## Coffee Breaks

### ARRIVAL REFRESHMENTS

- Egg and Bacon Baps
- Smoked Salmon and Scrambled Egg on Toasted Muffin
- Pancakes with Crispy Bacon
- Cheese and Ham Filled Warm Mini Croissants
- Brioche French Toast with Orange and Maple Syrup

### MORNING COFFEE BREAK

- Homemade Granola Bars and Fruit Smoothies
- Traditional Tea Breads - Irish Tea Bread, Banana Bread and Chocolate Cake
- Lemon and Chocolate Madeleines
- Fruit Skewers with Honey and Greek Yoghurt Dipping Sauce
- Lemon Bars and Elderflower Lemonade

### AFTERNOON COFFEE BREAK

- Assorted Macaroons
- Seasonal Mini Fruit Tarts
- Chocolate and Toffee Éclairs
- Freshly Baked Scones, Clotted Cream and Seasonal Fruit Jam
- Chocolate Brownies and Cookies
## Breakfast Menus

### The Continental

£24.50 per person

- Freshly squeezed orange and grapefruit juice
- Seasonal sliced fresh fruits and berries
- Assortments of pain au chocolat, muffins, croissants and Danish pastries
- Assortments of white, brown and granary toasts, sweet butter, preserves and honey
- Selection of breakfast cereals and homemade granola, chilled whole or semi skimmed milk
- Natural low fat yogurt and fruit yoghurt, homemade Bircher Müsli

- Freshly brewed coffee, decaffeinated coffee
- Selection of fine English teas

### The Four Seasons Buffet

£29.50 per person

- Freshly squeezed orange and grapefruit juice
- Seasonal sliced fresh fruits and berries
- Assortments of pain au chocolat, muffins, croissants and Danish pastries
- Assortments of white, brown and granary toasts, sweet butter, preserves and honey
- Selection of breakfast cereals and homemade granola, chilled whole or semi skimmed milk
- Natural low fat yogurt and fruit yoghurt, homemade Bircher Müsli

- Organic scrambled eggs, hash browns, herb crusted tomatoes and quick fried mushrooms
- Hampshire pork and herb sausages, back bacon

- Freshly brewed coffee, decaffeinated coffee
- Selection of fine English teas

---

### Breakfast Enhancements

Add any of the following to the main menu.

- Omelette and any egg station
  - £6.00 supplement per person
- Eggs Benedict with smoked salmon
  - £4.50 supplement per person
- Blueberry and banana pancake
  - £3.50 supplement per person
- Selection of cold cuts and local cheeses
  - £4.50 supplement per person
- English porridge station with brown sugar, raisins and double cream
  - £2.50 supplement per person

---

All prices include VAT and service.
## Buffet Lunch

£49.00 per person

### Salads, appetizers and soups

*Select four*

- Seasonal mixed leaves with a selection of dressings
- Caesar salad with baby gems
- New potato salad with honey mustard and crispy bacon
- Grilled Mediterranean vegetables and beef tomato salad, aged balsamic vinegar, extra virgin olive oil and arugula
- Bulgur wheat salad “Tabouleh style” with chopped tomato, parsley, lemon and olive oil dressing
- Grilled soy marinated quails on wild rice
- Fresh marinated anchovies and olive oil poached calamari
- Chicken liver and foie gras parfait with tomato chutney
- Salmon gravadlax with lemon crème fraîche and watercress
- Carrot and orange soup with toasted cumin seeds
- French onion soup with croutons and Gruyère cheese
- Cream of tomato soup with pesto
- Grilled tandoori marinated corn fed chicken
- Grilled Mediterranean vegetables and beef tomato salad, aged balsamic vinegar, extra virgin olive oil and arugula
- Fresh marinated anchovies and olive oil poached calamari
- Chicken liver and foie gras parfait with tomato chutney
- Salmon gravadlax with lemon crème fraîche and watercress
- Carrot and orange soup with toasted cumin seeds
- French onion soup with croutons and Gruyère cheese
- Cream of tomato soup with pesto

### Main courses

*Select two*

- Grilled English sirloin steak with green pepper corn sauce, Provençale tomatoes and pommes paillée
- Whole roasted citrus marinated corn fed chicken with seasonal vegetables
- Honey glazed roasted pork loin, crackling and caramelized orchard apples
- Grilled tandoori marinated corn fed chicken with katchumber salad
- Gratinated spinach and ricotta tortellini in a basil and tomato sauce
- Asian style stir fried vegetables and tofu with whole wheat noodles

### Desserts

*Select three*

- Fresh fruit tart
- Chocolate macaroon
- Brandied cherry financier
- White chocolate cheese cake
- Sliced fresh fruits and berries
Plated Lunch
£52.00 per person
Please select one from each section

APPETISERS AND SOUPS

- Caesar salad with baby gems and Winchester cheese
- Selection of seasonal greens and local watercress with lemon and honey dressing
- Herb marinated goats cheese and aubergine caviar
- Smoked salmon tartar and lemon crème fraîche with toasted brioche
- Chicken liver and foie gras parfait, marinated wild mushrooms and apple chutney
- English beef carpaccio with horseradish oil and Winchester cheese
- Carrot and orange soup with toasted cumin seeds
- Cream of cauliflower soup, truffle oil
- Cream of tomato soup with pesto

MAIN COURSES

- Roasted English beef strip loin, mousseline potato, glazed chantenay carrots and steamed green beans
- Chicken supreme “Tagine” cooked with preserved lemon and black olives, herb and pine nut couscous
- Organic beef and Hogs ale pie, parsley mash potato and glazed chantenay carrots
- Seared farm raised sea bass over warm Niçoise salad
- Teriyaki glazed salmon with wasabi mash potato and steamed bok choy
- Forest mushroom ravioli with wilted spinach and roasted cherry tomato, light Noilly Prat sauce

DESSERTS

- Treacle tart with clotted cream
- Chocolate fondant with toffee sauce
- Lime cheese cake with citrus salad
- Banoffee slice and vanilla custard
- Seasonal fruit tart

Freshly brewed coffee and a selection of teas are included.

LUNCH ENHANCEMENTS

Spring and Summer

- Meon Spring Watercress soup with truffle potato salad
  £4.00 supplement
- Secretts farm baby vegetables salad with mint dressing
  £4.50 supplement
- Roasted organic guinea fowl from Hyden Farm with broad bean and tomato fricassée
  £9.00 supplement
- Laverstoke Park buffalo milk panna cotta, fresh strawberry and mint
  £4.00 supplement
- Orchard apple galette, Lyburn Farm brown butter ice cream
  £4.00 supplement

Autumn and Winter

- Wild mushrooms veloute with brioche croutons
  £4.00 supplement
- New Forest wild game terrine with apple chutney from the orchard
  £4.00 supplement
- Cider glazed free range pork belly from Greenfield Farm with smoked potato mousseline
  £8.00 supplement
- Seasonal fruit tart
Barbecue Menu

£52.00 per person

FROM THE GRILL

Award winning Hampshire pork sausages
Massala spiced corn fed chicken (leg and breast)
Organic Angus beef burgers with Winchester cheese

ACCOMPANIMENTS

Baked Maria Piper potatoes with condiments
Roasted corn on the Cob
Mediterranean grilled vegetables

SALADS

Traditional Caesar salad
Greek salad
Waldorf salad
Panzanella Salad

A selection of breads and sauces will be offered

DESSERTS

Strawberry cheese cake
Chocolate brownies and cookies
Almond and pear tart
Blueberry crème brûlée

BARBECUE ENHANCEMENTS
Add any of the following to the main menu.

- Hog Roast
  For up to 100 Guests - £1000.00

- Tiger prawns marinated in garlic butter
  £14.00 supplement per person

- Casterbridge beef rib eye steaks
  £11.00 supplement per person

- Honey mustard lamb chops
  £12.50 supplement per person

- Cumin spiced lamb kofta
  £8.50 supplement per person

- Halloumi, courgette, mushroom, red onion & pepper kebabs
  £5.50 supplement per person

- Home made baked beans with smoked bacon
  £3.50 supplement per person

- Buffalo mozzarella and beef tomato salad
  £4.50 supplement per person

- Sundae ice cream cart
  £8.50 supplement per person

All prices include VAT and service
Working Lunch Menu

Maximum 25 persons, served in the meeting room

City Break Working Lunch
Buffet style
£33.00 per person

- Baby gem Caesar salad with shaved Winchester cheese and croutons
- Penne pasta salad with grilled vegetables and pesto
- Kettle potato chips
- Ham and cheddar cheese on baguettes
- Roast beef and Stilton cheese with red onion marmalade on granary bun
- Quiche with buffalo mozzarella, sun dried tomatoes and arugula
- Selection of mini French pastries

The Hampshire Ploughman’s Working Lunch
Individually plated
£33.00 per person

- Roast organic beef and honey glazed gammon
- Sliced Winchester and Stilton cheese with grapes
- Celeriac remoulade
- Secretts Farm baby greens
- New potato salad with smoked bacon, shallots and parsley
- Homemade chutney and piccalilli
- From the soup terrine
- Local watercress soup with farmhouse bread croutons
- Warm from the pastry
- Brioche and butter pudding with currants and white chocolate

Prices include VAT and Service Charge
Working Lunch Menu

Maximum 25 persons, served in the meeting room

The Bento Box Working Lunch
Served in a lacquer box

£33.00 per person

Teriyaki glazed organic salmon, California sushi rolls
Thai green papaya salad, curried rice noodle salad with vegetables
and Thai basil
Prawn crackers, Mango and coconut sushi

The Japanese Bento Box Working Lunch
Served in a lacquer box

£48.00 per person

A selection of sushi, sashimi and rolls
with traditional condiments prepared by a certified sushi chef

Prices include VAT and Service Charge

Maximum 25 persons, served in the meeting room
# Working Lunch Buffet

**Minimum 25 persons**  
£37.00 per person

## Sandwiches

**Please select three items**

- Roast beef and Stilton cheese with red onion marmalade on granary bun
- Scottish smoked salmon with watercress and lemon crème fraîche
- Gammon and Winchester cheese on mini baguette
- Buffalo Mozzarella, grilled vegetables, sun dried tomato, marinated olives and pesto on ciabatta
- Tuna and celery mayonnaise on brioche
- Traditional quiche Lorraine
- Greek salad in tortilla wrap
- Duck egg mayonnaise and watercress on white loaf
- Shrimp cocktail and dill in a tortilla wrap

## Salads and soups

**Please select three items**

- Seasonal mixed greens with a selection of dressings and toppings
- Caesar salad with shaved Winchester cheese and croutons
- Bulghar wheat salad “Tabouleh style” with chopped tomatoes, parsley, lemon and olive oil dressing
- Penne Pasta with chopped grilled vegetables, basil dressing
- Potato and smoked bacon salad
- Kettle potato crisps
- Cream of mushroom soup with herb croutons
- Roasted tomato soup with pesto
- French onion soup with cheddar croutons

## Desserts

**Please select three items**

- Fresh fruit and berry salad with rose water
- Seasonal fruit crumble
- Lemon and meringue pie
- Vanilla panna cotta
- White chocolate and raspberry cheesecake
- Chocolate crème brûlée
- Sticky toffee pudding

## Spring and Summer

- Traditional Niçoise salad  
  £3.50 per person  
- Cold poached salmon fillet with watercress mayonnaise  
  £4.50 per person  
- Homemade organic beef burgers with Winchester cheese and traditional condiments  
  £5.50 per person  
- Chilled tiger prawns with Marie Rose sauce  
  £7.00 per person

## Autumn and Winter

- Hampshire shore fish soup with saffron aioli and croutons  
  £2.50 per person  
- Croque monsieur  
  £2.50 per person  
- Grilled vegetables and buffalo mozzarella panini  
  £3.50 per person  
- Homemade organic beef burgers with Winchester cheese and traditional condiments  
  £5.50 per person

---

Prices include VAT and Service Charge.
## Canapé Menus

Prices are per person

### COLD

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken liver and foie gras parfait crostini</td>
<td>£3.00</td>
</tr>
<tr>
<td>Parsley and ham terrine</td>
<td>£3.00</td>
</tr>
<tr>
<td>Smoked salmon and dill cream cheese sushi roll</td>
<td>£3.00</td>
</tr>
<tr>
<td>with toasted sesame seeds</td>
<td></td>
</tr>
<tr>
<td>Smoked crepe with lemon curd</td>
<td>£3.50</td>
</tr>
<tr>
<td>Confit of salmon with salted capers</td>
<td>£3.50</td>
</tr>
<tr>
<td>Beef carpaccio crostini</td>
<td>£3.50</td>
</tr>
<tr>
<td>“Drunken Prawns” gin and lemon marinated tiger prawns</td>
<td>£4.00</td>
</tr>
<tr>
<td>Roasted fig and Parma ham</td>
<td>£4.00</td>
</tr>
</tbody>
</table>

**Vegetarian selection**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beetroot tartare and watercress</td>
<td>£3.00</td>
</tr>
<tr>
<td>Goats cheesecake with apricot chutney</td>
<td>£3.00</td>
</tr>
<tr>
<td>Asparagus and Eldren cheese tartlet</td>
<td>£3.25</td>
</tr>
<tr>
<td>Basil and lemon marinated Laverstoke Park bocconcini</td>
<td>£3.25</td>
</tr>
<tr>
<td>Truffled wild mushroom salad and Winchester Cheese</td>
<td>£3.50</td>
</tr>
</tbody>
</table>

### Hot

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lamb samosa with mint chutney</td>
<td>£3.00</td>
</tr>
<tr>
<td>Apple cider glaze pork belly</td>
<td>£3.50</td>
</tr>
<tr>
<td>Organic beef brisket croquettes with horseradish cream</td>
<td>£3.00</td>
</tr>
<tr>
<td>Teriyaki marinated chicken tulip with toasted sesame seeds</td>
<td>£3.50</td>
</tr>
<tr>
<td>Thai chicken and duck lolli with red curry sauce</td>
<td>£3.50</td>
</tr>
<tr>
<td>Mini fish and chips with tartare sauce</td>
<td>£3.50</td>
</tr>
<tr>
<td>Hand dived sea scallops wrapped in pancetta</td>
<td>£4.00</td>
</tr>
<tr>
<td>Coconut breaded shrimp with spicy mango dipping sauce</td>
<td>£4.00</td>
</tr>
</tbody>
</table>

**Vegetarian selection**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red onion and sweet potato bahji with mango chutney</td>
<td>£3.00</td>
</tr>
<tr>
<td>Chickpea falafel with tsatsiki dipping sauce</td>
<td>£3.00</td>
</tr>
<tr>
<td>Pumpkin tortellini with Barkham Blue cheese and sweet pea sprouts</td>
<td>£3.50</td>
</tr>
</tbody>
</table>
# Seasonal Afternoon Tea

## Menus

### Winter

£32.00 per person

**Selection of Fine English Teas**

- Sandwiches
  - Smoked salmon and citron cream cheese on crumpets
  - Roasted corn fed chicken with cranberry and pistachio
  - Barkham blue cheese and poached pear
  - Honey glazed gammon and grilled pineapple
  - Duck egg salad with Hampshire cress

**Selection of French pastries**

- Mulled wine macaron
- Pear sable
- Cinnamon Madeleine
- Chocolate - caramel biscuit
- Preserved apricot Bakewell

*Warm traditional, ginger and lemon scones with orange marmalade and thick clotted cream*

### Spring

£32.00 per person

**Selection of Fine English Teas**

- Sandwiches
  - Garlic and nettle cheese with home-made piccalilli
  - Smoked trout with horseradish cream
  - Gammon and radish salad with honey mustard
  - Cottage cheese with mint and cucumber
  - Organic egg and asparagus salad

**Selection of French pastries**

- Lemon meringue tartlet
- Rhubarb and white chocolate macaron
- Almond moelleux
- Strawberry cheesecake
- Chocolate toffee bar

*Warm traditional, apricot and black tea scones with strawberry and rhubarb jam and thick clotted cream*

## Afternoon Tea Enhancements

Add any of the following to the main menu.

### Champagne

- Louis Roederer Brut NV - £65.00 per bottle
- Taittinger, Brut - £72.00 per 70cl bottle
- Moët et Chandon, Brut Imperial NV - £74.50 per 70cl bottle
- Veuve Cliquot, Ponsardin Brut NV - £74.50 per 70cl bottle
- Louis Roederer Cristal - £228.00 per 70cl bottle

### English Rose Wine

- Three Choirs Rosé, Premium Selection - £30.50 per bottle

### Entertainment

- String Quartet from £675 + VAT
- Latin Jazz Trio from £650 + VAT
- Harpist from £395 + VAT
- Harp and Flute Duo from £695.00 + VAT

*All prices include VAT and service*
## Seasonal Afternoon Tea Menus

### Summer
£32.00 per person

**Selection of Fine English Teas**

**Sandwiches**
- New Forest Nanny cheese and peach chutney
- Shrimp and crayfish salad with Marie Rose
- Strawberry and cucumber with cottage cheese
- Corn fed chicken Coronation
- Free range duck egg and watercress

**Selection of French Pastries**
- Mixed berry tart
- Cherry clafoutis
- Peach financier
- Strawberry pavlova
- Chocolate macaroon

**Warm traditional, lemon and poppy seed scones with blackberry jam and thick clotted cream**

### Autumn
£32.00 per person

**Selection of Fine English Teas**

**Sandwiches**
- Spenwood cheese and roasted apple from the orchard
- Cucumber remoulade with walnuts
- Smoked salmon and watercress
- Gammon with wild mushroom and herbs
- Truffle organic egg salad with crispy Parma Ham

**Selection of French Pastries**
- Caramelized apple tart
- Pumpkin crème fraîche gateau
- Cranberry and oatmeal crumble
- Chocolate financier
- Gingerbread macaroon

**Warm traditional, cranberry and orange scones with fig jam and thick clotted cream**

### Afternoon Tea Enhancements
Add any of the following to the main menu.

#### Champagne
- Louis Roederer Brut NV - £65.00 per bottle
- Taittinger, Brut - £72.00 per 70cl bottle
- Moët et Chandon, Brut Imperial NV - £74.50 per 70cl bottle
- Veuve Clicquot, Ponsardin Brut NV - £74.50 per 70cl bottle
- Louis Roederer Cristal - £228.00 per 70cl bottle

#### English Rose Wine
- Three Choirs Rosé, Premium Selection - £30.50 per bottle

#### Entertainment
- String Quartet from £675 + VAT
- Latin Jazz Trio from £650 + VAT
- Harpist from £395 + VAT
- Harp and Flute Duo from £695.00 + VAT

All prices include VAT and service.
**Dinner Buffet Menu**

**£80.00 per person**
*Please select from each section*

**SALADS AND APPETIZERS**
*Select Five*

- Seasonal mixed leaves with a selection of dressings
- Caesar salad with baby gems
- Buffalo mozzarella and beef tomato salad, aged balsamic vinegar, extra virgin olive oil and Arugula
- Grilled soy marinated quails on wild rice
- Seafood mosaic terrine with pickled root vegetables and rouille sauce
- Timbale of hot and cold smoked Scottish salmon, preserved lemon crème fraîche
- Chilled green and white asparagus with shaved Winchester cheese and white truffle vinaigrette
- Hayden’s farm organic guinea fowl terrine, red onion marmalade
- Chicken liver and foie gras parfait with fig chutney
- Scottish smoked salmon with traditional condiments

**SOUPS**
*Select one*

- Meon Valley spring watercress soup
- Wild mushroom veloute with white truffle cream
- Roasted pumpkin and orange soup with toasted cumin
- Solent soup de poisson, garlic croutons and rouille
- French onion soup with gruyere cheese croutons

**DINNER ENHANCEMENTS**

<table>
<thead>
<tr>
<th>Option</th>
<th>Supplement per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Risotto Station</td>
<td>£10.50</td>
</tr>
<tr>
<td>Seafood Bar</td>
<td>£15.50</td>
</tr>
<tr>
<td>Hampshire Cheese Station</td>
<td>£12.50</td>
</tr>
</tbody>
</table>
Dinner Buffet *Menu*

**Page Two**

<table>
<thead>
<tr>
<th>MAIN COURSES</th>
<th>DINNER ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select Three</td>
<td></td>
</tr>
</tbody>
</table>

- Roasted loin of Casterbridge beef, caramelized shallots and red wine sauce, smoked potato mousseline
- Roasted organic guinea fowl from Hyden's Farm, light cream sauce and sautéed wild mushrooms
- Whole roasted free range chicken with truffle butter, seasonal vegetables and new potatoes
- Honeymead glazed roasted pork loin, crackling and caramelized apples
- Poached organic salmon pave, light Thai curry sauce, steamed jasmine rice
- Teriyaki glazed Atlantic cod, wasabi mash potato and baby bok choy
- Grilled halibut fillet, minted peas and lemon beurre blanc
- Seafood bouillabaisse with braised fennel and saffron potatoes

**DESSERTS**

Select four

- Chocolate pot de crème and assorted macaroons
- Treacle tart with clotted cream
- Lemon meringue tart
- Giant Eton Mess
- Almond and pear tart
- Baba au rhum
- Laverstoke Park buffalo milk panna cotta with bourbon vanilla beans
- Chocolate and caramel éclairs
- Bread and butter pudding
- Seasonal fruit cobblers

*Freshly brewed coffee and a selection of teas are included.*

**Entertainment**

- String Quartet from £675 + VAT
- Latin Jazz Trio from £650 + VAT
- Harpist from £395 + VAT
- Harp and Flute Duo from £695.00 + VAT

All prices include VAT and service.
Hampshire Farmers Market Menu

£80.00 per person (minimum 60 guests)

At Four Seasons Hotel Hampshire we are proud to be using a wide range of the freshest, locally sourced produce which is beautifully presented and prepared by our culinary team.

We believe that our specially selected local suppliers provide us with the highest quality of organic produce mostly from within a five to twenty-five mile radius from the hotel. By knowing the exact origin, method of production and the miles that the produce has travelled from the farm to your plate we are able to provide a selection of food which is of supreme freshness and class.

<table>
<thead>
<tr>
<th>SALADS</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
</table>
| Selection of field greens from Secretts Farm with a variety of dressings | Ice Carvings
From £250 each |
| Celeriac remoulade with roasted walnut | Buffet Floral Displays
Price on application |
| Steamed green and white asparagus with truffle oil and shaved Winchester Cheese | Table Centre Arrangements
From £50.00 each |
| Beetroot salad with honey and sherry vinegar | String Quartet
from £675 + VAT |
| Roasted plum tomato and Laverstoke Park buffalo mozzarella with rocket salad | Latin Jazz Trio
from £650 + VAT |
| | Harpist
from £395 + VAT |

| SEAFOOD | Harp and Flute Duo
from £695.00 + VAT |
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Scottish salmon, organic salmon gravad lax, steamed king prawns</td>
<td></td>
</tr>
<tr>
<td>Hampshire smoked trout, peppered mackerel, roll mops, anchovy salad</td>
<td></td>
</tr>
<tr>
<td>Brown crab and avocado in shooter glass</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PATE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Greenfield pork rillettes, Greenfield ham and parsley terrine, chicken liver and foie gras parfait, seasonal game terrine</td>
<td></td>
</tr>
<tr>
<td>A selection of local mustards and pickles</td>
<td></td>
</tr>
</tbody>
</table>
### Hampshire Farmers Market Menu

#### Page Two

<table>
<thead>
<tr>
<th>VEGETABLES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glazed local carrots and parsnips</td>
</tr>
<tr>
<td>Loosehanger cauliflower cheese</td>
</tr>
<tr>
<td>Seasonal green beans</td>
</tr>
<tr>
<td>Braised red cabbage</td>
</tr>
<tr>
<td>Roast potatoes</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MEAT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Organic beef and ale pie from Laverstoke Park</td>
</tr>
<tr>
<td>Award winning sausages from Greenfields Farm</td>
</tr>
<tr>
<td>Thyme roasted leg of lamb</td>
</tr>
<tr>
<td>Casterbridge prime rib of beef</td>
</tr>
<tr>
<td>Whole glazed gammon from Greenfields Farm</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Hampshire’s finest cheeses and traditional condiments</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>DESSERTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal fruit cobbler</td>
</tr>
<tr>
<td>Bread and butter pudding</td>
</tr>
<tr>
<td>Laverstoke Park Buffalo milk Panna Cotta</td>
</tr>
<tr>
<td>Lemon meringue pie</td>
</tr>
<tr>
<td>Treacle tart</td>
</tr>
</tbody>
</table>

*Freshly brewed coffee and a selection of teas are included.

<table>
<thead>
<tr>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Carvings</td>
</tr>
<tr>
<td>From £250 each</td>
</tr>
</tbody>
</table>

| Buffet Floral Displays |
| Price on application |

| Table Centre Arrangements |
| From £50.00 each |

| String Quartet |
| From £675 + VAT |

| Latin Jazz Trio |
| From £650 + VAT |

| Harpist |
| From £395 + VAT |

| Harp and Flute Duo |
| From £695.00 + VAT |
MIDNIGHT BREAKFAST MENU

WAKE ME UP

Lashings of freshly brewed strong coffee
Croissant and Danish selection
Bacon baps

£15.00 per person

PICK ME UP

French style French onion soup flavoured with a hint of calvados
and packed with French bread.

£12.00 per person

JUNK FOOD PARADISE

Mini Doner kebab with all the frills
Mini cheese burgers
Pizza with the works
Hot dogs

£21.50 per person

All prices include VAT and service
# Weekly Schedule for Delegate Amenities

<table>
<thead>
<tr>
<th></th>
<th>Arrival</th>
<th>Mid Morning</th>
<th>Afternoon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Egg &amp; Bacon Baps</td>
<td>Home made Granola Bars and Fruit Smoothies</td>
<td>Assorted Macaroons</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Smoked Salmon and Scrambled Egg on Toasted muffin</td>
<td>Lemon and Chocolate Madeleine</td>
<td>Seasonal Mini Fruit Tarts</td>
</tr>
<tr>
<td>Wednesday</td>
<td>Banana Pancake With hot chocolate sauce</td>
<td>Fruit skewers and honey Greek yogurt dipping sauce</td>
<td>Chocolate and Toffee Éclairs</td>
</tr>
<tr>
<td>Thursday</td>
<td>Cheese and Ham Filled warm Mini Croissants</td>
<td>Lemon bars and elderflower lemonade</td>
<td>Freshly Baked Scones, Clotted Cream, Seasonal Fruit Jam</td>
</tr>
<tr>
<td>Friday</td>
<td>Brioche French Toast with Orange and Maple Syrup</td>
<td>Banana and strawberry protein shake, assorted dried fruits and roasted nuts</td>
<td>Chocolate brownies and cookies</td>
</tr>
</tbody>
</table>
Breakfast **Menus**

---

**THE FOUR SEASONS BUFFET**  
*Included in 24hr delegate package*

- Freshly squeezed orange and grapefruit juice
- Seasonal sliced fresh fruits
- **Selection of breakfast cereals and homemade granola**, chilled whole or semi skimmed milk
- Assorted fruit and plain yogurt, homemade Birchermuesli
- Assortments of pain au chocolat, muffins, croissants and pain aux raisins
- Assortments of white, brown and granary toasts, sweet butter and fruit preserves
- **Scrambled eggs, Hampshire pork and herb sausages, back bacon**, hash brown, herb crusted tomatoes, baked beans and quick fried mushrooms
- Freshly Brewed Coffee, Decaffeinated Coffee
- Selection of Fine English Teas

---

**BREAKFAST ENHANCEMENTS**  
Add any of the following to the main menu.

- **Omelette and Egg Station**  
  £8.50 supplement per person
- **Smoked Salmon and Egg Benedict**  
  £5.00 supplement per person
- **Waffle and Fruit Compote Station**  
  £4.00 supplement per person
- **American Pancake Station with Maple Syrup**  
  £4.00 supplement per person
- **English Porridge Station with Brown Sugar, Raisins and Double Cream**  
  £3.00 supplement per person

---

*All prices include VAT and service*
# Buffet Lunch

## Salads, appetizers and soups
*Select four*

- **Seasonal mixed leaves with a selection of dressings**
- Caesar salad with baby gems
- New potato salad with honey mustard and crispy bacon
- Grilled Mediterranean vegetables and beef tomato salad, *aged balsamic vinegar, extra virgin olive oil and arugula*
- Bulgur wheat salad “Tabouleh style” with chopped tomato, parsley, lemon and olive oil dressing
- Grilled soy marinated quails on wild rice
- **Fresh marinated anchovies and olive oil poached calamari**
- Chicken liver and foie gras parfait with tomato chutney
- Salmon gravadlax with lemon crème fraîche and watercress

- Cream of tomato soup with pesto
- **Carrot and orange soup with toasted cumin seeds**
- French onion soup with croutons and Gruyère cheese

## Main courses
*Select two*

- Grilled English sirloin steak with green pepper corn sauce, *Provencal tomatoes and pommes paillè*
- Whole roasted citrus marinated corn fed chicken with seasonal vegetables
- Honey glazed roasted pork loin, crackling and caramelized orchard apples
- Grilled tandoori marinated corn fed chicken with *katchumber salad*
- Gratinated spinach and ricotta tortellini in a basil and tomato sauce
- Asian style stir fried vegetables and tofu with whole wheat noodles

## Desserts
*Select three*

- Fresh fruit tart
- **Chocolate macaroon**
- Brandied cherry financier
- **White chocolate cheese cake**
- Sliced fresh fruits and berries
Working Lunch Buffet

Minimum 25 persons

Sandwiches

Please select three items

Roast beef and Stilton cheese with red onion marmalade on granary bun
Scottish smoked salmon with watercress and lemon crème fraîche
Gammon and Winchester cheese on mini baguette
Buffalo Mozzarella, grilled vegetables, sun dried tomato, marinated olives and pesto on ciabatta
Tuna and celery mayonnaise on brioche
Traditional quiche Lorraine
Greek salad in tortilla wrap
Duck egg mayonnaise and watercress on white loaf
Shrimp cocktail and dill in a tortilla wrap

Salads and soups

Please select three items

Seasonal mixed greens with a selection of dressings and toppings
Caesar salad with shaved Winchester cheese and croutons
Bulgur wheat salad “Tabouleh style” with chopped tomatoes, parsley, lemon and olive oil dressing
Penne Pasta with chopped grilled vegetables, basil dressing
Potato and smoked bacon salad
Kettle potato crisps
Cream of mushroom soup with herb croutons
Roasted tomato soup with pesto
French onion soup with cheddar croutons

Desserts

Please select three items

Fresh fruit and berry salad with rose water
Seasonal fruit crumble
Lemon and meringue pie
Vanilla panna cotta
White chocolate and raspberry cheesecake
Chocolate crème brûlée
Sticky toffee pudding

Spring and Summer

Traditional Niçoise salad
£3.50 per person

Cold poached salmon fillet with watercress mayonnaise
£4.50 per person

Homemade organic beef burgers with Winchester cheese and traditional condiments
£5.50 per person

Chilled tiger prawns with Marie Rose sauce
£7.00 per person

Autumn and Winter

Hampshire shore fish soup with saffron aioli and croutons
£2.50 per person

Croque monsieur
£2.50 per person

Grilled vegetables and buffalo mozzarella panini
£3.50 per person

Homemade organic beef burgers with Winchester cheese and traditional condiments
£5.50 per person

Prices include VAT and Service Charge
Delegate *Plated Lunch*

*Please select one from each section*

### APPETISERS AND SOUPS

- Caesar salad with baby gems and Winchester cheese
- Selection of seasonal greens and local watercress with lemon and honey dressing
- Herb marinated goats cheese and aubergine caviar
- Smoked salmon tartar and lemon crème fraîche with toasted brioche
- Chicken liver and foie gras parfait, marinated wild mushrooms and apple chutney
- English beef carpaccio with horseradish oil and Winchester cheese
- Carrot and orange soup with toasted cumin seeds
- Cream of cauliflower soup, truffle oil
- Cream of tomato soup with pesto

### MAIN COURSES

- Roasted English beef strip loin, mousseline potato, glazed chantenay carrots and steamed green beans
- Chicken supreme "Tagine" cooked with preserved lemon and black olives, herb and pine nut couscous
- Organic beef and Hogs ale pie, parsley mash potato and glazed chantenay carrots
- Seared farm raised sea bass over warm Niçoise salad
- Teriyaki glazed salmon with wasabi mash potato and steamed bok choy
- Forest mushroom ravioli with wilted spinach and roasted cherry tomato, light Nolilly Prat sauce

### DESSERTS

- Treacle tart with clotted cream
- Chocolate fondant with toffee sauce
- Lime cheese cake with citrus salad
- Banoffee slice and vanilla custard
- Seasonal fruit tart

*Freshly brewed coffee and a selection of teas are included.*
### Delegate Working Lunch

*Maximum 25 persons*

<table>
<thead>
<tr>
<th>City Break Working Lunch</th>
<th>Buffet style</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baby gem Caesar salad with shaved Winchester cheese and croutons</td>
<td></td>
</tr>
<tr>
<td>Penne pasta salad with grilled vegetables and pesto</td>
<td></td>
</tr>
<tr>
<td>Kettle potato chips</td>
<td></td>
</tr>
<tr>
<td>Ham and cheddar cheese on baguettes</td>
<td></td>
</tr>
<tr>
<td>Roast beef and Stilton cheese with red onion marmalade on granary bun</td>
<td></td>
</tr>
<tr>
<td>Quiche with buffalo mozzarella, sun dried tomatoes and arugula</td>
<td></td>
</tr>
<tr>
<td>Selection of mini French pastries</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>The Hampshire Ploughman’s Working Lunch</th>
<th>Individually plated</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast organic beef and honey glazed gammon</td>
<td></td>
</tr>
<tr>
<td>Sliced Winchester and Stilton cheese with grapes</td>
<td></td>
</tr>
<tr>
<td>Celeriac remoulade</td>
<td></td>
</tr>
<tr>
<td>Secretts Farm baby greens</td>
<td></td>
</tr>
<tr>
<td>New potato salad with smoked bacon, shallots and parsley</td>
<td></td>
</tr>
<tr>
<td>Homemade chutney and piccalilli</td>
<td></td>
</tr>
<tr>
<td><strong>From the soup terrine</strong></td>
<td></td>
</tr>
<tr>
<td>Local watercress soup with farmhouse bread croutons</td>
<td></td>
</tr>
<tr>
<td><strong>Warm from the pastry</strong></td>
<td></td>
</tr>
<tr>
<td>Brioche and butter pudding with currants and white chocolate</td>
<td></td>
</tr>
</tbody>
</table>
## Barbecue Menu

### FROM THE GRILL

- Award winning Hampshire pork sausages
- Massala spiced corn fed chicken (leg and breast)
- Organic Angus beef burgers with Winchester cheese

### ACCOMPANIMENTS

- Baked Maris Piper potatoes with condiments
- Roasted corn on the Cob
- Mediterranean grilled vegetables

### SALADS

- Traditional Caesar salad
- Greek salad
- Waldorf salad
- Panzanella Salad

A selection of breads and sauces will be offered.

### DESSERTS

- Strawberry cheese cake
- Chocolate brownies and cookies
- Almond and pear tart
- Blueberry crème brûlée

---

**BARBECUE ENHANCEMENTS**

Add any of the following to the main menu.

<table>
<thead>
<tr>
<th>Item</th>
<th>Supplement per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hog Roast</td>
<td>For up to 100 Guests - £1000.00</td>
</tr>
<tr>
<td>Tiger prawns marinated in garlic butter</td>
<td>£14.00 supplement per person</td>
</tr>
<tr>
<td>Casterbridge beef rib eye steaks</td>
<td>£11.00 supplement per person</td>
</tr>
<tr>
<td>Honey mustard lamb chops</td>
<td>£12.50 supplement per person</td>
</tr>
<tr>
<td>Cumin spiced lamb kofta</td>
<td>£8.50 supplement per person</td>
</tr>
<tr>
<td>Halloumi, courgette, mushroom, red onion &amp; pepper kebabs</td>
<td>£5.50 supplement per person</td>
</tr>
<tr>
<td>Home made baked beans with smoked bacon</td>
<td>£3.50 supplement per person</td>
</tr>
<tr>
<td>Buffalo mozzarella and beef tomato salad</td>
<td>£4.50 supplement per person</td>
</tr>
<tr>
<td>Sundae ice cream cart</td>
<td>£8.50 supplement per person</td>
</tr>
</tbody>
</table>

All prices include VAT and service.
24hr Delegate Dinner Menu

Please select one item from each course required to create a set menu for your guests

STARTERS

Beef châteaubriand carpaccio, horseradish oil and shaved Winchester cheese
Hayden’s Farm organic guinea fowl terrine, roasted cep vinaigrette and Secretts greens
Tomato and caramelised onion tart with crisp vegetable salad and truffle crème fraîche
Chilled green and white asparagus with shaved Winchester Cheese and white truffle vinaigrette
Cerney goats “cheese cake”, tomato chutney, olive croutons
Timbale of hot and cold smoked Scottish salmon, preserved lemon crème fraîche
Seafood mosaic terrine with pickled root vegetables and rouille sauce
Meon Valley spring watercress soup with smoked haddock fritters
Roasted pumpkin soup with parmesan cream
Wild mushroom ravioli with wilted spinach, toasted pine nuts and a light vermouth sauce
Twice baked Winchester cheese and chive soufflé with red onion marmalade

ENHANCEMENTS

Pressed foie gras and fig terrine, sauternes jelly and port reduction £7.50 supplement
Portland crab meat and sweet corn risotto, white truffle essence £5.50 supplement
Seared hand dived sea scallops, pumpkin purée, brown butter and parmesan crisp £8.50 supplement
Grilled tiger prawn satay, Asian vegetables slaw and peanut sauce £4.50 supplement

ADD AN INTERMEDIATE COURSES

Roasted cep mushroom and truffle cappuccino £8.00 supplement
Seared yellow fin tuna sashimi with pickled ginger and seaweed salad £10.00 supplement
Blood orange sorbet with a splash of campari £7.00 supplement
Black truffle risotto with shaved Parmesan £8.00 supplement
MAIN COURSES

Roasted loin of English beef, gratin potato and glazed seasonal vegetables
Corn fed chicken breast, creamed Savoy cabbage and roasted root vegetables, balsamic gastrique
Duck leg confit, herb and potato cake, honey glazed chantenay carrots, roasted shitake mushrooms
Slow braised pork belly and roasted fillet with red chard and caramelized apple compote
Organic farm salmon fillet with baby artichokes, barley risotto, basil oil and roasted cherry tomatoes
Fillet of sea bream with provençale vegetables and saffron new potatoes, lemon and basil salsa
Seared noisettes of lamb with celeriac puree, pipérade and fondant potato
Teriyaki glazed Atlantic cod pave with wasabi mash potato and steamed baby bok choy

VEGETARIAN MAIN COURSES

Wild mushroom timbale and potato gnocchi, seasonal root vegetables and tarragon broth
Pumpkin and goat cheese ravioli, roasted baby artichokes and white truffle vinaigrette
Egg noodles with stir fried vegetables and tofu, ginger and lemon grass broth

With all of our main course dishes the accompanying vegetables will change according to the seasons to suit the dish chosen.
DESSERTS

Warm chocolate fondant and Laverstoke Park buffalo milk ice cream.

Banoffee, chocolate crumb crust, banana toffee and vanilla whipped cream

Philadelphia cheese cake, mixed berry compote and coulis

Almond moelleux, vanilla glazed strawberries and mint ice cream

Mocha coffee sponge and mascarpone mousse, creamy milk chocolate

Raspberry and crème fraîche mousse, white chocolate sauce

Citrus chiffon, white chocolate sable, hibiscus jelly and vanilla meringues

Treacle tart, clotted cream ice cream and toffee sauce.

Tea or Coffee

ENHANCEMENTS

ADD A CHEESE COURSE:

Using local cheeses our Chefs will create an individual cheese composition to your taste.

£16.00

Choose three of the following:

Cerney Goat
Tunworth
Wigmore

Barkham Blue
Winchester
Nanny Williams

A Cheese Selection Platter for up to five guests
£55.00

ENHANCEMENTS

ADD PETITS FOURS

£2.00
24hr Delegate Dinner *Menu*

Please select one item from each course required to create a set menu for your guests

**STARTERS**

- Tomato and caramelised onion tart with crisp vegetable salad and truffle crème fraîche
- Cerney goats "cheese cake", tomato chutney, olive croutons
- Meon Valley spring watercress soup with smoked haddock fritters
- Roasted pumpkin soup with parmesan cream
- Twice baked Winchester cheese and chive soufflé with red onion marmalade

**ENHANCEMENTS**

- Pressed foie gras and fig terrine, sauternes jelly and port reduction £9.50 supplement
- Portland crab meat and sweet corn risotto, white truffle essence £7.50 supplement
- Seared hand dived sea scallops, pumpkin purée, brown butter and parmesan crisp £10.50 supplement
- Grilled tiger prawn satay, Asian vegetables slaw and peanut sauce £6.50 supplement
- Hayden's Farm organic guinea fowl terrine, roasted cèp vinaigrette, Secretts greens £6.00 supplement
- Chilled green and white asparagus, Winchester Cheese, white truffle vinaigrette £6.00 supplement
- Timbale of hot and cold smoked Scottish salmon, preserved lemon crème fraîche £6.00 supplement
- Seafood mosaic terrine with pickled root vegetables and rouille sauce £6.00 supplement
- Beef châteaubriand carpaccio, horseradish oil and shaved Winchester cheese £5.50 supplement
- Wild mushroom ravioli, wilted spinach, toasted pine nuts and a light vermouth sauce £5.50 supplement

**ADD AN INTERMEDIATE COURSE**

- Roasted cep mushroom and truffle cappuccino £8.00 supplement
- Seared yellow fin tuna sashimi with pickled ginger and seaweed salad £10.00 supplement
- Blood orange sorbet with a splash of campari £7.00 supplement
- Black truffle risotto with shaved Parmesan £8.00 supplement
MAIN COURSES

Roasted loin of English beef, gratin potato and glazed seasonal vegetables
Corn fed chicken breast, creamed Savoy cabbage and roasted root vegetables, balsamic gastrique
Duck leg confit, herb and potato cake, honey glazed chanteray carrots, roasted shitake mushrooms
Organic farm salmon fillet with baby artichokes, barley risotto, basil oil and roasted cherry tomatoes
Fillet of sea bream with provençale vegetables and saffron new potatoes, lemon and basil salsa

ENHANCEMENTS

Fillet of English beef, smoked potato mousseline, sautéed wild mushrooms and seasonal vegetables
£8.50 supplement
Grilled halibut steak with creamed Savoy cabbage, whole roasted shallots and red wine reduction
£8.50 supplement
Fillet of sea bass with cauliflower puree, wild rice and citrus casserole, cockle vinaigrette
£8.50 supplement
Saffron risotto with thyme, garlic roasted tiger prawns, roasted cherry tomatoes and Secretts greens
£8.50 supplement
Seared noisettes of lamb with celeriac puree, pipérade and fondant potato
£7.00 supplement
Teriyaki glazed Atlantic cod pave, wasabi mash potato, steamed baby bok choy
£7.00 supplement
Slow braised pork belly and roasted fillet with red chard and caramelized apple compote
£5.00 supplement

VEGETARIAN MAIN COURSES

Wild mushroom timbale and potato gnocchi, seasonal root vegetables and tarragon broth
Pumpkin and goat cheese ravioli, roasted baby artichokes and white truffle vinaigrette
Egg noodles with stir fried vegetables and tofu, ginger and lemon grass broth

With all of our main course dishes the accompanying vegetables will change according to the seasons to suit the dish chosen.
DESSERTS

Warm chocolate fondant and Laverstoke Park buffalo milk ice cream.
Banoffee, chocolate crumb crust, banana toffee and vanilla whipped cream
Philadelphia cheese cake, mixed berry compote and coulis
Almond moelleux, vanilla glazed strawberries and mint ice cream
Mocha coffee sponge and mascarpone mousse, creamy milk chocolate
Raspberry and crème fraîche mousse, white chocolate sauce
Citrus chiffon, white chocolate sable, hibiscus jelly and vanilla meringues
Treacle tart, clotted cream ice cream and toffee sauce.

Tea or Coffee

ENHANCEMENTS

ADD A CHEESE COURSE:
Using local cheeses our Chefs will create an individual cheese composition to your taste.
£16.00

Choose three of the following:
Cerney Goat   Barkham Blue
Tunworth   Winchester
Wigmore   Nanny Williams

A Cheese Selection Platter for up to five guests
£55.00

ENHANCEMENTS

ADD PETITS FOURS
£2.00
24hr Delegate Dinner Menu

Please select one item from each course required to create a set menu for your guests

STARTERS

Beef châteaubriand carpaccio, horseradish oil and shaved Winchester cheese
Tomato and caramelised onion tart with crisp vegetable salad and truffle crème fraîche
Cerney goats “cheese cake”, tomato chutney, olive croutons
Meon Valley spring watercress soup with smoked haddock fritters
Roasted pumpkin soup with parmesan cream
Wild mushroom ravioli with wilted spinach, toasted pine nuts and a light vermouth sauce
Twice baked Winchester cheese and chive soufflé with red onion marmalade

ENHANCEMENTS

Pressed foie gras and fig terrine, sauternes jelly and port reduction £8.50 supplement
Portland crab meat and sweet corn risotto, white truffle essence £6.50 supplement
Seared hand dived sea scallops, pumpkin purée, brown butter and parmesan crisp £9.50 supplement
Grilled tiger prawn satay, Asian vegetables slaw and peanut sauce £5.50 supplement
Hayden’s Farm organic guinea fowl terrine, roasted cep vinaigrette, Secretts greens £5.00 supplement
Chilled green and white asparagus, Winchester Cheese, white truffle vinaigrette £5.00 supplement
Timbale of hot and cold smoked Scottish salmon, preserved lemon crème fraîche £5.00 supplement
Seafood mosaic terrine with pickled root vegetables and rouille sauce £5.00 supplement

ADD AN INTERMEDIATE COURSES

Roasted cep mushroom and truffle cappuccino £8.00 supplement
Seared yellow fin tuna sashimi with pickled ginger and seaweed salad £10.00 supplement
Blood orange sorbet with a splash of campari £8.00 supplement
Black truffle risotto with shaved Parmesan £8.00 supplement
MAIN COURSES

Roasted loin of English beef, gratin potato and glazed seasonal vegetables
Corn fed chicken breast, creamed Savoy cabbage and roasted root vegetables, balsamic gastrique
Duck leg confit, herb and potato cake, honey glazed chantenay carrots, roasted shitake mushrooms
Slow braised pork belly and roasted fillet with red chard and caramelized apple compote
Organic farm salmon fillet with baby artichokes, barley risotto, basil oil and roasted cherry tomatoes
Fillet of sea bream with provençale vegetables and saffron new potatoes, lemon and basil salsa

ENCHANCEMENTS

Fillet of English beef, smoked potato mousseline, sautéed wild mushrooms and seasonal vegetables
£7.50 supplement
Grilled halibut steak with creamed Savoy cabbage, whole roasted shallots and red wine reduction
£7.50 supplement
Fillet of sea bass with cauliflower puree, wild rice and citrus casserole, cockle vinaigrette
£7.50 supplement
Saffron risotto with thyme, garlic roasted tiger prawns, roasted cherry tomatoes and Secretts greens
£7.50 supplement
Seared noisettes of lamb with celeriac puree, pipérade and fondant potato
£6.00 supplement
Teriyaki glazed Atlantic cod pave, wasabi mash potato, steamed baby bok choy
£6.00 supplement

VEGETARIAN MAIN COURSES

Wild mushroom timbale and potato gnocchi, seasonal root vegetables and tarragon broth
Pumpkin and goat cheese ravioli, roasted baby artichokes and white truffle vinaigrette
Egg noodles with stir fried vegetables and tofu, ginger and lemon grass broth

With all of our main course dishes the accompanying vegetables will change according to the seasons to suit the dish chosen.
DESSERTS

Warm chocolate fondant and Laverstoke Park buffalo milk ice cream.

Banoffee, chocolate crumb crust, banana toffee and vanilla whipped cream

Philadelphia cheese cake, mixed berry compote and coulis

Almond moelleux, vanilla glazed strawberries and mint ice cream

Mocha coffee sponge and mascarpone mousse, creamy milk chocolate

Raspberry and crème fraîche mousse, white chocolate sauce

Citrus chiffon, white chocolate sable, hibiscus jelly and vanilla meringues

Treacle tart, clotted cream ice cream and toffee sauce.

Tea or Coffee

ENHANCEMENTS

ADD A CHEESE COURSE:

Using local cheeses our Chefs will create an individual cheese composition to your taste.

£16.00

Choose three of the following:

Cerney Goat
Tunworth
Wigmore

Barkham Blue
Winchester
Nanny Williams

A Cheese Selection Platter for up to five guests

£55.00

ENHANCEMENTS

ADD PETITS FOURS

£2.00
## BAR LIST

<table>
<thead>
<tr>
<th>VODKA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Absolut</td>
<td>£7.50</td>
</tr>
<tr>
<td>Smirnoff Red</td>
<td>£6.70</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GIN</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Gordons</td>
<td>£6.70</td>
</tr>
<tr>
<td>Tanqueray</td>
<td>£7.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RUM</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Captain Morgan</td>
<td>£7.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PREMIER RUM</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacardi Silver</td>
<td>£6.70</td>
</tr>
<tr>
<td>Bundaberg</td>
<td>£8.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TEQUILA</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Jose Cuervo Gold</td>
<td>£6.70</td>
</tr>
<tr>
<td>Souza</td>
<td>£7.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WHISKEY</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>J&amp;B</td>
<td>£7.50</td>
</tr>
<tr>
<td>Jamesons</td>
<td>£7.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BOURBON</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Jack Daniels</td>
<td>£6.70</td>
</tr>
<tr>
<td>Jim Beam</td>
<td>£7.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PREMIER BOURBON</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild Turkey</td>
<td>£8.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>LIQUEURS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Amaretto</td>
<td>£7.00</td>
</tr>
<tr>
<td>Baileys</td>
<td>£7.00</td>
</tr>
<tr>
<td>Cointreau</td>
<td>£7.00</td>
</tr>
<tr>
<td>Drambuie</td>
<td>£7.00</td>
</tr>
<tr>
<td>Grand Marnier</td>
<td>£7.00</td>
</tr>
<tr>
<td>Pimms #1 Cup</td>
<td>£10.00</td>
</tr>
<tr>
<td>Tia Maria</td>
<td>£7.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>JUICES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple / Cranberry Juice</td>
<td>£4.00</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>£4.30</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SINGLE MALT WHISKEY</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenmorangie</td>
<td>£8.40</td>
</tr>
<tr>
<td>Lagavulin</td>
<td>£9.00</td>
</tr>
<tr>
<td>Macallan, 18 years</td>
<td>£13.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PORT</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Ramos Pinto, Urtigo</td>
<td>£6.00</td>
</tr>
<tr>
<td>Grahams 1983</td>
<td>£17.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>COGNAC</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Henessy VS</td>
<td>£7.20</td>
</tr>
<tr>
<td>Remy Martin VSOP</td>
<td>£8.50</td>
</tr>
<tr>
<td>Hennessy XO</td>
<td>£16.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SHERRY</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Harvey Bristol Cream</td>
<td>£7.20</td>
</tr>
<tr>
<td>Tio Pepe</td>
<td>£7.20</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BEER</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Becks</td>
<td>£4.50</td>
</tr>
<tr>
<td>Budweiser</td>
<td>£4.50</td>
</tr>
<tr>
<td>Peroni</td>
<td>£4.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WINE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>House White glass</td>
<td>£6.50</td>
</tr>
<tr>
<td>House Red glass</td>
<td>£7.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHAMPAGNE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Louis Roederer glass</td>
<td>£14.00</td>
</tr>
<tr>
<td>Louis Roederer Brut NV</td>
<td>£70.00</td>
</tr>
<tr>
<td>Veuve Clicquot Ponsardin</td>
<td>£85.00</td>
</tr>
<tr>
<td>Moët &amp; Chandon</td>
<td>£90.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SOFT DRINKS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola / Diet Coke</td>
<td>£3.50</td>
</tr>
<tr>
<td>7UP / Ginger Ale</td>
<td>£3.50</td>
</tr>
<tr>
<td>Soda / TonicWater</td>
<td>£3.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WATER</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>New Forest small</td>
<td>£2.70</td>
</tr>
<tr>
<td>New Forest large</td>
<td>£5.00</td>
</tr>
</tbody>
</table>
## Banqueting Wine List

### Champagne

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>5023</td>
<td>Louis Roederer, Brut Reserve</td>
<td>£70.00</td>
</tr>
<tr>
<td>5001</td>
<td>Thienot Brut Premier NV</td>
<td>£75.00</td>
</tr>
<tr>
<td>5003</td>
<td>Moët et Chandon, Brut Imperial NV</td>
<td>£90.00</td>
</tr>
<tr>
<td>5024</td>
<td>Moët et Chandon, Brut Imperial Rosé</td>
<td>£145.00</td>
</tr>
<tr>
<td>5009</td>
<td>Veuve Cliquot, Ponsardin Brut NV</td>
<td>£109.00</td>
</tr>
<tr>
<td>5017</td>
<td>Laurent Perrier Rosé NV</td>
<td>£155.00</td>
</tr>
<tr>
<td>5000</td>
<td>Louis Roederer, Cristal</td>
<td>£445.00</td>
</tr>
</tbody>
</table>

### White Wine

#### Chardonnay

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2049</td>
<td>Wakefield Eighty Acres Chardonnay Viognier Clara Valley, Australia</td>
<td>£35.00</td>
</tr>
<tr>
<td>2000</td>
<td>McHenry Hohnen, 3 Amigos, Margaret River, Australia</td>
<td>£45.00</td>
</tr>
<tr>
<td>2056</td>
<td>Iconoclast Chardonnay, California</td>
<td>£55.00</td>
</tr>
<tr>
<td>2061</td>
<td>Isabel Estate, Chardonnay, New Zealand</td>
<td>£57.00</td>
</tr>
<tr>
<td>2026</td>
<td>Rully Blanc ‘Les Villeranges’ Domaine Faiveley, Burgundy, France</td>
<td>£55.00</td>
</tr>
<tr>
<td>2032</td>
<td>Chablis Rive Droite, Domaine Testut</td>
<td>£56.00</td>
</tr>
<tr>
<td>2030</td>
<td>Pouilly Fuissé, Robert-Denogent, Burgundy, France</td>
<td>£89.00</td>
</tr>
<tr>
<td>2025</td>
<td>Shafer, Chardonnay, Red Shoulder Ranch, Napa Valley, USA</td>
<td>£130.00</td>
</tr>
<tr>
<td>2007</td>
<td>Mersault Le Limozin, Michel Bouzereau, Burgundy, France</td>
<td>£130.00</td>
</tr>
<tr>
<td>2014</td>
<td>Puligny Montrachet, Noyers Bret, Jean Mark Pillot, Burgundy, France</td>
<td>£158.00</td>
</tr>
</tbody>
</table>

#### Sauvignon Blanc

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2016</td>
<td>Groote Post, Chenin Blanc, South Africa</td>
<td>£32.00</td>
</tr>
<tr>
<td>2035</td>
<td>Viu Manet, Leyda Valley, Chile</td>
<td>£35.00</td>
</tr>
<tr>
<td>2004</td>
<td>Fortress Hill, Stellenbosch, South Africa</td>
<td>£40.00</td>
</tr>
<tr>
<td>2003</td>
<td>McHenry Hohnen, Semillion Sauvignon, Margaret River, Australia</td>
<td>£39.00</td>
</tr>
<tr>
<td>2001</td>
<td>Mudhouse Vineyard, Marlborough, New Zealand</td>
<td>£40.00</td>
</tr>
<tr>
<td>2048</td>
<td>Craggy Range Avery Vineyard, New Zealand</td>
<td>£50.00</td>
</tr>
<tr>
<td>2034</td>
<td>Pascal Jolivet Sancerre Blanc, Loire Valley, France</td>
<td>£55.00</td>
</tr>
<tr>
<td>2008</td>
<td>Dogpoint Vineyard, Marlborough, New Zealand</td>
<td>£75.00</td>
</tr>
<tr>
<td>Year</td>
<td>Description</td>
<td>Price</td>
</tr>
<tr>
<td>------</td>
<td>-----------------------------------------------------------------------------</td>
<td>-------</td>
</tr>
<tr>
<td>2009</td>
<td>Stump Jump, Riesling d’Arenberg, South Australia</td>
<td>£33.00</td>
</tr>
<tr>
<td>2023</td>
<td>Muscadet Sur Lie Louise, Metaireau, Loire Valley, France</td>
<td>£35.00</td>
</tr>
<tr>
<td>2024</td>
<td>Knappstein Riesling, Clare Valley, Australia</td>
<td>£46.00</td>
</tr>
<tr>
<td>2022</td>
<td>Pinot Grigio, Borgo Della Oche, Italy</td>
<td>£47.00</td>
</tr>
<tr>
<td>2020</td>
<td>Huia, Pinot Gris, Marlborough, New Zealand</td>
<td>£55.00</td>
</tr>
<tr>
<td>2002</td>
<td>Gavi di Gavi, Lugarra La Giustiniana, Piedmont, Italy</td>
<td>£59.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2025</td>
<td>Château de Ricaud, 1ère Côte de Bordeaux</td>
<td>£47.00</td>
</tr>
<tr>
<td>2026</td>
<td>Château La Tour de By, Médoc, Gand Vin de Bordeaux</td>
<td>£63.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2079</td>
<td>Fleurie Cuvee Tradition, Domaine de la Madone</td>
<td>£46.00</td>
</tr>
<tr>
<td>2045</td>
<td>Joseph Faiveley Bourgogne, Pinot Noir</td>
<td>£49.00</td>
</tr>
<tr>
<td>2063</td>
<td>Chateau des Tours, Broulliy</td>
<td>£62.00</td>
</tr>
<tr>
<td>2056</td>
<td>Mercurey Vielles Vignes, François Raquillet</td>
<td>£65.00</td>
</tr>
<tr>
<td>2085</td>
<td>Gevrey Chambertin, Domaine Dominique Gallois</td>
<td>£115.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Year</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2090</td>
<td>Chianti Classico Riseccoli, Greve, Tuscany</td>
<td>£52.00</td>
</tr>
<tr>
<td>2012</td>
<td>Dolcetto d’Alba, Alba DOC</td>
<td>£53.00</td>
</tr>
<tr>
<td>2017</td>
<td>Il Bruciato, Guado Al Tasso, Tuscany, Bolgheri</td>
<td>£76.00</td>
</tr>
<tr>
<td>2013</td>
<td>Barolo, Pio Cesare DOC</td>
<td>£135.00</td>
</tr>
<tr>
<td>Code</td>
<td>Description</td>
<td>Price</td>
</tr>
<tr>
<td>------</td>
<td>-----------------------------------------------------------------------------</td>
<td>--------</td>
</tr>
<tr>
<td>1050</td>
<td>Wild Rock - Cupid Arroz, Pinot Noir, Central Otago</td>
<td>£51.00</td>
</tr>
<tr>
<td>1078</td>
<td>Spy Valley, Pinot Noir, Marlborough</td>
<td>£57.00</td>
</tr>
<tr>
<td>1067</td>
<td>Craggy Range, Pinot Noir, Te Muna Road Vineyard, Martinborough</td>
<td>£75.00</td>
</tr>
<tr>
<td>1016</td>
<td>Craggy Range Syrah, Gimblett Gravels Vineyard, Hawkes Bay</td>
<td>£70.00</td>
</tr>
<tr>
<td>1016</td>
<td>Craggy Range Te Kahu, Gimblett Gravels Vineyard, Hawkes Bay</td>
<td>£75.00</td>
</tr>
<tr>
<td></td>
<td><strong>Australia</strong></td>
<td></td>
</tr>
<tr>
<td>1071</td>
<td>Wakefield Promised Land, Cabernet, Merlot Clara Valley</td>
<td>£34.00</td>
</tr>
<tr>
<td>1072</td>
<td>Wakefield Eighty Acres, Shiraz and Viognier, Merlot Clara Valley</td>
<td>£37.00</td>
</tr>
<tr>
<td>1073</td>
<td>Wakefield Estate, Cabernet Sauvignon, Clara Valley</td>
<td>£38.00</td>
</tr>
<tr>
<td>1042</td>
<td>McHenry Hohnen, Shiraz, Margaret River</td>
<td>£39.00</td>
</tr>
<tr>
<td>1044</td>
<td>Jester Mitolo, Shiraz, McLaren Vale</td>
<td>£56.00</td>
</tr>
<tr>
<td>1055</td>
<td>Balnaves Coonawarra, Cabernet Sauvignon</td>
<td>£100.00</td>
</tr>
<tr>
<td>1008</td>
<td>Nine Popes, Chalres Melton, Barossa Vally</td>
<td>£110.00</td>
</tr>
<tr>
<td></td>
<td><strong>South America</strong></td>
<td></td>
</tr>
<tr>
<td>1000</td>
<td>Casa Silva Angustura, Grand Reserva Merlot, Colchagua Valley, Chile</td>
<td>£42.00</td>
</tr>
<tr>
<td>1031</td>
<td>Caro Lafite, Mendoza, Argentina</td>
<td>£155.00</td>
</tr>
<tr>
<td></td>
<td><strong>California</strong></td>
<td></td>
</tr>
<tr>
<td>1062</td>
<td>Iconoclast Cabernet Sauvignon</td>
<td>£65.00</td>
</tr>
<tr>
<td></td>
<td><strong>Dessert Wine</strong></td>
<td></td>
</tr>
<tr>
<td>4008</td>
<td>Muscat Beaumes de Venise, Domaine des Bernardins, 375ml</td>
<td>£36.00</td>
</tr>
<tr>
<td>3004</td>
<td>Szepsy Szamorodni, Tokaj, 500ml, Hungary</td>
<td>£135.00</td>
</tr>
<tr>
<td>3002</td>
<td>Szepsy Aszú, 6 Puttonyos, Tokaj, 500 ml, Hungary,</td>
<td>£290.00</td>
</tr>
</tbody>
</table>