

FUNCTIONS

AT

THE HARE & HOUNDS

Booking Details

DATE OF BOOKING:

TIME OF BOOKING:

NUMBER OF GUESTS:

(MINIMUM PARTY OF 4)

(PLEASE COMPLETE PRE-ORDER FORM OVERLEAF FOR CHRISTMAS PARTY, CHRISTMAS DAY & BUFFET OPTIONS)

Payment Details

CARD TYPE: VISA MASTERCARD AMEX

CARD NUMBER:

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CARDHOLDER NAME:

VALID FROM:/..... VALID TO:/..... ISSUE NUMBER:

SECURITY CODE:

CARDHOLDER ADDRESS:

..... POSTCODE:

TERMS AND CONDITIONS

SECURING YOUR BOOKING

We are delighted to hold a provisional booking date for you; however please be advised should we receive another enquiry we reserve the right to ask you for immediate confirmation in writing and payment of a deposit, or we may release the date.

DEPOSIT AND PAYMENT TERMS

Your booking is only confirmed once we have received your completed, signed booking form and agreed deposit, which will be redeemed on the day of your event.

Ideally we prefer you to visit and pay your deposit by debit or credit card, using our chip and pin device. Alternatively we are able to issue an invoice from our head office which you may pay by bank transfer. Unfortunately we cannot accept payment by cheque.

The deposit is fully refundable up to fourteen days prior to your event. After this time the deposit is non-refundable.

The balance is payable on the day of your event by cash, debit or credit card. On arrival we will kindly ask you for a card to act as guarantee against your spend on the day.

GUEST NUMBERS AND PRE-ORDERING

If you are pre-ordering food please confirm the final guest numbers at least five days before your booking date. Please note this will be the number charged to your final bill.

For all sit down dining please confirm the full menu choices by this time and also advise us if your guests have any special dietary requirements so our chefs are well informed and can give you details of allergens if required.

LICENCE

Please feel free to discuss any special requirements you have with regard to our licence; such as the hours we are permitted to serve.

DAMAGE

Please note, though it happens rarely, that you are liable for damage caused to our premises by any guest in your party and will be asked to pay for this.

NEIGHBOURS

In consideration of our neighbours we monitor noise levels during events and would ask for your co-operation with this.

SPECIAL REQUESTS

We are here to ensure you and your guests have a fantastic time with us so please let us know if you have any special requests we will always do our best for you.

THE HARE & HOUNDS

FUNCTION PACK

Thank you for enquiring about a party or private function at The Hare and Hounds. I hope we have provided all the information you require, if not please do not hesitate to contact us.

Here at The Hare and Hounds we take pride in using the finest, freshest produce available for all our menus.

If there is anything you would like to change or add to our buffet or private dining menus please ask and we will do our best to accommodate your request.

We have a fabulous garden that we can section off for a private function. We can also put on a splendid BBQ.

We have lots of experience in hosting parties, so if you need help with any other part of the booking e.g. balloons, decorations, flowers, cakes, music, photographers, etc please let us know.

We are more than happy to put you in contact with our associates.

For further information or to make a booking please contact
Nick - General Manager
Veronique - Restaurant Manager



THE HARE & HOUNDS

The Hare and Hounds
The Green • Claygate • Surrey • KT10 0JL
Tel: 01372 465149
Email: hareandhounds@newpubco.com
www.thehareandhoundsclaygate.co.uk
@hareclaygate

BUFFET A

£12.50 PER PERSON

Chicken Tikka pieces with salad and raita
Quiche Lorraine
Mini sandwiches
Ham and Dijon mustard
Salmon and cucumber
Egg and spring onion mayonnaise
Broccoli and Stilton quiche
Mini croque monsieur
Tortilla chips with garlic and chive dip
Onion bhaji
Hot sausage rolls

BUFFET B

£17.50 PER PERSON

Lamb kofta with tzatziki
Pasta with Italian vegetables in pesto dressing
Tandoori chicken drumsticks
Garlic chicken goujons with aioli
Deep fried scampi with tartare sauce
Lincolnshire pork sausages with Dijon mustard
Crudité's with garlic and chive dip
Feta, cherry tomato and red onion brochettes

BUFFET C

£25 PER PERSON

SELECT 3 CANAPÉS

Tiger prawns and caviar on toast
Avocado and prawn crostini
Smoked salmon blini
Mini Yorkshires with beef and horseradish
Wild mushroom vol au vents

SELECT 4 ITEMS

Tiger prawn and scallop brochettes
Fillet steak, caper and red onion brochettes
Mushroom and courgette fritters with tomato and basil dip
Devils and angels on horseback
Feta, cherry tomato and red onion brochettes
Sliced, poached chicken breast with tomato and basil dip
Mini fish and chips
Mini cheese burgers

SELECT 2 SALADS

Radicchio, Little Gem, oak leaf and curly endive
Tomato, mozzarella and basil with walnut dressing
Grilled Mediterranean vegetables with balsamic dressing
Pasta and seafood salad
Hot minted new potatoes

SELECT 3 MEATS

Prosciutto Spanish chorizo Roast beef
Honey roasted ham Peppered salami
Chicken liver parfait

DESSERTS

£4 PER PERSON

SELECT 2 DESSERTS

Profiteroles filled with chocolate sauce
Mini brandy snaps filled with whipped cream
Lemon tart topped with fresh cream
Strawberries and cream
Cheese selection with celery and French bread

PRIVATE DINING

SET YOUR MENU WITH SOME OF THE OPTIONS BELOW
OR BRING US YOUR SUGGESTIONS AND WE
WILL DISCUSS YOUR REQUIREMENTS WITH OUR CHEFS

2 COURSES - £22.50 PER PERSON

3 COURSES - £27.50 PER PERSON

STARTERS

Seasonal soup with crusty bread
Roasted goats cheese tart with shallot confit
Crayfish and sun dried tomato salad
marinated in a basil, lime and olive oil dressing
Game terrine flavoured with port and cognac,
on warm focaccia with pear chutney

MAINS

Roasted duck breast with rosti potatoes, wild
mushrooms and a Morello cherry sauce
Black bream and Piedmont peppers with crab
and saffron aioli and new potatoes
Grilled Scottish prime rib eye steak with chips,
mixed salad leaves and Béarnaise sauce
(Supplement £2.50)
Mushroom ravioli with creamy tomato and
basil sauce and a parmesan crisp

DESSERTS

Vanilla crème brûlée
Apple and pear crumble with custard
White chocolate cheesecake
Cheese plate
(Supplement £2.50)

ARRIVAL DRINKS

WE ARE HAPPY TO ARRANGE ARRIVAL DRINKS
PLEASE ASK FOR FURTHER DETAILS AND PRICES

Champagne
Kir Royale
Bucks Fizz
Mulled Wine
Jugs of Pimms
Fruit Punch

