ 2026



Our beautiful setting and welcoming staff make Surbiton Golf Club the ideal choice for your evening event.

Whether it's a wedding reception, birthday or anniversary, we can meet all your needs – from a tasty finger buffet to an exquisite formal meal. If you want to add a DJ or a live band, our team are here and ready to advise you.

For further information, or to arrange an appointment to view our facilities, please contact the number below (option 2).



MENU A

£42.00pp

Minimum 25 covers, maximum 100

Please choose maximum 2 starters, 2 mains and 2 desserts

Starters

Salmon Roulade

Cured smoked Scottish salmon, rolled with lemon-infused fromage blanc, poached salmon and garden herbs, presented with micro cress, trout roe, and sourdough croutons

Smoked Duck Salad

Tea-smoked duck breast, tender baby greens, with confit orange segments, toasted pistachio, and a sherry vinaigrette.

Ham Hock Terrine

Pressed terrine of slow-braised ham hock, accompanied by pickled shallot, and piccalilli, served with toasted brioche.

Prawns on Toast

Butter-poached king prawns atop charred sourdough, finished with sea herbs, chillies, and a hint of saffron-infused beurre blanc.

Burrata

Artisan burrata with confit heritage tomatoes, basil oil, toasted pine nuts, and an aged balsamic, served with a garlic croute.

Chicken Satay Skewers

Free-range chicken, grilled on skewers, with a silken peanut emulsion, coconut gel, shiso leaf, picked chillies, spring onion.

Vegetable Tart

A crisp feuille de brick tartlet encasing roasted seasonal vegetables, served with whipped goat's cheese, micro basil, and truffle vinaigrette.

Scallop, Black Pudding & Poached Egg

Pan fried scallops, caramelised and paired with artisan black pudding, topped with poached egg and finished with sauce hollandaise and chive oil.



Mains

Confit of Salmon

Fillet of Scottish salmon, gently poached in aromatic oil, with roasted vine cherry tomatoes, horseradish crème fraîche, dill-infused oil, accompanied by buttered new potatoes and wilted spinach

Seabass & asparagus Risotto

Pan-seared fillet of seabass, elegantly arranged over a asparagus, pea and dill risotto, dill oil.

Thai cod supreme

Fillet of cod poached in a spiced thai red curry sauce, sat on fragrant lime and rice, thai basil, roasted bell peppers, crushed peanuts and pickled chillies

Beef Cheek

Succulent beef cheeks, braised in a rich Burgundy wine, adorned with heirloom carrots, silky pomme purée. Crispy onions picked red onions

Chasseur Chicken

Pan-roasted supreme of free-range chicken, served on a fondant potato and a fragrant mushroom, shallot and tomato jus. topped with crispy pancetta, roasted heritage carrot

5 spice Confit Duck Leg

Crisp-skinned leg of duck, resting atop oyster sauce dressed pak chow, jasmine rice, and finished with a lustrous plum and port wine reduction.

Slow-Cooked Pork Belly

Crispy skinned pork belly, paired with caramelised apple, black pudding crumb, and a classic bubble and squeak, with a cider and calvados jus

Butternut Squash Wellington

Roasted butternut squash, layered with spinach and a chestnut duxelles, wrapped in golden puff pastry, accompanied by a spiced red pepper coulis.

Miso-Glazed Aubergine

Roasted aubergine, lacquered in a sweet and savoury miso glaze, presented with jasmine rice, sautéed seasonal greens, toasted sesame, and a refreshing slaw of Asian vegetables.

Oven-Baked Gnocchi

Potato gnocchi, oven-baked in a velvety San Marzano tomato and basil coulis, crowned with gratinéed aged parmesan, toasted pine nuts, and tender baby spinach leaves. Served with a hand stretched garlic bread



Desserts

Raspberry Posset

Delicately chilled raspberry infused cream, topped with a prosecco and elderflower jelly, finished with a shortbread crumb.

Chocolate Torte

Luxurious bittersweet chocolate and salted caramel torte with caramel cream and honeycomb

Lemon Tart

Classic lemon tart topped with lemon curd and crushed meringues, served with a lime mascarpone

Tiramisu

Layers of espresso-soaked ladyfingers and whipped mascarpone, delicately dusted with finest coco

Tarte Tatin

Caramelised apples atop a flaky pastry, presented warm and accompanied by vanilla ice cream.

Rum & Pineapple

Grilled Pineapple slices flambéed in aged dark rum, served ginger crumb and rum syrup, with an coconut sorbet and coriander cress

White Chocolate & Pistachio

Velvety ganache of white chocolate, garnished candied pistachios and raspberries, honeycomb and shortbread crumb



MENU B

Finger Buffet

Minimum 25 covers, maximum 120

6 selections = £16

8 selections = £19

10 selections = £22

Sandwiches platter

Lamb koftas-garlic mint yogurt

Duck spring rolls-hoi sin sauce

Buffalo Chicken goujons with ranch dressing

Bourbon glazed bbq chicken wings,

Parmesan and rosemary Cocktail sausages

Homemade jumbo Sausage rolls slices

Smoked salmon blinis, dill cream cheese

Tempura prawns with soy chilli ponzu

Salt and pepper squid – red chilli, lime and soy mayo

Vegetarian spring rolls- sweet chilli

Tomato and basil bruschetta – crumbled feta

Halloumi fries-pomegranate, honey and sesame

Buffalo cauliflower bites- ranch dressing

Veg Samosas- mint saffron yoghurt

Crudit  platter with hummus

Sweet potato fries

Chips

Mixed salad

Chocolate brownie bites

Cheesecake bites



MENU C

Hot Buffet and Street Food

£18.00pp

**Minimum 25 covers, maximum 100
Maximum 2 choices / event**

Cottage Pie, buttered vegetables

Beef Lasagna, garlic bread and salad

Chicken fillet in a wild mushroom and tarragon sauce, boiled rice

Beef bourguignon, creamy mash and green beans

Cumberland sausage and mash onion gravy

Salmon fillet in a dill and lemon sauce, with crushed new potatoes and green beans

Baked cod in tomato and olives sauce, buttered new potatoes

Classic Fish Pie, buttered peas

Chicken tikka curry, boiled rice, poppadum's and mango chutney

Sweet potato and spinach curry, boiled rice poppadum's and mango chutney (v)

Taco and nacho station

Our taco and nacho station can be set up for your event

A choice of

Flour tortilla, corn tortilla, lettuce wraps, nacho crisps

Then pick your protein

BBQ carnitas, (slow roasted pork), barbacoa (slow cooked shredded beef), grilled chicken, spicy bean and veg

Add some cheese

Shredded cheddar, queso fresco, vegan cheese,

Finish with fresh toppings

Shredded lettuce, diced tomatoes, pickled red onions, grilled peppers and onions, corn salsa, mango and pineapple salsa, coriander, lime wedges, chillies, smashed avocado,

And sauce

Hot sauce, salsa Verde, chipotle mayo, sour cream



Burger station

Our burger station can be set up for your event,
All served on a burger bun

Pick your patty

100% British angus beef patty, Grilled Cajun chicken breast, Vegetarian chickpea and sweet potato patty

Pick your cheese

Cheddar cheese
Blue cheese
American cheese
Vegan cheese

Toppings

Lettuce, tomato, red onion, pickles, pickled chilis, grilled onion, saute mushrooms, bacon, smashed avocado, grilled red peppers

Sauce

Ketchup, mayo, mustard, burger sauce, bbq sauce, buffalo sauce
All served with slaw and chips and

Mac and cheese station

Build your own mac and cheese bowl served with garlic bread and salad

Start with our 3-cheese blend mac and cheese then add your toppings choosing from
Crispy onions, bacon bits, pulled pork, buffalo chicken, prawn and crayfish, jalapenos, roasted red peppers, spinach, saute mushrooms, sun dried tomatoes, spring onions, caramelized onions, crispy cauliflower

Finish with

Truffle oil, hot sauce, parmesan and herb crumb

Add a dessert **£7.00pp**

Lemon tart,

New York Cheesecake

Chocolate Brownies

Eton mess

Fruit salad

Cheese & Biscuits



MENU D

Summer Buffet

£30.00pp

Minimum 25 covers, maximum 100

Dressed salmon with prawns and cucumber

Honey roasted ham.

Coronation chicken

Coronation roasted sweet potato (v)

Quiche(v)

Then chose 5 items from below

Slaw

Potato salad.

Pasta salad

Tomato and mozzarella salad

Beetroot and feta salad

Green salad

Cous cous salad

Hot new potatoes

5 bean salad

Cesar salad

Greek salad

Watermelon salad

Bread rolls and butter

Or flat bread, hummus and dips

More options can be added or substituted from the menu to personalize your menu

MENU E



BBQ Grill

Minimum covers 30, maximum 120

£25.00pp

Choose 3 items from the following

6oz beef burgers

Grilled Cajun chicken breast,

Jumbo pork Cumberland sausage

Chimichurri grilled bavette steak

Sesame, chili and soy glazed pork belly

Hickory bbq chicken thighs and legs

Greek style halloumi kebabs

Lamb koftas

Salsa Verdi whole lamb shoulder

Slow cooked bbq pulled pork

Medley of grilled marinated vegetables, dressed in a French dressing

Harissa spice cauliflower steaks

All served with fajitas spice warm new potatoes, watermelon and feta salad, tomato basil salad, pita breads and dips, grilled corn topped with parmesan, green salad and slaw