



Ringwood Hall

H O T E L

The Collections
Menu and Drinks Plans



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The wedding breakfast is a set meal. Please select one starter, one main course and one dessert for your entire party ("ladies" and "gentlemens" menus are an option for you to provide choices - ask for details)

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

Wedding Breakfast

The wedding breakfast is a **set meal**. Please select one starter, one main course and one dessert for your entire party ("ladies" and "gentlemens" menus are an option for you to provide choices – ask for details)

In the event that choices are given to your guests; supplement charges will apply and all pre-ordered choices must be supplied to the hotel 2 weeks in advance of your wedding date. They must be written clearly on guest place-cards and a fully detailed spreadsheet provided.

All Inclusive Menus

Starters £7.75 (£8.45 2018) (£8.95 2019)

- Soups served with a selection of warm bread rolls to include leek and potato, cream of tomato and basil, roast tomato & pepper, broccoli and stilton, cauliflower and blue cheese croute, French onion with cheese croute, cream of mushroom and thyme, carrot and coriander, cream of vegetable, spring vegetable broth, minestrone and parmesan.
- Fan of seasonal melon with fresh fruits and a rich fruit coulis
- Smoked chicken and spiced potato salad with mixed leaves drizzled with a chive crème fraîche
- Chicken, pork and thyme terrine wrapped in bacon on an apple and thyme chutney
- Pork, apple and sage coarse pate, pickled baby vegetables toasted herb loaf
- Plum tomato and parmesan bruschetta tomato concass with fresh basil and olive oil on toasted herb ciabatta and balsamic glaze
- Flaked poached salmon and prawns bound in honey mustard with carrot and sauerkraut salad and horseradish dressing
- Medium coarse pate, onion marmalade and warm crusty bread
- Smoked chicken and wild mushroom crostini, with toasted herb sour dough loaf, buttered asparagus and truffle oil dressing
- Whole baked camembert, studded with rosemary and garlic with a raspberry and thyme jam, baked soft with crusty French bread and celery

Wedding Main Courses

£19.75 (£20.45 2018) (£20.95 2019)

- Roast turkey breast, sage and onion stuffing served with a bacon roll and a roast gravy
- Chicken supreme baked in a white wine, shallot, garlic and tomato sauce
- Roast loin of pork marinated with grain mustard, honey and Demerara sugar with a grain mustard sauce
- Loin of pork, with apricot and sage farce, roast gravy
- Pan-fried chicken breast rubbed with fresh garden herbs wrapped in smoked bacon with roasted shallots and honey with a port and thyme sauce
- Braised blade of beef with sautéed wild mushrooms baby onions and a rich stout gravy served with a wholegrain mustard herb mash and seasonal vegetable
- Baked darne of salmon infused with coriander and lime served with watercress and butter sauce
- Chicken supreme with a white wine, mushroom and tarragon sauce
- Roast topside beef served traditionally with a Yorkshire pudding and roast gravy (sirloin available with £2.00 supplement)
- Leg of lamb served with a tomato and rosemary sauce and creamy garlic mash

Vegetarian Main Courses

- Savoury pancake filled with strips of vegetables, bound in a rich tomato sauce topped with mozzarella cheese sauce
- Roast pimento filled with savoury rice and tomato sauce
- Tomato and basil tart with a rocket and parmesan salad
- Wild mushroom and leek tart on crushed potatoes with a chive cream sauce

- Roast vegetable strudel with feta and olives
- Mushroom and red onion bread pudding roasted flat mushroom with a red onion confit encased in a bread crust
- 3 cheese pastry tart with Williams pear and chutney with leeks red Leicester and goats cheeses
- Beetroot and butternut cup cake pie crisp pastry filled with a stewed beetroot and topped with butternut squash
- Goats cheese and red onion marmalade cheesecake with fresh thyme
- Plum tomato and basil puff tart with a tomato chutney basil pesto and black pepper

Desserts £ 7.75 (£8.45 2018) (£8.95 2019)

- A selection of individual fruit pies served warm with English butter toffee ice cream
Select from the following: blueberry and apple, apple, cherry, blackberry and apple (please select one only)
- Fresh strawberry shortbread – shortbread biscuits with fresh cream and strawberries set on a strawberry sauce
- Warm apple pie served with cream, ice cream or custard (please select one only)
Apple and blackberry crumble served with a cinnamon custard or cream (please select one only)
- Sticky toffee pudding served with vanilla custard
- Bakewell tart served with a vanilla custard
- Dark chocolate truffle tort dusted with dark cocoa & creme Chantilly
- Chocolate opera torte, alternating rich layers of coffee and dark chocolate cream between dark chocolate sponge and finished with a dark Ganache glaze
- Vanilla cheesecake individually and simply presented with summer berries and crème Chantilly
- Mango Charlotte, mango and vanilla mousse bound in a classic blonde sponge
- Blueberries and cream cheesecake with sweet blueberries set on buttery biscuit base
- Dark chocolate and Cointreau torte, a rich chocolate parfait with a soft orange centre
- White and dark chocolate roulade with warm chocolate sauce
- Baked cookie dough cheesecake with white chocolate sauce and fresh raspberries
- Chocolate and orange bread and butter pudding with orange vanilla custard
- Irish cream liquor oval bavavois, whisky cream mousse with a dark chocolate mirror
- Raspberry and clotted cream cheesecake, set on an all butter biscuit base with fresh raspberries and cream Chantilly **Assiettes may be selected supplement of £4.00 per person (Please see à la carte dessert section)**

And Finally

- Freshly ground coffee and tea with handmade fudge £2.95 (charged extra to all-inclusive if required)

A La Carte Menu Selector

Costings based on 2017 prices, subject to annual and governmental increase

Starter Selection

- Warm crab and goat's cheese tartlet set on a chard salad.....£8.95
- Pan fried wild mushroom and smoked duck served with garlic toast and rainbow chard salad and cherry dressing.. £8.95
- Ham hock terrine with pink peppercorns shallot and red wine jam..... £7.95
- Cured meat platter with cured beef, pastrami, Milano sausage and garlic sausage served with dressed salad and crusty French bread £8.50
- Traditional prawn cocktail served on crisp baby gem with brown bread and butter..... £7.95
- Wild mushroom tartlet served warm with crisp smoked pancetta topped with mature cheddar cheese with a spicy tomato dressing £7.95
- Dovetail of seasonal melon and Parma ham, kiwi and passion fruit syrup £7.95
- Smoked salmon terrine with poached monkfish, bound with coriander and saffron..... £8.95

A La Carte Main Courses

- Pan fried chicken supreme served with a cream scallion sauce and basil pesto dressing £19.95
- Poached salmon darne served cold on a bed of watercress with a cucumber and dill relish and scrubbed potatoes..... £19.95
- Oven roast chicken and sautéed wild mushrooms, pink peppercorn cream sauce..... £19.95
- Medallions of pork with roast apple and cider sauce on creamed leeks..... £19.95
- Baked cod with Parma ham, pancetta and parsley wine sauce £20.95
- Marinated rump of lamb with Grand Marnier, fresh mint and spring onion mash and roast gravy £20.95
- Roast tenderloin of beef, caramelised shallots, red wine and thyme gravy..... £22.95
- Pork fillet stuffed with roast apples, black pudding and fresh sage, calvados brandy cream..... £20.95
- Fillet of beef medallions served on fondant potato, with venison pate, woodland mushroom and wine gravy £24.95
- Roast duck breast with an apricot and honey butter sauce garnished with fresh mandarin segments and watercress..... £21.95
- Roast sirloin of beef served traditionally with Yorkshire pudding and roast gravy..... £20.95

A La Carte Desserts

- Fraise delice, strawberry parfait set on a vanilla sponge with a strawberry sauce..... £7.95
- Trio of chocolate with a white chocolate sauce..... £8.95
- Lime and passion fruit cheesecake with a mango and thyme syrup £8.95
- Tiramisu with Irish cream and mascarpone £7.95
- Dark chocolate and praline torte with crème anglais £7.95
- White peach melba with vanilla parfait and fresh cream . £8.95
- Warm blueberry pie with clotted cream ice cream £7.95
- Pear and raspberry frangipan with a summer fruit compote..... £7.95
- Raspberry and amaretto cheesecake with ginger cream £8.95

And Finally

- Freshly ground coffee and tea with handmade fudge £2.95
- Freshly ground coffee and tea with petit fours £4.95

Assiettes (£10.95)

(can be substituted in all inclusive menus) for a supplement of £4.00 per person

After Dinner Assiette

- Mini espresso cup with mocca mascarpone & savoiardi biscuit
- Rum & raisin cookie with buttermilk dipping
- Dark chocolate & whisky ganache

Fruit Assiette

- Passion fruit and caramel mini brulee
- Brandy snap cone filled with a wild gooseberry, tangerine & basil compote
- Choux pastry ring with crème patisserie, white chocolate & amoretti coated strawberries

Carvery Menus

To Start

**Choice from the All Inclusive Starter Selection @ £7.75
(£8.45 2018) (£8.95 2019)**

Carvery Main Course – minimum 50 guests (can substitute into all-inclusive menu £2.00 per guest supplement)

Option 1 - £21.50 (£21.95 2018) (22.50 2019)

- Your choice of 3 hand carved joints: roast beef with Yorkshire pudding, turkey crown with sage and onion stuffing, roast leg of lamb, stuffed pork loin with apricot and sage. Vegetarian option roasted vegetable strudel with feta or mushroom stroganoff.
- Roasted potatoes, Lyonnaise potatoes, cauliflower mornay, medley of root vegetables, braised green cabbage and bacon lardoons, roast gravy and traditional sauces

Option 2 - £21.50 (£21.95 2018) (£22.50 2019)

- Baked gammon with honey mustard glaze, roast sirloin of beef, black pepper and lemon marinade roast chicken pieces, white fish and prawn pie, roasted vegetable strudel with feta and mushroom stroganoff.
- Buttered new potatoes, broccoli mornay with parmesan crumb, selection of salads to include; Caesar salad, spiced coleslaw, spring greens with olive oil and bacon, Greek salad, tomato and red onion salad with basil oil, traditional sauces

Desserts

From the buffet table @ £7.75 (£8.45 2018) (£8.95 2019)

- Selection of tarts and puddings which include; vanilla custard, Bakewell pudding, fresh fruit tarts, pastry creams, tart au citron, bitter chocolate tart, choux buns with chocolate and bailey cream, fresh fruit, whipped cream

**Or choice from the All Inclusive Dessert Selection @ £7.75
(£8.45 2018) (£9.95 2019)**

Wedding Breakfast Buffet Selectors To Start

Choice of a set starter served to your guests from the 'All Inclusive' Starter Selection @ £7.75 (£8.45 2018) (£8.95 2019)

Hot Buffet Selection @ £19.75 (£20.45 2018) (£20.95 2019) (minimum 50 guests)

Choose a hot dish from each section.

Choose a hot dish from each section.

Hot Chicken Dishes

- Poached chicken, baby onions, crisp bacon with red wine and honey, pot roasted chicken with sautéed root vegetables and diced potatoes, creamy chicken broth with coconut cream roasted pimento and fresh mango, grilled chicken breast fillets with penne pasta, fresh salsa and lime, chicken tikka masala, roast chicken and ham hot pot with French cut potatoes and sage stuffing

Hot Beef Dishes

- Beef bourguignon with red wine and shallots, steak casserole with button mushrooms and black sheep ale, beef strips in a cream Dijon and white wine sauce, beef with black bean and pepper sauce with water chestnuts and bean shoots, steak and kidney pie with a crisp pastry top, barbecued beef with green peppers, corn and smokey barbecue sauce, beef and pork balls, tomato and garlic ragu topped with Monterey jack cheddar, beef stroganoff with fried shallots and mushrooms with cream and brandy

Hot Pork Dishes

- Pork and leek casserole with fresh sage, pork and apple stew with calvados brandy and cream, pork and white stilton pie with apricots, sweet and sour pork with baby corn, yellow peppers and onions, loin of pork, honey and mustard glaze (sliced), pork schnitzel, pork leg with a light herb crumb, tomato and basil sauce, pork belly with chorizo and haricot beans, tagliatelle with lemon and chilli pork

Vegetarian Dishes

- Chick pea and lentil casserole with barbecue asparagus – vegan, butternut squash and summer vegetable pie, grilled mushroom stroganoff, sautéed wild mushrooms and onions with cream and brandy, butternut squash and pumpkin coconut curry, vegetable tagine with chick peas, raisins and linguini pasta, vegetable lasagne with spinach, tomatoes and peppers topped with baked mozzarella

Choose 2 from the list below:

- Minted new potatoes, creamed potatoes with cheddar, sautéed potatoes, lyonnaise potatoes, roasted potatoes, parmentier potatoes with bacon, mushroom and fresh rosemary

All of the following are served as standard with the above choices:

- Hot vegetable rice, green leaf salad, tomato and onion salad, baby gem with parmesan, spicy coleslaw with apple, French bean and potato salad with wholegrain mustard vinaigrette, crusty French bread and butter, selection of pickles and sauces

Or alternatively

Cold Buffet Selection @ £19.75 (£20.45 2018) (£20.95 2019) (minimum 50 guests)

- Selection of cured meats, roast Yorkshire ham, rare mustard peppered beef, lemon and herb roasted Derbyshire turkey, loin of pork with apricot stuffing, Scottish salmon pieces garnished with fresh prawns and smoked salmon, selection of cold pies; ham and cheddar, turkey and cranberry, pork and apple
- Buttered potatoes, courgette and goats cheese tart, roasted tomato and parmesan tart, squash and barley salad with balsamic dressing, green leaf salad, tomato and onion salad, baby gem with parmesan, cheese and chive coleslaw, French bean and potato salad with wholegrain mustard vinaigrette, crusty French bread and butter, selection of pickles and sauce.

Please note, if you wish to mix hot and cold buffets, this can ONLY be done with the advice and guidance of a Wedding Coordinator

Desserts

From the buffet table @ £7.75 (£8.45 2018) (£8.95 2019)

- Selection of tarts and puddings which include; vanilla custard, Bakewell pudding, fresh fruit tarts, pastry creams, tart au citron, bitter chocolate tart, choux buns with chocolate and bailey cream, fresh fruit, whipped cream

Or alternatively choose a set dessert served to your guests from the All Inclusive Dessert Selection @ £7.75 (£8.45 2018) (£8.95 2019)

Barbecue Dinner Menu £30.95 (£31.50 2018) (£31.95 2019) (minimum 50 guests)

This 2 course Barbecue Dinner Menu is designed for those couples preferring more informal dining for their wedding breakfast, but still having a fully “dressed” room. This is a ‘buffet style’ service.

Main Course

- Marinated lamb cutlets with fresh mint and brandy
- Strip steak with caramelised red onion and black pepper marinade
- Pork loin steak with Chinese five spice marinade
- Cajun chicken breast
- Grilled tuna steak with chilli marmalade
- Grilled halloumi apple and zucchini kebabs baked eggplant with asparagus, garlic and sweet chilli
- Pasta quills with tomato concass, garlic, olive oil and fresh oregano.

- Mediterranean mixed salad
- Home-made spicy coleslaw
- Roasted red pepper and rice salad
- Carrot orange and sultana French bean salad with sea salt black pepper
- Crisp bay gem leaf salad with fresh parmesan and crispy bacon
- Pickle tray: onions, gherkins, beetroot, sauces
- French bread and soft floured rolls

Desserts

From the buffet table

Selection of tarts and puddings which include;

- Vanilla custard
- Bakewell pudding
- Fresh fruit tarts
- Pastry creams
- Tart au citron
- Bitter chocolate tart
- Choux buns with chocolate and bailey cream
- Fresh fruit, whipped cream

Wedding Breakfast Children’s Menu

A set menu is required for all children.

- Large Yorkshire pudding with savoury mince mashed potatoes, peas and carrots and roast gravy
- Grilled chicken fillets with fries and barbecue sauce
- Macaroni cheese and bacon with parmesan cheese straws
- Lincolnshire sausage and cheesy mash with roast gravy
- Pasta Bolognese with toasted garlic bread
- Margarita pizza with fries and barbecue sauce

- Followed by Ice Cream Sundae, chocolate brownie ice cream slice or Fresh Fruit Platter.

Alternatively you may offer the children a half portion of the adult menu.

Under 2’s complimentary

Evening Buffet Options

As part of your **“All Inclusive”**, the first 3 buffet options are available @ **£18.95**
(£19.95 2018) (£20.95 2019)

Finger Buffet

- Hot barbecue chicken wings
- Warm baked sausage rolls
- Spicy chicken tikka skewers
- Half baked jacket potatoes with cheddar and bacon
- Thai prawn parcels creamy Thai dip
- Lamb samosas with mint raita
- Spicy meat balls in tomato sauce
- Savoury scotch eggs
- Chicken satay and peanut dip
- Vegetable Satay
- Mini quiche selection
- Roast turkey
- Yorkshire ham
- Homemade cheesy coleslaw
- Tossed salad
- Crusty French bread and butter.

Pea and Pie Supper

Choose one from the section below:

- Beef dishes: steak and Guinness, mince beef and potato, steak and kidney, cottage pie
- Other dishes: chicken bacon and leek, pork and stilton, chicken and mushroom
- Vegetarian dishes: cheese and potato with grilled tomatoes, creamy vegetable

Choose between:

- Hot minted mushy peas or garden peas

Select one from:

- Mashed potato, chips, jacket potatoes

All served with roast gravy

Sandwich Deli Bar

- Crusty French bread, seeded rolls, warm flour tortillas.

Selection of deli style fillings: Please select 6

- Lemon pepper chicken
- Sausage
- Bacon and tomato
- Roasted vegetables and chilli
- Roast turkey and stuffing
- Honey chilli chicken
- Roast beef dijonnaise
- Celery and garlic humous
- Pork and hoisin sauce
- Honey mustard ham
- Selection of sliced meats

Selection of salads which include:

- Cheesy coleslaw
- Spicy rice salad
- Tomato and pepper penne pasta
- Sweet and sour beetroot
- Celery nut and sultana salad
- Dressed leaf salad
- Green salad
- Pickle tray
- Spicy potato wedges with sour cream
- Nachos with melted cheese and a selection of dips

NB. This buffet is designed to allow guests to match their favourite fillings to their chosen breads. Please note guests do make the sandwiches of their choice

You are welcome to “substitute” a buffet of your choice, additional charges will be applied please discuss with the wedding team.

Barbecue Buffet Menu £20.95 (£21.95 2018) (£22.95 2019)

- Beef burger and bun with fried onions
- Hot dog sausage will roll and fried onions
- Chicken wings in spicy sauce
- Mushroom, onion, pepper, courgette and aubergine kebabs flavoured with Cajun spices
- Lemon and cracked pepper roast chicken pieces
- Vegetable chilli and rice
- Barbecue spare ribs

Salads:

- Coleslaw
- Tossed salad
- Potato and chive
- Tomato and onion

Sides:

- Jacket potatoes
- Potato wedges and garlic dip
- Corn on the cob
- Fried onions

Barbecue Menu Selector

Individual barbecue items based on 2017 costings, subject to annual and governmental increase.

For a more “adventurous” barbecue, select your own items. The value must equate to £22.95 per guest as a minimum.

- Lemon and cracked black pepper chicken breast fillet.... £2.95
- Garlic and thyme chicken thighs..... £2.95
- Rosemary and minted New Zealand lamb cutlets..... £4.95
- Tuna steak with a red chilli jam £4.25
- Salmon steak hoisin glaze and toasted sesame seeds.... £3.25
- Whole red mullet stuffed with leeks and pak choi £5.25
- Thinly sliced sirloin of beef with a black pepper and port marinade £4.25
- Marinated pork loin Chinese five spice rub £2.95
- Blackened Cajun chicken thighs..... £2.25
- Lincolnshire pork sausages..... £1.95
- Half pound beef burgers £2.95
- Sweet and sour belly pork ribs £2.95
- Barbecued baby back pork ribs..... £2.95
- King prawns wrapped in pancetta £3.95

Vegetarian Dishes

- Corn on the cob.....£1.95
- Buttered asparagus and parmesan£2.25
- Char-grilled baby carrots, honey, orange and coriander £1.75
- Roasted red pepper and goats cheese£1.95
- Baked aubergine with cottage cheese and pineapple....£1.95

If your evening party follows your daytime celebrations here you are advised to cater for the total number of guests attending your evening reception, but no less than 80% is accepted.

If you are celebrating with an evening only party you are required to cater for all your guests attending.

Italian Buffet @ £20.95

(£21.95 2018) (£22.95 2019) (minimum 50 guests)

- Beef lasagne – a rich bolognese sauce layered with pasta and cheese sauce
- Vegetable penne pasta – ratatouille of vegetables in a rich tomato sauce flavoured with thyme topped with mozzarella cheese
- Chicken conchigli – strips of chicken breast in green pepper with a garlic cream sauce
- Roasted new potatoes flavoured with rosemary and garlic, Mediterranean bread selection, continental leaf salad, garlic bread.

Indian Buffet @ £20.95

(£21.95 2018) (£22.95 2019) (minimum 50 guests)

- Chicken tikka masala – tender pieces of diced chicken in a medium hot creamy sauce with tomato and onions
- Lamb Rogan josh – medium spices with tomato and green peppers
- Vegetable korma – lightly spiced courgette, aubergine, onion, red peppers and yellow peppers finished with a creamy coconut sauce
- Steamed rice, poppadoms, Bombay potatoes (potatoes cooked in medium spices), Naan bread, vegetable samosas, onion bhajis.

Chinese Buffet @ £22.95

(£23.95 2018) (£24.95 2019) (minimum 50 guests)

- Beef in black bean and garlic sauce – strips of beef, spring onion and black pepper in black bean and garlic sauce
- Stir fried chicken, ginger and pineapple, button mushrooms in a sweet chilli sauce and crisp peppers
- Egg noodles with bean sprouts, bamboo shoots, water chestnuts, carrot ribbons and broccoli florets in a sesame, honey, five spice and lemon sauce
- Plain steamed rice, prawn crackers, mini vegetable spring rolls, dim sum with plum sauce, roast duck and noodle salad.

Oriental Buffet @ £22.95

(£23.95 2018) (£24.95 2019) (minimum 50 guests)

- Thai chicken strips – breast of chicken in lemon grass, lime leaf, chilli, ginger galangal, coconut milk
- Thai red curried vegetables, spicy vegetables
- Pork with pineapple – diced pork with fresh pineapple in a light sweet and sour sauce
- Papaya salad, Thai dim sum's, sour rice noodle salad, lime scented rice, melon scented rice.

Also available on request: Tapas, Greek, Mexican and Caribbean

Hog Feast Menu 1 @ £22.95

(£23.95 2018) (£24.95 2019)
(minimum 50 guests)

Option to have the hogs head on display, is only available upon request

- Roasted loins with apple and cider pulled pork joints. Displayed together with the hogs head (upon request) and chargrilled pork and apple sausages. Garnished with fresh fruits and garden herbs
- Bread cobs
- Sage and onion stuffing
- Apple sauce and mustard
- Hot buttered new potatoes
- Home-made coleslaw
- Tossed salad
- Toasted garlic bread

Choice of either:

- Chilli con carne with rice or beef stroganoff with rice

And:

- wild mushroom and pea risotto or vegetable curry and naan bread

Hog Feast Menu 2 @ £24.95

(£25.95 2018) (£26.95 2019)
(minimum 75 guests)

Option to have the hogs head on display, is only available upon request

- Roasted loins with apple and cider pulled pork joints. Displayed together with the hogs head (upon request) and chargrilled pork and apple sausages. Garnished with fresh fruits and garden herbs
- Bread cobs
- Stuffing
- Apple sauce and mustard
- Potato wedges and sour cream
- Cheese and onion lattice
- Jacket potatoes
- Grated cheese
- Coleslaw and tossed salad
- Garlic bread
- Tomato and onion salad
- Mixed leaf salad

Choice of either:

- Traditional beef lasagne or chilli con carne with rice or chicken tikka masala with naan bread

And:

- Vegetable korma and Bombay potatoes or mushroom penne pasta topped with mozzarella cheese

Canapés and Arrival “Nibbles”

Canapés – Chef’s choice @ £7.25 (£7.50 2018) (£7.95 2019) (4 per guest)

Fish:

- Smoked salmon and cream cheese roulade
- Prawn and lemon crème fraiche tart
- Salmon mousseline flavoured with tarragon

Meat:

- Chicken skewers; barbecue, Thai, honey and lemon, satay
- Devils on horseback
- Liver pate with onion marmalade
- Apricot and sage wrapped in pancetta
- Chicken and tarragon mouse
- Button mushrooms filled with ham mousseline

Pin wheels:

- Cheese and tomato
- Cheese and tomato with basil
- Cheese, tomato and chicken
- Cheese, tomato and ham
- Cheese, tomato and peppers
- Cheese, tomato and herbs
- Cheese, tomato and spiced sausage
- Blue cheese en croustade
- Mango tout with herb cream cheese
- Cheese straws
- Herb straws

Canapé selector @ £9.25 (£9.50 2018) (£9.95 2019) (please select 5)

Vegetarian:

- Fresh strawberries coated in bitter chocolate and Jack Daniels
- Buffalo mozzarella and tomato bruschetta
- Feta and olive bruschetta
- Wild mushroom crème fraiche tart
- Red pepper tapenade
- Avocado lime mousse and red chilli marmalade
- Mushroom tarragon and mature cheese tartlet
- Vegetable and brie wellington

- Goats cheese, apple and caramelised red onion in a Yorkshire pudding

Fish:

- Smoked mackerel puree
- Smoked salmon triangles
- Smoked salmon blinis with chive crème fraiche
- Grilled tuna steak and red chilli marmalade
- Spiced cod fillet and tartare.

Meat:

- Yorkshire pudding filled with chorizo and red pepper tapenade
- Minted lamb kofta’s, yoghurt and cucumber sauce
- Mini beef wellington
- Pancetta with black pudding and quail egg
- Honey mustard cocktails sausages
- Shredded duck, spring onion and Parma ham

Arrival Snack Selections and “Nibbles”

Costings based on 2017 prices, subject to annual and governmental increase

- Crisps and tortilla chip selection..... £8.95 per bowl
- Pringles and crisp selections £8.95 per bowl
- Peanuts and mixed nuts £8.95 per bowl
- Crudités platter served with garlic dip£29.95 per platter
(to serve 20 guests)
- Strawberries with sugar dip£29.95 per platter
(to serve 20 guests) may include surcharge ‘out of season’
- Canapés..... £6.95 per guest

Chef’s selection of hot and cold savouries. Served during your drinks reception (other options are available to you to select from).

Light Supper Snacks

Costings based on 2017 prices, subject to annual and governmental increase

Only available as a late snack if the 'sit down' time for the wedding breakfast is later than 6pm.

- Bacon baps.....£7.95
- Sausage baps.....£7.95
- Hot beef, turkey and pork with accompaniments.....£8.95
- Mini fish 'n' chips.....£9.25
- Pizza selection.....£8.95

Additional Courses

**Sorbets @ £3.35 per person
(£3.45 2018) (£3.55 2019)**

- Green apple
- Lemon
- Lime
- Mandarin
- Blackcurrant
- Mango
- Passion fruit
- Pink grapefruit
- Gin and Tonic sorbet.....£3.95 per guest
- Vodka Martini sorbet.....£3.95 per guest

Cheese Courses £7.25 (£7.50 2018) (£7.95 2019)

- Cheese and biscuits served with celery and grapes @ £6.95 per guest
- Cheese platter served with celery and grapes per table @ £49.50 (serves 8 guests)

Fish Courses

Costings based on 2017 prices, subject to annual and governmental increase

- Fillet of plaice filled with rocket on a spinach and cream sauce @ £5.95
- Smoked haddock glazed with Welsh rarebit on a spring onion sauce @ £4.95
- Casserole of king prawns and salmon in a puff pastry case coated in a fennel and shallot sauce @ £6.95
- Poches salmon on a saffron cream sauce @ £5.95

Some of the dishes on our menus may contain nut products or food substances to which you may be allergic. Please advise if you have any specific dietary needs.

Afternoon Tea

Royal Vintage China in partnership with Ringwood Hall

Royal Vintage China is a small family company offering vintage china pieces perfect for your afternoon tea presentation.

Working together with Ringwood Hall we can present you with the very best of The Afternoon Tea Tradition.

With the traditional Afternoon Tea comes cakes, sandwiches, speciality & Fruit teas. All served on Royal Vintage China platters, saucers, cups, delicate sugar bowls, milk jugs, tiered cake stands, tea and coffee pots.

Beautiful accessories are available for your further private hire. Lace table coverings, pretty floral overlay table cloths, napkin dressings, cutlery bows, table names, place name cards and table centre flowers, table plans etc. are all available to present in a traditional antique style.

Together Ringwood Hall and Royal Vintage China promise you a wonderful Afternoon Tea Experience.

Afternoon Tea Menu 1 @ £15.95

(£16.95 2018) (£17.95 2019)

Vintage £19.95 (£21.95 2018)(£22.95 2019) (Minimum of 30 guests)

- Served to your table with cake stands
- Napkin dressed

Selection of finger sandwiches to include:

- Smoked salmon and cream cheese, cucumber, tomato and black pepper, roast ham and mustard, egg mayonnaise and cress
- Freshly baked cherry and plain scones with clotted cream and preserves
- Assortment of fruit tarts, vanilla custard and mini chocolates
- Selection of teas including herbal and fruit teas

Afternoon Tea Menu 2 @ £17.95

(£18.95 2018) (£19.95 2019)

Vintage £21.95 (£22.95 2017) (£23.95 2018)(£24.95 2019) (Minimum of 30 guests)

- Served to your table with cake stands and salad bowls
- Napkin and cutlery (knife and fork) dressed

A selection of freshly made finger sandwiches to include:

- Crab and lemon mayo, thinly sliced cucumber, cream cheese with black pepper and tomato, egg and cress, coronation chicken
- Crudités with spicy tomato and chilli dip, vegetable crisps, tossed salad, dressed leaves
- Blackcurrant cream cones, fruit loaf, cream scone with raspberry preserve, vanilla cup cake, creamed meringue cookies, vanilla custard tart, Victoria sponge
- Selection of teas including herbal and fruit teas

Afternoon Tea Menu 3 @£20.95

(£21.95 2018) (£22.95 2019)

Vintage £25.95 (£26.95 2018) (£27.95 2019) (Minimum of 50 guests)

- Served from the buffet
- Napkin and cutlery (knife and 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 humous, 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
- Warm cheese scones and vegetable broth, Hot pastry selection including ham and cheddar, smoked haddock and gruyere and creamy vegetable
- Ginger and date pudding with white chocolate ice cream, cherry and almond cake, Madeira cake with homemade lemon curd, pear and raspberry frangipan
- Selection of teas including herbal and fruit teas

Afternoon Tea Menu 4 @ £21.95

(£22.95 2018) (£23.95 2019)

Vintage £26.95 (£27.95 2018) (£28.95 2019) (Minimum of 50 guests)

- Served to your table on platters, some items may be served on cake stands
- Napkin and cutlery (knife and fork) dressed

Platter of open sandwiches to include:

- Cucumber and cream cheese, Brie and cranberry, Egg mayonnaise, Ham and tomato, Tuna mayonnaise

Platter of smoked and fresh fish to include:

- Fresh and smoked salmon, Mackerel, Scampi with lemon mayonnaise & Marie rose sauce

Platter of savouries to include:

- Yorkshire pudding with roast chicken and stuffing, Roast beef with horseradish, Assorted mini pies with pickle, Assorted mini quiches

- Crisp vegetable crudités with a spicy tomato and chilli dip

Cakes and pastries to include: (served on platters / cake stands)

- Home baked cherry scones with jam and clotted cream, Assorted fruit tarts, Mini chocolate cases with mousse and fruit, Vanilla and chocolate cup cakes
- Selection of teas including herbal and fruit teas

Drinks Selector

Costings based on 2017 prices, subject to annual and governmental increase

Arrival Drinks

- Sherry..... £3.20
- Bucks Fizz..... £4.95
Top up facility..... £3.75
Jugs of Bucks Fizz (approx 8 glasses)..... £39.50
Chilled bubbly with orange juice
- White Wine Punch..... £4.50
Top up facility £3.75
Jugs of Bucks Fizz (approx 6 glasses)..... £26.50
Chilled white wine with a fruit juice lemonade dressed with fruit
- Mulled Wine £4.75
Top up facility..... £3.95
Served warm, red wine with nutmeg, cloves, cognac, fruit and cinnamon
- Pimms Cocktail £6.95
Jugs of Pimms (approx 4 glasses) £24.95
Iced pimms with lemonade garnished with fresh fruit and cucumber
- Kir Royal..... £7.95
Crème de cassis, (blackcurrant liqueur) and bubbly
- Cidre Royal £7.95
Calvados (apple liqueur) and cider
- Champagne Cocktail £9.25
Champagne with Arches
- Champagne £8.95
- Pink Champagne £9.25
- J20's..... £2.95
Apple and mango
Apple and melon
Apple and raspberry
Orange and passion fruit
Apple and cranberry
- Bottled Beers
Fosters, Carlsberg, Becks £3.75
Peroni, Budweiser, St Miguel, Corona £3.89
- Mulled Cider..... £3.95
Top up facility..... £2.15
Served warm with cloves, nutmeg, rum, fruit and cinnamon
- Juices – Draft halves

Coke.....	£1.65
Lemonade	£1.65
Jug of orange juice	£9.50
Jug of Sangria (white or red).....	£22.95

Wine with Meal

- House Wine Medium Dry £3.95 per glass
- House Wine Dry £3.95 per glass
- House Wine Red £3.95 per glass
- Top up facility..... £2.95 per glass

We are happy to advise you of a 'per bottle' price for guests requiring larger quantities. House wine starts at £16.95 and is available as

Merlot (red), Sauvignon Blanc (white)

A range of wines is also available on our full wine list – please ask for details.

Toasting Drinks

- Dry Sparkling Wine – Veuve St. Vincent..... £4.65 per glass
- Medium Sparkling Wine – Veuve St. Vincent.. £4.65 per glass
- Sparkling Rose – Veuve St. Vincent..... £4.95 per glass
- Asti Spumante..... £4.65 per glass
- Prosecco £5.25 per glass
- Champagne £8.95 per glass

Corkage

Guests wishing to bring their own wine or champagne are advised of the following charges:

- 75cl Still Wine£9.75 per bottle
- 75cl Sparkling Wine£11.75 per bottle
- 75cl Champagne.....£13.75 per bottle

Polite notice: Substitutions for alternative draft beers or larger is unfortunately NOT feasible.

Please ask about cask guest ale.