

Formal Dinners



Poached Salmon & Hollandaise Bouchée
Baby Watercress

Smoked Salmon, Buttermilk Blini
Beetroot Jam

Hampshire Beef Carpaccio
Horseradish Scone, Watercress Pesto

Maple Glazed Ham Hock Roulade
Rosemary Crostini, Piccalilli Gel

Pesto Brushed Bocconcini
Plum Cherry Tomato (v)

Rosary Goats Cheese & Candied Walnut
Parmesan Shortbread, Fennel Cress (v)

Ginger & Soy Tiger Prawn
Lime & Coconut Dipping Sauce

Rare Roasted Hampshire Beef
Yorkshire Pudding, Horseradish Cream, Baby Cress

Smoked Haddock Kedgeree Croquettes
Cucumber Yoghurt

Wild Mushroom & Pecorino Arancini
Parmesan Crumb (v)

Shepherd's Pie
Braised Lamb Shank, Celeriac Mash

Thai Chicken Skewer
Lime & Coconut Marinade

Balsamic & Tomato Tartlet
Fresh Basil Pesto (v)

Corporal Jones Toad in the Hole
Red Onion Relish

Char-Grilled Steak Pop
Béarnaise Sauce

Pan Seared Scallop
Roasted Cauliflower Puree, Black Pudding Crumb *

* £1.00 supplement

pre-dinner canapés

£10.00 per person



Maple Glazed Ham Hock Terrine
Soused Vegetables, Toasted Brioche, Micro Leaf Salad

New Forest Wild Mushroom Risotto
Shaved Pecorino, Wild Rocket Truffle Cream (v)

Spiced Butternut Squash Soup
Onion Bhaji, Coriander Cress (v)

Roasted Plum & Sun-Blushed Tomato Soup
Basil Puree (v)

Rosary Goats Cheese Bavoir
Beetroot Tart-Tatin, Red Chard & Mizuna Salad,
Pickled Walnut, Virgin Seed Oil (v)

Feta, Avocado & Watermelon Salad
Mild Chilli, Lime & Coriander Dressing (v)

Char Grilled Chicken Supreme
Baby Carrot, Courgette & Aubergine,
Garlic & Thyme Roasted Parisienne Potatoes, Sauce Vierge

Roasted Breast of Guinea Fowl
Pearl Barley, Stuffed Thigh, Anna Potatoes, Carrot Puree,
Sautéed Cabbage & Leeks, Thyme Infused Braisage

Hampshire Pork Belly
Pork Cheek Croquette, Purple Sprouting Broccoli, Sage Roasted
Parisian Potatoes, Apple Cider Jus, Toffee Apple

Pan Seared Duck Breast
Fois Gras, Braised Chicory, Spring Greens, Dauphinoise Potato,
Red Wine & Cherry Jus

Slow Cooked Blade of Hampshire Beef
Pancetta, Baby Shallots, Chestnut Mushrooms,
Whole Grain Mustard Mash, Root Vegetables, Bourguignon Jus

Pan Seared Breast of Chicken
Stuffed with Tarragon Mousse, Seasonal Garden Vegetables,
Cocotte Potatoes, White Wine Cream

Char-Grilled Salmon Fillet
Confit Chervil Potato, Sautéed Samphire, Spring Greens,
Avocado Salsa, Lemon Infused Oil

Lemon Posset
Candied Lemon & Lemon Curd, Summer Berry Compote,
Vanilla Shortcake

Vanilla & White Chocolate Crème Bruleé
English Strawberries, Sable Biscuit

Caramel Panna Cotta
Homemade Ginger Bread, Cinnamon & Hazelnut Tuile, Salted
Caramel Gel

Summer Berry Eton Mess Jam Jar
Double Butter Shortbread, Honeycomb Crumb

Warm Chocolate Brownie
Chocolate Syrup, Hazelnut Praline, Locally Produced Clotted Ice
Cream

formal dinner £45.00 per person



Vegetarian Mains

Glazed Rosary Goat's Cheese
Spinach & Potato Rosti, Roasted Baby Beets,
Beetroot Puree, Fresh Basil Pesto (v)

English Asparagus & Sweetpea Risotto
Summer Pea Velouté, Parmesan Tuile,
Pea Shoots (v)

Pumpkin & Porcini Mushroom
Mezzaluna
Wilted Baby Spinach, Pickled Porcini, Roasted
Garlic & Sage Cream (v)

Roasted Butternut Squash
Spinach & Bean Cassoulet, Butternut Velouté,
Parmesan & Rosemary Crumb, Wild Rocket
& Radish Salad (v)

Artichoke, Chestnut Mushroom &
Sun-Blushed Tomato Wellington
Braised Red Cabbage, Sweet Potato Rosti,
Red Wine Jus (v)

Starters

Gin & Dill Cured Salmon
Celeriac & Fennel Remoulade,
Cucumber Gel, Rock Chives
£2.00 supplement

Lobster & Crayfish Jam Jar
Bloody Mary, Cucumber & Tomato Salsa,
Wholemeal Bread
£3.00 supplement

Chalkstream Trout Fillet
Pea Panna Cotta, Crisp Pancetta,
English Pea Purée
£3.00 supplement

Chargrilled English Asparagus
Locally Produced Cured Pork Carpaccio,
Endive Salad, Aged Balsamic Pearls
£2.00 supplement

Home Smoked Chicken
Marinated Artichoke, Charred Baby Gem,
Parmesan Crostini, Pancetta,
Garlic & Lemon Dressing
£2.00 supplement

Confit Duck Leg & Pistachio Terrine
Pickled Red Cabbage, Rhubarb & Ginger
Compote, Crispy Duck Skin
£2.00 supplement

Pan Seared Scallops in Shell
Samphire, Toasted Hazelnut & Coriander Butter
£7.50 supplement

Mains

Rosemary & Thyme Crusted Lamb
Rump
Warm Salad of Jersey Royals, Heritage Tomato,
Garden Beans, Black Olive, Feta,
Lemon & Garlic
£4.00 supplement

Pan Seared Sea Bass Fillet
Seared King Scallop, Braised Baby Fennel,
Wilted Spinach, Sauce Vierge
£4.00 supplement

Beef Fillet & Braised Ox Tail
Grilled Baby Artichokes & Beets, Thyme Fondant
Potato, Morel & Port Reduction,
Horseradish Foam
£10.00 supplement

Hampshire Lamb Duo
Lamb Rump, Confit Garlic Studded Lamb
Breast, Roasted Cauliflower, Spinach & Leeks,
Dauphinoise Potato, Redcurrant Jus
£6.00 supplement

Chalcroft Farm Ribeye Steak
Spinach & Potato Rosti, Portobello Mushroom,
Tomato & Basil Compote,
Green Peppercorn Sauce
£6.00 supplement

Gigot of Monkfish in Parma Ham
Vegetable Ribbons, Curly Kale, Tomato & Red
Pepper Passata
£4.00 supplement

Desserts

Dark Chocolate Torte
Chocolate Soil, Nougatine Crunch, Crème
Fraiche Chantilly
£1.50 supplement

Caramelised Lemon Tart
Macerated Raspberry, Raspberry Syrup,
Local Vanilla Gelato
£2.00 supplement

Strawberry Streusel Cheesecake
Strawberry Textures
£1.50 supplement

Pistachio & Raspberry Bakewell
Pistachio Praline, Macerated Raspberries,
Mascarpone
£2.00 supplement

Apple & Cinnamon Crumble
Cheesecake
Crème Anglaise, Toffee Apple
£1.50 supplement

Pear & Almond Tart
Stem Ginger, Mascarpone Cream,
Stem Ginger Syrup
£1.50 supplement

upgrades



Starter Boards

Country Garden Platter

Honey Glazed Ham Hock Terrine, Garden Herbs, Homemade Piccalilli

Home Smoked Chicken, Chargrilled Mango

Baked Tunworth Cheese Box, Sweet Plum Chutney

Heritage Tomato, Basil & Black Pepper

Red Chard, Rocket, Baby Summer Shoots

Fish Platter

Gin & Dill Cured Salmon, Fennel Remoulade, Hampshire Watercress

Smoked Mackerel & Horseradish Pâté, Wholemeal Crostini

Fresh Crayfish, Bloody Mary Sauce

Lemon Wedges, Seaweed Crisps, Summer Leaves

Anti Pasti

Parma Ham, Chorizo, Salami, Mortadella

Sun-Blushed Tomato, Chargrilled Aubergine, Zucchini

Bocconcini, Marinated Olives, Olive Oil, Balsamic Vinegar

Rocket, Shaved Parmesan

All £3.00 supplement per person

Roast Sharing Boards

Chalcroft Farm Roast Sirloin of Beef

Salsa Verde Crust, Yorkshire Pudding

£4.00 supplement per person

Twice Cooked Hampshire Pork Belly

Pickled Red Cabbage, Caramelized Apple Tart

Garlic, Lemon & Thyme Rubbed Roast Poussin

Crisp Pancetta, Hazelnut & Coriander Stuffing

Barbequed Shoulder of Lamb

Rosemary, Garlic & Olive Oil Marinade, Roasted Aubergine Puree

£4.00 supplement per person

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Traditional Roast Potatoes

Carrot Puree, Sautéed Spring Greens, Cauliflower Cheese

sharing boards



Traditional Selection

Cave Aged Cheddar

Somerset Brie

Stilton

Celery Sticks, Black Grapes, Savoury Biscuits,

Orchard Fruit Chutney

£7.50 per person

Regional Favourites

Cave Aged Cheddar

Dorset Blue Vinney

Hampshire Tunworth

Lyburn Old Winchester

Celery Sticks, Black Grapes, Savoury Biscuits,

Orchard Fruit Chutney

£8.00 per person

Something Special

Cave Aged Cheddar

Hampshire Loosehanger

Two Hoots Barkham Blue

Hansus Goats Cheese

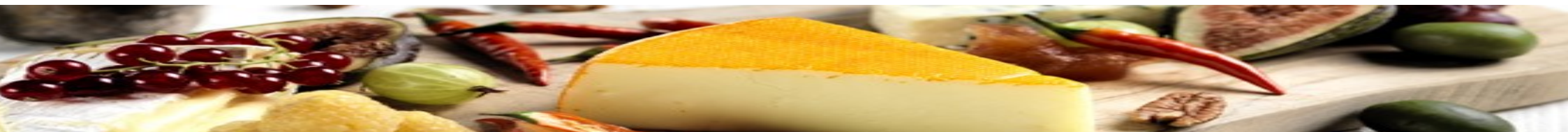
Smoked Hampshire Lyburn

Figs, Apricots, Celery Sticks, Black Grapes, Savoury Biscuits,

Orchard Fruit Chutney

£9.00 per person

cheese



Minimum Guest Numbers

The prices quoted are based on the minimum number of guests & your catering & liquor requirements, as shown on your quotation. Our usual policy is to cater for a minimum of 50 guests. However, all events are individually assessed, including location & availability.

Validity

Our quotation is valid for 30 days from date of issue.

Payment

An invoice will be raised (based on menu / liquor requirements & minimum guest numbers) for a non-refundable 30% deposit payment at the time of confirmation of the event

Alternatively, a non-refundable payment of £600 (inc VAT) will be payable, if requirements are undecided.

The Deposit Payment is required to secure your date & our services.

A final invoice will be raised for the balance of all pre-booked catering & liquor requirements, based on minimum or final guest numbers, whichever is the greater.

This invoice is payable 30 days prior to your event.

For events booked within 30 days of the event date, full payment is required before the event takes place.

Additional requirements added, that have not already been included in your final invoice/checklist, will be invoiced immediately.

Our payments terms are 7 days from date of invoice, otherwise interest may apply (at 7% above current Bank of Engl& base rate, calculated on a daily basis).

BACS/CHAPS Payment

Please see our invoice for full bank details.

Cheque Payment

We are unfortunately unable to accept cheque payments.

Card Payment

Any payments made by credit card will be subject to a 2% handling fee based on the total invoice value (including VAT). Please note that we do not accept payment by American Express.



Venue

Unless otherwise stated in our quotation, the customer is responsible for all venue related costs, including power, water, running costs etc.

Cancellation

Cancellation notice must be confirmed in writing. In the event of cancellation of services for whatever reason, the following cancellation charges will apply:

Less than 30 working days prior to the event 50% of final invoice.

Less than 7 working days prior to the event 75% of final invoice.

Less than 2 working days prior to the event 100% of final invoice.

Property Damage

Clients will be responsible for any damage caused to property during event / decorations.

Pricing

Our prices could be subject to change, should the date of your event alter. VAT is currently charged at 20%. Final prices are dependent on venue location, guest numbers & individual requirements. All prices are not confirmed until a site visit or meeting has been undertaken (if the venue is unknown to us). Prices are based on a minimum of 70 guests dining from our three course menu options.

Additional Costs

Emission / London waiting charges, including additional staff travel / accommodation costs, will apply where necessary.

We reserve the right to pass on any additional costs which are incurred for your event that are beyond our control. For example, tolls, charges, government tax increases, increased food/fuel costs due to market forces.

Food Allergies & Intolerance

Due to the nature of 'outside' event catering, it is vital to ensure that we are made aware of any guests with food allergies or intolerance prior to your event as it may not be possible to provide an alternative option 'on the day'. We will have allergen information available to guests, if you have any concerns regarding menu choices, please ask your guests to contact us directly.

terms & conditions