



# Celebrations At Ringwood Hall Hotel & Spa

Whether it's a birthday, anniversary or just a get together with family and friends, let the Team at Ringwood Hall Hotel and Spa help you make those special memories count

With private dining rooms to cater for 2 to 250 we have something for every occasion

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The choice of menu is a set meal. Please select one starter, one main course and one dessert for your entire party.

In the event that choices are given to your guests; a supplement charges of £4.00 per person will apply and all pre ordered choices must be supplied to the hotel 4 weeks in advance of your event date. They must be written clearly on guest place-cards and a fully detailed spreadsheet provided.

# Room Hire Charge

Minimum requirements applicable please contact the sales team for further details.

# RECEPTION ROOM HIRE CHARGES AND CAPACITIES – BASED ON MINIMUM <u>ADULT</u> NUMBER

	COST	Sit down meal		Evening Parties & Discos	
		<u>Minimum /</u> <u>Maximum</u>		Minimum / Maximum	
CAVENDISH SUITE	£95.00	-	12	N/A	N/A
HOLLINGWOOD SUITE	£195.00	-	40		40*
PORTLAND SUITE	£295.00	-	50	-	50
CHATSWORTH SUITE	£295.00	-	50	-	50
RINGWOOD SUITE	£795.00	60	130	100	250
GARDEN MARQUEE	£1995.00	80	180	120	350

<sup>\*</sup> No Disco or band permitted upstairs in our first floor Hollingwood Suite – Background music only.

All catering and beverages supplied by the Hotel.

# **Canapes and Arrival Nibbles**

# Canapes selector ( please select set 1 OR set 2 ) (£10.95-2021) ( £11.95 -2022) ( £12.95-2023)

#### Set 1

- Canapes earth and sea
- Clementine and fois gras
- Chicken tikka wrap
- Trout egg sesame rice
- Salmon & poppy seed choux
- Scallop seaweed and poppy blini

#### Set 2

- Cheese delight
- Nut and goats cheese
- Mushroom and compte cheese and truffle
- Apricot and Fourne d Ambert cheese hazelnut almond cake
- Mimolette cheese cumin seed

# Additional choices @ £2.00 per person supplement

- Mini cheese burger
- Shrimp fritter
- Mini pecan pie
- Satay courgette skewer

# Arrival snacks and nibbles (serves approximately 8 guests unless otherwise stated)

Popcorn	£8.95 per bowl
Wasabi Peas	£8.95 per bowl
Peanuts and Bombay mix	£8.95 per bowl
Crisps and Tortilla Selection	£8.95 per bowl
Pringles and crisp selection	£8.95 per bowl
Crudities platter served with garlic dip ( serves 20 )	£29.95 per platter
Strawberries with sugar dip ( serves 20 ) ( may incur a surcharge out of season )	£29.95

# **Afternoon Tea Menus**

## Afternoon Tea Menu 1

(£22.95 - 2020) (£23.95-2021) (£24.95-2022) (£25.95-2023)

- Served to your tables with cake stands
- Dressed napkins
- Selection of finger sandwiches to include smoked salmon & cream cheese, cucumber, tomato and black pepper, roast ham & mustard, egg mayonnaise
- Freshly baked cherry and plain scones with clotted cream and preserves
- Chefs selection of cakes
- Selection of tea's including herbal and fruit teas

## Afternoon Tea Menu 2

(£24.95 - 2020) (£25.95-2021) (£26.95-2022) (£27.95-2023)

- Served to your table with cake stands and salad bowls
- Napkin and cutlery (knife & fork) dressed
- Selection of wraps to include: roast lamb and mint, chicken with crisp bacon and tarragon, grilled lemon chicken with cracked black pepper, hoisin duck and spring onion, cheese coleslaw and humus, prawn with green chilli and tomato, roasted vegetable with feta cheese
- Salad bowls to include: fig and orange salad, chick pea, courgette and potato salad with fennel, minted cous cous with apricots and chilli jam
- Pork pie, quiche and scotch egg
- Chefs selection of cakes
- Selection of tea's including herbal and fruit tea

# **Formal Sit Down Menus**

The choice of menu is a set meal. Please select one starter, one main course and one dessert for your entire party.

In the event that choices are given to your guests; a supplement charges of £4.00 per person will apply and all pre ordered choices must be supplied to the hotel 4 weeks in advance of your event date. They must be written clearly on guest place-cards and a fully detailed spreadsheet provided.

#### **Starters**

(£9.45 - 2020) (£9.95-2021) (£10.45-2022) (£10.95-2023)

- Soups served with a selection of warm bread rolls, choose one from the following: Cream of vegetable, Potato and leek, Spiced white onion, Tomato and basil, Broccoli and stilton, Curried sweet potato and coconut
- Chicken and black pudding terrine, tomato chutney, brioche
- Baked goats cheese, basil, tomato bruchetta and rocket
- Traditional prawn cocktail, Marie rose sauce, pickled cucumber, buttered brown bread
- Butternut squash and red pepper pate, toasted ciabatta
- Tomato, thyme and feta tart, balsamic and endive
- Wild mushroom garlic basil gratin with a warm bread roll

#### Main courses

(£21.45 - 2020) (£21.95-2021) (£22.45-2022) (£22.95-2023)

- Roast topside of beef served with roasted potatoes, Yorkshire pudding and roast gravy
- Roast chicken, served with stuffing, bacon roll, Yorkshire pudding and roast gravy
- Mozzarella and caramelised onion tart, red pepper sauce and roasted potatoes
- Roast pork loin, crackling, apple stuffing, dripping roasted potatoes and a sage and brandy sauce
- Butternut squash and sage risotto with shaved parmesan
- Salmon steak, chive crushed new potatoes with fennel cream sauce
- Warm wild mushroom tart, rocket tomato spring onion radish salad with truffle oil

#### **Starters**

(£9.45 - 2020) (£9.95-2021) (£10.45-2022) (£10.95-2023)

- Sticky toffee pudding served with vanilla custard
- Baked New York cheesecake, blackberry coulis
- Chocolate orange tart with whipped cream
- Warm apple frangipane tart with pouring cream
- Vanilla panacotta with berry compote
- Giant profiterole with vanilla cream and milk chocolate sauce

#### Why not add a fourth course?

 Selection of cheese and biscuits served with celery, grapes and homemade chutney @ £10.95 per person

#### And finally

• Freshly ground coffee and tea with handmade fudge @ £2.95 per person if required

# **Vegan Menu Options**

#### Starters

- Roast red pepper and butternut squash pate, Melba toast
- Spiced cous cous stuffed courgette
- Five bean cassoulet
- Cajon spiced vegan halloumi fries, sweet chilli sauce

#### **Main Course**

- Caramelised red onion filo tart and fondue
- Leek and pea risotto
- Vegetable coconut curry and rice
- Vegetable enchilada
- Roast red pepper quinoa and courgette fritters

#### Dessert

- Apple crumble and ice cream
- Chocolate cherry tart
- Lemon cheesecake
- Spiced poached pear and berry compote

## Children's Menu

A set menu is required for all children or alternatively you may offer the children a small portion of the adult menu: Children's charges: 2 years and under complimentary, 3-5 years @ £21.00, 6-11 years £27.50 & 12-14 years £31.50. 15 years and above charged at adult rate.

#### To start

- Cheesy garlic bread
- · Cucumber, pepper, carrots and celery sticks with either hummus, cream cheese or salsa
- Nachos with cheese sauce
- Potato skins with cheese or cheese and bacon
- · Tomato soup

#### Main Course

- Large Yorkshire pudding with savoury mince **or** sausage, mashed potatoes, peas and carrots and roast gravy (vegetarian mince and sausage available)
- · Grilled chicken fillets with fries and baked beans
- Roast chicken dinner, served with seasonal vegetables and potatoes
- Pasta Bolognese with toasted garlic bread
- Margarita pizza with fries

#### Followed by

- Ice cream sundae choice of chocolate, vanilla or strawberry (same choice for all)
- Warm cookie served with vanilla ice cream
- Fresh fruit platter

# **Buffet Menu Options**

# Ringwood Buffet Selector

(£21.95 - 2020) (£22.95 - 2021) (£23.95 - 2022) (£24.95 - 2023)

Please select 9 items from the content below to create your bespoke evening buffet menu

Selection of meat and vegetarian sandwiches

Selection of meat and vegetarian wrap

Sausage rolls

Cold pork pie

Cheese and onion quiche

Broccoli and Stilton quiche

Salt and pepper chips

Seasoned potato wedges

Selection of meat and vegetarian pizzas

Honey mustard cocktail sausages

Chinese chicken drum sticks

Scotch eggs

Halloumi fries spicy tomato dip

Breaded garlic mushrooms

Salt and pepper squid, lemon mayonnaise

Deep fried cod bites, tartar sauce

Onion straws

Lamb samosas

Peri peri chicken wings

Cheesy garlic bread

Tomato and onion salad

Selection of cold sliced meats

Coleslaw

Tossed salad

Penne pasta sun dried tomato, basil and parmesan

Prawn salad sea food dressing

Upgrade - why not upgrade your evening buffet?? £2.50 per person for each additional item, or 3 choice for £5.50

## Hog Feast Buffet Menu

£25.95 - 2020) (£26.95 - 2021) (£27.95 - 2022) (£28.95 - 2023)

Option to have the hogs head on display if requested in advance.

Slow roast pork leg

Pork loin chop

Tomato sausages

Pork sausages

BBQ belly ribs

Bread cobs

Stuffing

Apple sauce

Garlic bread

Spicy Thai minced pork curry

Rice

Quorn lasagne

New potatoes

# **BBQ Feast Buffet**

Some items cooked outdoors to create the smell and ambiance (weather permitting) then served indoors from the buffet table.

(£23.95 - 2020) (£24.95 - 2021) (£25.95 - 2022) (£26.95 - 2023)

BBQ belly ribs

Thyme roasted pork steak

Lamb kofta kebabs

Minted lamb cutlets

Lemon and pepper chicken thighs

Vegetable kebabs

Buttered new potatoes

Vegetable rice

Corn on the cob

Beef burger and onions

Bread cobs

Hot dog and onions

Hot dog roll

Jacket potatoes

Grated cheese

Spiced vegetable bean burger

Mixed smoked bbq beans

# **Hog Feast / BBQ Mix**

Some items cooked outdoors to create the smell and ambiance (weather permitting) then served indoors from the buffet table.

 $(\pounds 28.45 - 2020) \ (\pounds 29.45 - 2021) \ (\pounds 30.45 - 2022) \ (\pounds 31.45 \ -2023)$ 

Slow roast pork leg

Pork loin chop

Tomato sausages

Pork sausages

BBQ belly ribs

**Bread cobs** 

Stuffing

Apple sauce

Garlic bread

Spicy Thai minced pork curry

Rice

Quorn lasagne

New potatoes

Lemon and pepper chicken thighs

Corn on the cob

Beef burger and onions / Spiced vegetable bean burger

Hot dog roll