



Banqueting Menu

Please choose one option from each course for all of your guests (excluding those with dietary requirements). Alternatively, you may choose up to three items from each course and give your guests the options however, it will be your responsibility to collate the choices and issue them to the Hotel at least 4 weeks prior to your event date.

Starters

- Sautéed Wild Mushroom, Brioche Toast, Watercress (v)
- Red Onion & Goats Cheese Tart, Mixed Leaf Salad (v)
- Chicken Liver & Coburn Port Parfait, Fruit Chutney, Toasted Bread
- Smoked Fish Terrine, Lemon Mayo (gf)
- Crayfish- Prawn Cocktail – Marie Rose Sauce, Baby Gem Lettuce (gf)
- Tomato and Mozzarella Salad, Wild Rocket, Pesto Dressing (v, gf)
- Traditional Oak Smoked Salmon, Capers and Lemon (gf)
- Seasonal Melon Pearls, Raspberry Coulis (v, gf)
- Breaded Deep Fried Brie, Cranberry Sauce (v)
- Ham Hock, Chicken and Pistachio Terrine, Piccalilli, Toasted Brioche
- Sweet potato falafel bites (VE)
- Mushroom dippers (VE)
- Roasted Tomato and Basil Soup (v, gf)
- Watercress & Potato Soup (v, gf)
- Butternut squash & Sage Soup (v, gf)
- Broccoli and Stilton Soup (v, gf)
- Leek & Potato Soup (v, gf)
- Garden Pea and Mint Soup (v, gf)
- Red Pepper and Coconut Soup (v, gf)

Mains

Pork Tenderloin, Plum & Apple Compote, Baby Potatoes Madeira Jus (gf)
Roast Breast of Dorset Turkey, Apricot Stuffing, Roast Potatoes, Poultry Gravy
Roasted Duck Breast, Roasted Cherry Tomatoes, Creamy Mash Potato, Orange Glaze
Roast Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Red Wine Jus
Rosemary Marinated Grilled Lamb Rump, Gratin Potato, Pea puree, Mint Jus (gf)
Chicken Breast Roulade with Spinach and Cream Cheese, Mashed Potato (gf)
Slow Braised Blade of West Country Beef, Creamy Mash Potato Bourguignonne
Sauce
Baked Atlantic Cod Fillet, Parsley Potatoes, Citrus Hollandaise (gf)
Grilled Fillet of Seabass, Crushed Potatoes, Spinach, Caper Butter (gf)
Grilled Salmon Steak, Mashed Potatoes, Coriander Salsa (gf)
South Coast Plaice Fillet, Wilted Spinach, Baby Potatoes, Hollandaise and Mature
Cheddar Glaze (gf)
Spinach and Potato Gnocchi (v)
Creamy Wild Mushroom Linguini (v)
Warm Mediterranean Pasta Salad (v)
Vegetable Thai Green Curry, Jasmine Rice (v)
Slow Roasted Aubergine & Cherry Tomato Keralan Curry, aromatic basmati rice,
mango chutney, poppadum (VE, GF, DF)
Bridge Club Salad with avocado, cucumber, tomatoes, garlic & herb croutons, New
Forest leaves, lemon & chive dressing (VE)
Roasted Vegetable Pasta Bake with Vegan Cheese (VE)

Desserts

Vanilla Crème Brule, Shortbread Biscuits
Dark Chocolate- Orange Delice Bar, Blackcurrant Sorbet
Profiteroles, Chantilly Cream, Chocolate Sauce
Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
Riviera Tiramisu, Ice Cream
Strawberry Eton Mess (gf)
Lemon Posset, Shortbread Biscuit
Baked New York style Cheesecake, Blueberry Compote
Fresh Seasonal Fruit Salad (gf)

If you have your own ideas – just let me know!