

Dear guests,

Welcome to the esteemed hospitality of the Guards Polo Club, proudly presented by Searcys Events. We are honoured to be a partner with your historic and globally celebrated club.

At the core of every Searcys dish lies a touch of indulgence and finesse. Our hospitality menus have been meticulously crafted, featuring Searcys signature classics that showcase the brilliance of seasonal ingredients. These culinary delights have been thoughtfully paired with our extensive Champagne and wine lists.

With a legacy spanning over 175 years in London's hospitality scene, Searcys traces its roots back to the visionary John Searcy, who founded the company in 1847. A true creative and culinary force, John embarked on his illustrious career as the confectioner for the Duke of Northumberland before establishing the go-to events company in the capital. Over the years, we have had the privilege of catering to numerous extraordinary moments, from grand banquets and royal weddings to balls and coronations.

Searcys guests can relish in the historical ambiance of The Pump Room in Bath, elevate their dining experience at the Gherkin in the City, immerse themselves in culture at the Barbican, or enjoy bubbly at Europe's longest Champagne bar at St Pancras International, and our newest addition, the Champagne Bar at Battersea Power Station.

Together with our exceptionally skilled chefs and dedicated front-of-house team, we look forward to welcoming you and ensuring your experience is nothing short of extraordinary this season.



JC Roumignac
Business Director, Searcys









CHEF RICHARD CORRIGAN

Chef Patron of the Corrigan Collection, including critically acclaimed London restaurants (such as Bentley's Oyster Bar & Grill in Piccadilly, Corrigan's Mayfair of Upper Grosvenor Street, and more recently, The Portrait Restaurant on top of the National Portrait Gallery). He also owns and manages Virginia Park Lodge, a Country House, Estate and farm in County Cavan, Ireland, which grows its own vegetables and rears its own Oxford Sandy Pigs.

Richard has opened numerous restaurants, earned a Michelin star, authored three recipe books, cooked for royalty and world leaders, and regularly makes appearances on radio and television, notably winning the Great British Menu three times and being a regular guest judge on the popular BBC series.

A farmer's son, Richard began his teenage career in the kitchen and has cooked all his life.

Richard is well known for his generous hospitality and for celebrating seasonal events such as St Patrick's Day, Game Season, and the return of Native Oysters in September. Since Virginia Park Lodge's acquisition in 2014, Richard has devoted much of his time to restoring the estate to its former glory, growing seasonal produce for his restaurants, and making the 100-acre property as self-sufficient as possible. Almost everything is recycled on-site.

Richard Corrigan

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Discover more at corrigancollection.com



EVENTS



La Martina Varsity Day Saturday 31st May 2025



The Cartier Queen's Cup Semi-Finals Wednesday 11th June 2025



The Cartier Queen's Cup Final Sunday 15th June 2025



The Out-Sourcing Inc Royal Windsor Cup Final Sunday 22nd June 2025



The Archie David Cup Final Sunday 29th June 2025



The Guards Ladies' Charity Polo Final Saturday 5th July 2025



The Hurlingham Polo Association's International Day
Saturday 26th July 2025



The Aston Martin Prince of Wales's Championship Cup Final Sunday 10th August 2025



LA MARTINA VARSITY DAY



Saturday 31st May 2025

Be part of polo history by joining us on La Martina Varsity Day. This trophy dates back to 1878 and this year we will be celebrating the 126th edition of this world-famous match featuring the polo teams from Oxford and Cambridge universities. In fact this day is an incredible celebration of student sport as it also features the annual, competitive battle between Eton College and Harrow School. We are also delighted to host the second Pony Club Invitational, ensuring this day highlights the depth of polo across all ages.

HOSPITALITY PACKAGE INCLUDES

- Great British Picnic
- Still and sparkling water
- Tea and coffee
- Allocated parking
- Grandstand seating

Order of events

10.00	Oxford Blues Alumni v Cambridge Blues Alumni
11.00	Eton College v Harrow School
11.00	Pony Club Invitational
12.00	Varsity – Oxford v Cambridge
13.15	Prize presentations on the La Martina Lawn
13.30	Great British Picnic served in the Clubhouse
15.00	Cartier Queen's Cup League Match (games times may vary)
16.30	DJ Ant Linney at the Clubhouse plus sundowners

Ticket prices incl. VAT per person

Tickets £58

LA MARTINA VARSITY DAY

EST-1847

SEARCYS

SAMPLE MENU

Artisan sausage rolls
Pork pie, piccalilli
Scotch egg, mustard mayo
Red onion chutney, Red Leicester tartlet (v)
Sweet potato, spinach and coconut pie (ve)

Sandwiches

Cucumber and whipped cream cheese (v)

Egg and chive (v)

Coronation chicken

Scones

Buttermilk fruit and plain scones served with clotted cream and homemade preserve (v) Cheese scones, red onion relish (v)

Salads

New potato, shallots (v) Searcys coleslaw (v) Coronation chicken salad

Dessert station

Victoria sponge (v)
Live Eton mess station (v)
Gold brownie bites (v)
Lemon meringue choux bun (v)

(ve) = vegan (v) = vegetarian

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CARTIER QUEEN'S CUP



SEMI-FINALS

Wednesday 11th June 2025

Watch an impressive display of passion, power and agility as world-class teams do battle to win a place in the coveted final. The Cartier Queen's Cup is one of the most prestigious competitions in the world, delivering high-goal polo at its finest.

Semi-finals day offers a memorable combination of elegant hospitality and exhilarating sport. Join us in our beautifully appointed VIP Clubhouse Enclosure for a champagne reception, followed by a sumptuous three-course lunch.

Relax over a fabulous lunch before watching one of the most exciting and fast-paced games of the season – a Cartier Queen's Cup semi-final. Winning has never been so important – even the ponies realise the significance of the day. The result is breathtaking, edge-of-the-seat sport.

HOSPITALITY PACKAGE INCLUDES

- Champagne Laurent-Perrier reception
- Three-course lunch
- Half a bottle of wine per person, still and sparkling water, tea and coffee
- Afternoon tea
- Allocated parking
- · Grandstand seat for second game

Order of events

13.30 Champagne Laurent-Perrier reception

14.00 Lunch

16.00 Cartier Queen's Cup Semi-Final followed by Prize Presentation

17.30 Cartier Queen's Cup after party on the Clubhouse Lawn

Ticket prices incl. VAT per person

Members £255

Non-Members £340

Bookable as tables of 10. Parties of under 6 people will be on shared tables.







SEMI-FINALS

By Richard Corrigan



SAMPLE MENU

Champagne Laurent-Perrier reception

Fresh baked Wildfarmed sourdough Whipped butter (v)

Crab and lobster salad Baby gem lettuce, Marie Rose, Iemon

Daphne's Welsh lamb

Served pink

Loin and confit belly, potato fondant, asparagus, peas and mint salad, crème fraîche

Strawberry pavlova
Lime and elderflower mascarpone,
strawberry compote

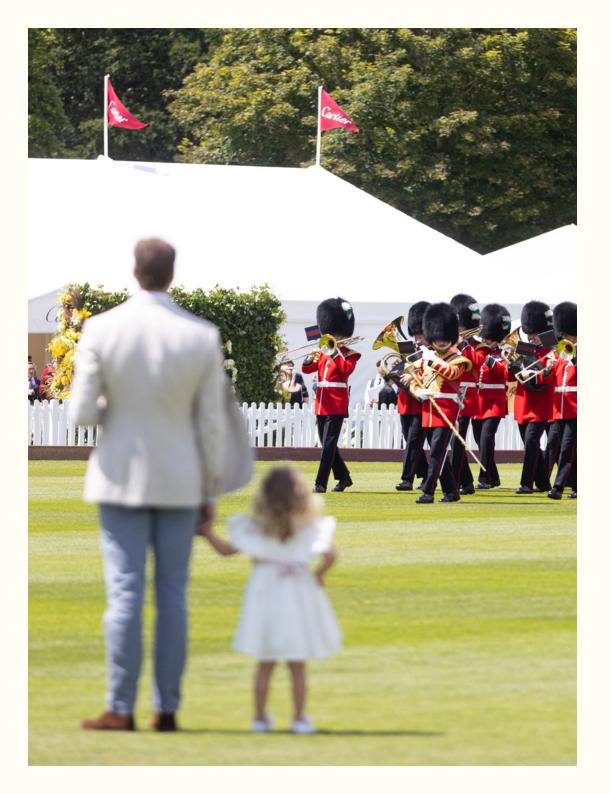
Petit fours

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CARTIER QUEEN'S CUP



FINAL

Sunday 15th June 2025

The ultimate polo hospitality, this day is not to be missed. Clubhouse VIP guests can watch the world's best polo players and their superb ponies competing to win this prestigious trophy, which was personally gifted to Guards Polo Club by HM Queen Elizabeth II in 1960.

Join us in the VIP Clubhouse Enclosure for a Champagne Laurent-Perrier Reception and a delectable three-course lunch, followed by a fantastic view of the match either from the grandstand or from our well-appointed field-side garden.

HOSPITALITY PACKAGE INCLUDES

- Champagne Laurent-Perrier reception
- Three-course lunch
- Half a bottle of wine per person, still and sparkling water, tea and coffee
- Afternoon tea
- Allocated parking
- Grandstand seating option

Order of events

12.30 Champagne Laurent-Perrier reception

13.00 Lunch

15.30 Cartier Queen's Cup Final followed by Prize Presentation

17.00 Afternoon Tea

17.30 Cartier Queen's Cup after party on the Clubhouse Lawn

Ticket prices incl. VAT per person

Members £335

Non-Members £485

With Grandstand Seat £360

With Grandstand Seat £520

Bookable as tables of 10. Parties of under 6 people will be on shared tables.



FINALS

By Richard Corrigan



SAMPLE MENU

Champagne Laurent-Perrier reception

Fresh baked Wildfarmed sourdough
Whipped butter (v)

Amuse-bouche

Tomato gazpacho Courgette and basil cream (v)

Scallop and lobster stuffed courgette flower Spiced chickpea, lobster butter

Hereford beef fillet

Served pink

Duck fat potato chip, piperade and broad bean salad, horseradish cream

Chocolate custard tart Raspberries and gooseberries

Petit fours

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THE OUT-SOURCING INC ROYAL WINDSOR CUP FINAL



Sunday 22nd June 2025

The Out-Sourcing Inc Royal Windsor Cup is the premier medium-goal tournament in the English polo calendar. Such a coveted prize ensures plenty of passion, power and pageantry throughout finals day. The equine entertainment always concludes with an elegant carriage driving procession, organised by the British Driving Society, which parades in front of the Royal Box.

Hugely popular Japanese-Danish restaurant group Sticks'n'Sushi make their debut at Guards Polo Club. Expect expert chefs preparing a range of Sticks'n'Sushi's hero dishes from classic and creative sushi to sticks from the grill.

Hugely popular Japanese-Danish restaurant group Sticks'n'Sushi make their debut at Guards Polo Club. Expect expert chefs preparing a range of Sticks'n'Sushi's hero dishes from classic and creative sushi to sticks from the grill.

HOSPITALITY PACKAGE INCLUDES

- Japanese inspired buffet lunch
- · Half a bottle of wine per person, still and sparkling water, tea and coffee
- Allocated parking
- Grandstand seat

Order of events

12.00 Guests arrival

13.00 Lunch by Sticks'n'Sushi

15.30 Out-Sourcing Inc Royal Windsor Cup Final followed by Prize Presentation

17.00 Carriage Driving Display

18.00 Clubhouse Bar open for sundowners

Ticket prices incl. VAT per person

Members £130 Non-Members £150









ROYAL WINDSOR CUP

SAMPLE MENU

Sake Mojito Reception

Broccoli

Grilled in supreme soy, served with spicy goma

Ebi Bites

Tempura shrimp, miso aïoli, chilli, lime and coriander

Shake Tataki

Salmon, sake-tamari marinated trout roe, daikon, miso, ponzu and daikon cress

Beef Tataki

Beef fillet with miso aïoli, spring onion, artichoke chips, shiitake and truffle ponzu

Ebi Panko

Tempura shrimp and spicy sauce, topped with avocado

Hell's Kitchen

Tempura shrimp, avocado and spicy sauce, topped with tuna and barbecue

Pink Alaska

Salmon, avocado, cream cheese and lumpfish roe

Nanban

Chicken, avocado, kataifi, coriander and spicy yuzu-kosho

Aka Ebi

Argentinian red shrimp, spicy gochujang and garlic butter

Tsukune Chilli

Chicken meatballs, chilli dip, teriyaki and spring onions

Iberico Secreto

Miso cured black Iberian pork with lemon

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THE ARCHIE DAVID CUP FINAL

Sunday 29th June 2025

The Archie David Cup often boasts one of the biggest team entries of any UK tournament, so guarantees plenty of fast-paced, thrilling polo. Such competitiveness ensures that this historic cup is considered the leading eight-goal competition in the UK.

The coveted cup also recalls an earlier era of polo here at Smith's Lawn as it is named after one of the founders of Guards Polo Club, Major Archie David.

So join us for a relaxed three-course lunch from Searcys in our VIP Clubhouse Enclosure before watching a fast-paced and truly competitive final from our Members' Grandstand. A wonderful family day out in the very heart of Windsor Great Park.

HOSPITALITY PACKAGE INCLUDES

- Three-course lunch menu
- · Half a bottle of wine per person, still and sparkling water, tea and coffee
- Allocated parking
- Grandstand seat

Order of events

12.30 Guests arrival

13.00 Lunch

15.30 Archie David Cup Final followed by Prize Presentation

17.30 Clubhouse Bar open for sundowners

Ticket prices incl. VAT per person

Members £105

Non-Members £125

THE ARCHIE DAVID CUP FINAL

SEARCYS

SAMPLE MENU

Fresh baked Wildfarmed sourdough Whipped butter (v)

La Latteria burrata English pea pesto, basil oil, San Manzano tomato, smoked crème fraiche (v)

Roasted corn-fed chicken breast Honey roasted carrot purée, hash brown, ratatouille, tomato vinegarette, jus

Citrus meringue tart
Lemon and yuzu curd, citrus confit, pink grapefruit,
toasted sesame sponge, lemon sorbet

(v) = vegetarian

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THE GUARDS LADIES' CHARITY POLO

Saturday 5th July 2025

Moving to a new date in July 2025, this fixture highlights the very best of the women's polo. Alongside some outstanding sport is an array of incredible fundraising opportunities to support the day's official charity.

Searcys Clubhouse hospitality perfectly complements this day, creating a relaxed summer menu, including an elegant drinks reception. Everyone is invited to linger late too and enjoy the chill vibe from our après polo DJ.

HOSPITALITY PACKAGE INCLUDES

- Drinks reception
- Three-course lunch menu
- Half a bottle of wine per person, still and sparkling water, tea and coffee
- Allocated parking
- Grandstand seat

Order of events

12.30 Drink reception

13.00 Three-course lunch

14.00 Live auction

15.00 Ladies VL 22 goal final followed by Prize Presentation

16.30 The Guards Ladies' Charity Trophy followed by Prize Presentation

17.30 Stay and party après polo with '80s tunes at the Clubhouse' until late

Ticket prices incl. VAT per person

Members and Non-Members £180





THE GUARDS LADIES' CHARITY POLO FINAL

SEARCYS

SAMPLE MENU

Drinks reception

Fresh baked Wildfarmed sourdough Whipped butter (v)

Marinated British heritage tomatoes Roast tomato aioli, basil foam, focaccia crouté (v)

Pan-seared stone bass Caviar lemon and dill butter sauce, confit ratte potatoes, sea vegetables

Summer berries Eton mess Chantilly cream, strawberry, meringue

Petits fours

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HURLINGHAM POLO ASSOCIATION'S INTERNATIONAL DAY

Saturday 26th July 2025

A thrilling test match featuring the England Polo Team in action against a squad from Brazil is the highlight of this great day of international sport. The England squad will be at their peak in a bid to win back the mighty Coronation Cup. The day's sport is curated by the Hurlingham Polo Association and will begin with a morning game, featuring a competitive Young England team for the Whitbread Trophy.

Searcys has created a memorable menu to accompany such an impressive sporting occasion. Diners will be welcomed to the Clubhouse with a champagne reception, followed by an elegant, three-course lunch. All diners will be invited to stay post-match to enjoy the après polo on the Clubhouse Lawn following the match presentations.

HOSPITALITY PACKAGE INCLUDES

- Champagne reception
- Three-course lunch
- Half a bottle of wine per person, still and sparkling water, tea and coffee
- Allocated parking
- Grandstand seat

Order of events

12.30 Champagne Laurent-Perrier reception

13.00 Lunch

15.00 The Coronation Cup

17.30 Prize Presentation

18.00 Après Polo on the Clubhouse Lawn

Ticket prices incl. VAT per person

Members £200

Non-Members £240

HURLINGHAM POLO ASSOCIATION'S INTERNATIONAL DAY

SEARCYS

SAMPLE MENU

Fresh baked Wildfarmed sourdough
Whipped butter (v)

Smoked corn-fed chicken

Mango, sultana, and lime salsa, mint, coriander and micro leaf salad

Pan-seared sea bream

Confit ratte potatoes, sea vegetables, Exmoor caviar beurre blanc

Dark chocolate tart
Milk chocolate crèmeux, raspberry sorbet

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THE ASTON MARTIN PRINCE OF WALES'S CHAMPIONSHIP CUP



Sunday 10th August 2025

Aston Martin, the iconic. luxury British sportscar brand, will make its debut at Guards Polo Club on this day. The newly appointed title sponsor of this competitive high-goal contest, Aston Martin will bring some of its own, remarkable horsepower to finals day, including a parade of its world-famous cars before the main match of the day.

Searcys Clubhouse hospitality guests can experience the very best from this day, including a superb three-course lunch and champagne reception in the Clubhouse. With a grandstand seat included in the package, diners will not miss a moment of the action on and off the field of play.

HOSPITALITY PACKAGE INCLUDES

- Champagne Laurent-Perrier reception
- Three-course lunch
- Half a bottle of wine per person, still and sparkling water, tea and coffee
- Allocated parking
- Grandstand seat

Order of events

12.30 Champagne Laurent-Perrier reception

13.00 Lunch

15.20 Aston Martin parade

15.30 Aston Martin Prince of Wales's Championship Cup Final followed by Prize Presentation

17.30 Clubhouse Bar open for the Gold Party on the Clubhouse Terrace as the sun sets on a memorable day of gorgeous horsepower

Ticket prices incl. VAT per person

Members £215
Non-Members £255







PRINCE OF WALES'S CHAMPIONSHIP CUP

By Richard Corrigan



SAMPLE MENU

Fresh baked Wildfarmed sourdough Whipped butter (v)

London smoked salmon Clementine, beetroots, cream cheese mousse, soda bread crisp

Salt aged beef Wellington Mushroom fricassee, pomme purée, red wine jus

Raspberry and vanilla cream millefeuille Raspberry sauce

Petits fours

(v) = vegetarian

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If you suffer from an allergy or food intolerance, please notify a manager.

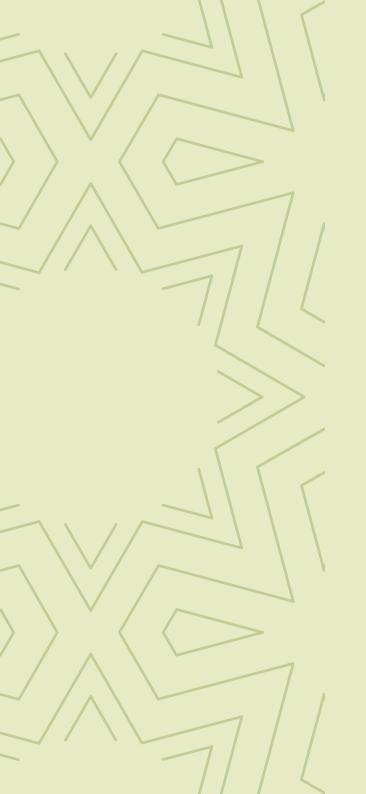
We are happy to cater for special requirements. Please note that our menu offerings are subject to seasonal availability and may change.













GUARDS POLO CLUB

Smith's Lawn, Windsor Great Park, Surrey SAT NAV: SL5 7SA what3words: skin.salt.lists

www.guardspoloclub.com

FOR TERMS

www.guardspoloclub.com/terms-and-conditions

CONTACT

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All sample menus are subject to change

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