



THE DRIFT

EST. 1975



SPECIAL OCCASSIONS

The Perfect Venue For Every Occasion

PARTY PLANNING

Set in an area of outstanding natural beauty amongst the picturesque Surrey countryside, The Drift Golf Club is the ideal venue for your celebration. Surrounded by beautiful trees and wildlife, we provide the perfect setting for your special occasion.

Our function suite has floor to ceiling windows and a private balcony with adjoining private bar area. Hosting a wide range of events including Birthdays, Anniversaries, Christenings, and Dinner Dances, our team look after you and your guests from the moment you arrive. Whatever you would like to celebrate, we are here for you.



INVITE



DECORATE



DANCE

PARTY PACKAGES

Here at The Drift, we are committed to turning your dreams into reality, so we create bespoke packages for your event depending on your requirements.

Room Hire- Room Hire is dependent on party size, price ranging from £100 - £500.

Drinks- Drinks Packages starting from £5 per person.

Food- Catering packages from £13.50 per person.



PERSONALISING YOUR PACKAGE

Have something different in mind?

The packages we detail are our standard packages but if you would prefer something a bit different then just let us know. Our team are always up for creating exciting experiences and new ways to delight our guests.

Great Value...

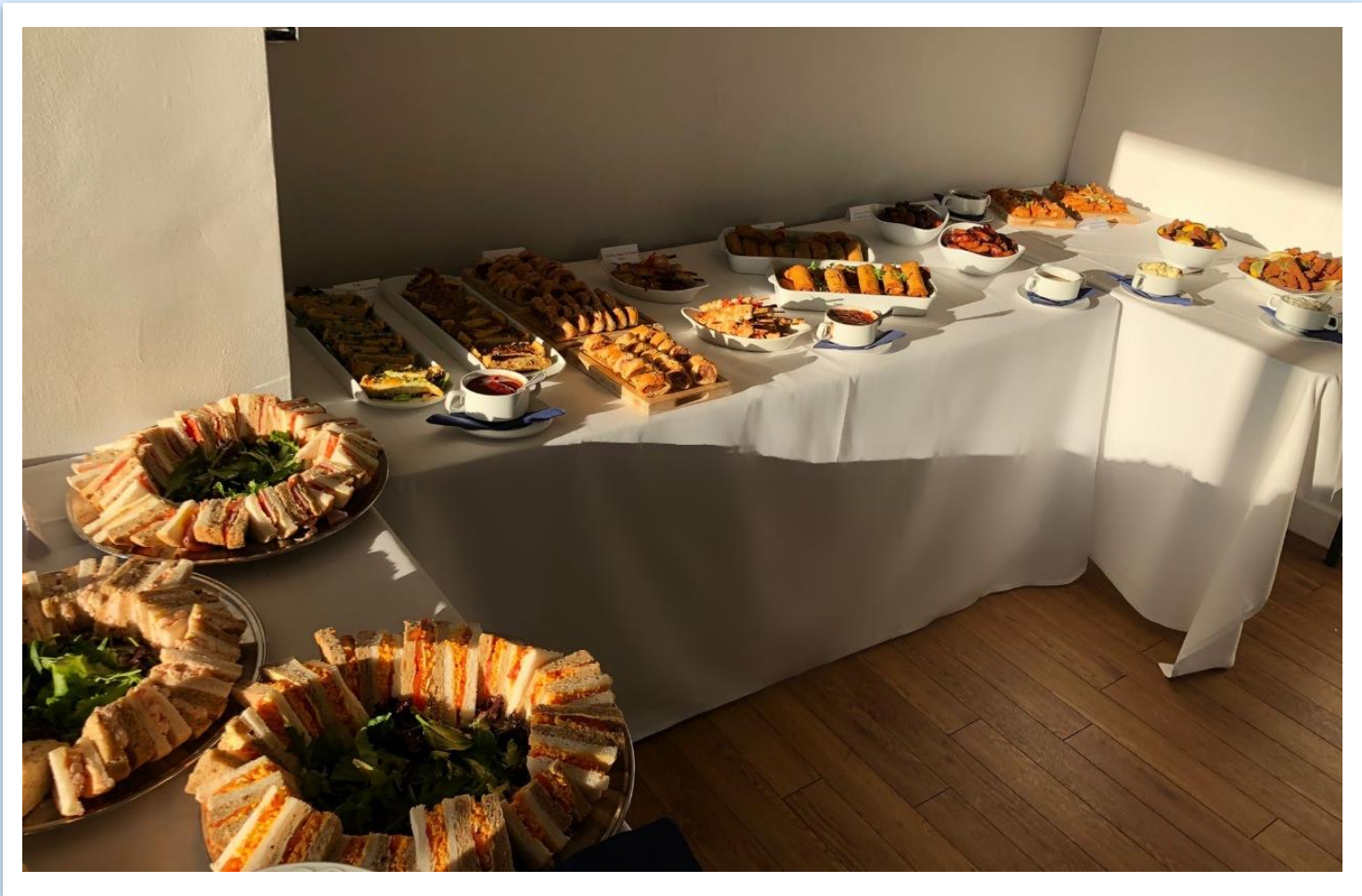
We are delighted to offer special discounted rates for all off-peak events.

Please speak to a member of the team for more information.





Balcony View



Finger Buffet

CANAPÉS

- ▶ Roast Beef in Mini Yorkshire Pudding with Horseradish
- ▶ Fish & Chips with Tartare Sauce
- ▶ Smoked Salmon & Cream Cheese Blini
- ▶ Ardennes Pâté with Red Onion Chutney
- ▶ Chicken Curry served in a Poppadom Cup
- ▶ Mini Prawn Cocktail served in a Baby Gem Lettuce Leaf
- ▶ Mini Burger with Relish
- ▶ Mini Steak Pie
- ▶ Mini Chicken, Ham & Leek Pie
- ▶ Mini Jacket Potato with Chilli Beef/Tuna
- ▶ Mayo/Mediterranean Vegetable Ratatouille
- ▶ Mediterranean Vegetable Tartlet
- ▶ Mozzarella stuffed Cherry Tomato
- ▶ Lamb Kofte with Minted Cucumber Yoghurt

3 per person - £6

4 per person - £7.50

5 per person - £9.00

BANQUETING MENU

Starters

Chef's Homemade Soup

Bread Roll & Butter

Ham Hock Terrine

Mixed Leaves, Toasted Croute Green
Peppercorn Dressing

Ardennes Pâté

Mixed Leaves, Red Onion Chutney
Toasted Croute

Chicken Caesar Salad

Baby Gem Lettuce, Garlic Croutons

Smoked Duck Breast

Chicory Salad, Raspberry Vinaigrette

Parma Ham & Tomato

Bruschetta

Mixed Leaves, Basil Oil

Classic Prawn Cocktail

Marie Rose Dressing

Breaded Fishcake

Mixed Leaves, Sweet Chilli Sauce

Lemongrass & Chilli Marinated Tiger Prawns

Thai Style Salad

Smoked Salmon & Cream Cheese Roulade

Salad Garnish, Lemon Oil

Smoked Mackerel Pâté

Horseradish Cream, Toasted Croute

Goat's Cheese & Red Onion Tartlet

Mixed Leaves, Honey & Mustard Dressing

BANQUETING MENU

Meat Main Courses

Chicken Breast stuffed with Spinach & Sun-dried Tomato

Seasonal Vegetables, Rosemary & Garlic Potato Cake White Wine & Tarragon Sauce

Herb-crusted Lamb Rump

Dauphinoise Potatoes, Seasonal Vegetables Redcurrant Jus (+£3 supplement)

Pork Fillet Medallions

Potato & Apple Rosti, Buttered Cabbage Madeira & Sage Jus

Pan-fried Chicken Suprême

Lyonnais Potatoes, Seasonal Vegetables, Red Pepper & Chorizo Sauce

Braised Steak

Celeriac Mashed Potato, Seasonal Vegetables Red Wine & Button Mushroom Sauce

Slow-Braised Lamb Shank

Creamy Mash Potato, Seasonal Vegetables & Minted Red Wine Jus

Carvery option: £18.50 per person

Two Roast Meats

(your choice of Topside of Beef, Honey & Mustard Gammon, Loin of Pork or Crown of Turkey) Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding Gravy

BANQUETING MENU

Fish Main Courses

Poached Fillet of Salmon

Roasted New Potatoes,
Mediterranean Vegetable
Ratatouille, Spicy Tomato Sauce

Pan-fried Fillet of Seabass

Buttered New Potatoes, Seasonal
Vegetables Lemon & Dill Cream
Sauce

Poached Cod Fillet

Buttered New Potatoes, Fresh
Vegetables White Wine & Chive
Sauce

Mediterranean Vegetable Wellington

Roasted New Potatoes, Seasonal
Vegetables Spicy Tomato Sauce

Timbale of Courgette

stuffed with Creamed Wild Mushroom,
Fine Vegetable Ratatouille, Buttered New
Potatoes Basil Oil

Roasted Aubergine

stuffed with Mediterranean Vegetable
Rice & a Spicy Tomato Sauce

BANQUETING MENU

Dessert

Homemade Chocolate Brownie

Vanilla Ice-Cream

Treacle Sponge Pudding

Vanilla Custard

Apple Crumble Tart

Vanilla Crème Anglaise

Crème Brûlée

Tiramisu

Banoffee Pie

Chantilly Cream

Bailey's Panna Cotta

Espresso Syrup

Strawberry Tart

Chantilly Cream

Lemon Tart

Chantilly Cream, Raspberry Coulis

Eton Mess

Fruit of the Forest Cheesecake

Mixed Berry Compote

Profiteroles

Filled with Vanilla Cream

Lemon Panna Cotta

Shortbread Biscuit, Strawberry

Glaze

White Chocolate & Mixed Berry

Mousse

BANQUETING MENU

BBQ Menu

Package A £15

Beef Burger, Cumberland Sausage,
Fried Onions, 3 Salads

Package B £18

Beef Burger, Cumberland Sausage,
BBQ Chicken Drumstick, Fried
Onions, 4 Salads

Selection of Salads:

Coleslaw

Mixed Leaves

New Potato Salad with Spring
Onion

Tomato & Red Onion Salad with
Basil Oil

Moroccan Spiced Cous-cous with
Lemon & Lime infusion

Rice with Mixed Peppers

Pesto Pasta

Buttered Corn on the Cob

Hog Roast

£18.50 per person

Traditional Hog Roast

Whole pig seasoned, slow-cooked
and served in a fresh roll with
crackling & apple sauce. Served
with your choice of 3 salads.

Selection of Salads:

Coleslaw

Mixed Leaves

New Potato Salad with Spring
Onion

Tomato & Red Onion Salad with
Basil Oil

Moroccan Spiced Cous-cous with
Lemon & Lime infusion

Rice with Mixed Peppers

Pesto Pasta

Buttered Corn on the Cob

***Minimum of 80 people**

FINGER BUFFET

Selection of Sandwiches

- Selection of Wraps
- Vegetable Crudités (Carrot, Cucumber, Pepper & Celery) with Garlic Mayo
- Pizza Squares
- Spicy Popcorn Chicken
- Chicken Satay with Peanut Sauce
- Chicken & Chorizo Skewers
- Honey & Mustard Cocktail Sausages
- Cajun Spiced Potato Wedges
- Breaded Mushrooms with Garlic & Chive Mayo
- Mediterranean Vegetable Skewers with Rosemary Oil
- Tomato & Mozzarella Risotto Balls
- Vegetable Spring Rolls with Sweet Chilli Sauce
- Duck Spring Rolls with Hoisin Sauce
- Sausage Rolls
- •Lamb Koftes with Cucumber & Mint Yoghurt
- •Breaded Fish Goujons with Tartare Sauce
- •Prawn Toast
- •Selection of Quiche
- •BBQ Chicken Wings
- •Breaded Crab Cakes with Sweet Chilli Sauce

£13.50 per person

Please choose a selection of 8 from the choices available

EXTRA DINING OPTIONS

Children's Menu 5-12yrs

Starters

Garlic Bread

Vegetable Crudités with Garlic
Mayonnaise

Mains

Chicken Nuggets, Chips &
Beans

Fish Goujons, Chips & Beans

Sausage, Chips & Peas

Desserts

Chocolate Fudge Brownie & Ice-
Cream

Fruit Salad

Unlimited Squash

50% of adult price

Sit-down Buffet Menu

Ploughman's Buffet

£13.50 person

Cheddar Cheese, Honey-roast
Ham, Roast Chicken, Baby
Pickled Onions, Warm Baguette,
Selection of Salads

or

Selection of Cold Meat & Fish

£18.50 person

Topside of Beef, Honey &
Mustard Roast Gammon, Roast
Chicken, Poached Salmon with
Lemon & Lime Mayo, Chef's
Selection of Salads & Bread

Our Location

Ideally situated close to Guildford, Dorking, Leatherhead and Woking and accessible from London by road or train. We are located in the idyllic village of East Horsley.

The Drift Golf Club

The Drift

East Horsley

Surrey

KT24 5HD

Contact Us

To enquire about availability or for any further information, please contact a member of the team who will be delighted to help

Tel: 01483 284 641

E: events@driftgolfclub.com

W: www.driftgolfclub.com

Getting To Us

Sat Nav Postcode: KT24 5HD

We are just five minutes from the M25 Junction 10 and 15 minutes from Guildford and Leatherhead