

  
*Ringwood Hall*  
HOTEL & SPA



*Whether you're celebrating your  
18<sup>th</sup>, 21<sup>st</sup>, 30<sup>th</sup>, 40<sup>th</sup>, 50<sup>th</sup> or 100<sup>th</sup>*

*Let us help you plan the perfect birthday  
celebration for you and your family*

*At Ringwood Hall Hotel & Spa*

*We have several elegant function suites available that can cater for an intimate gathering from 8 guests up to 250*

*Here at Ringwood Hall Hotel & Spa we have extensive menu and drinks options to offer*

*We have put some ideas together for you but these are by no means limited, if you have any specific requirements or would like a bespoke menu creating then please don't hesitate to ask one of the events team*

### ***Afternoon Tea Menu 1 @ £16.95***

Served to your table on cake stands with dressed napkins

Selection of finger sandwiches with various meat and vegetarian fillings

Freshly baked cherry and plain scones with clotted cream and preserves

Assortment of fruit tarts, vanilla custards, and mini chocolates fancies

Selection of teas including herbal and fruit teas

### ***Afternoon Tea Menu 2 @ £18.95***

Served to your table on cake stands and salad bowls

Selection of finger sandwiches with various meat and vegetarian fillings

Crudités with spicy tomato and chilli dip, vegetable crisps, tossed salad, dressed leaves

Blackcurrant cream cones, fruit loaf, freshly baked scones with clotted cream and preserves

Vanilla cupcakes, Victoria sponge

Selection of teas including herbal and fruit teas

## *Buffet Option*

### **Finger Buffet £19.95 (minimum 30 guests)**

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 sate and peanut dip  
Vegetable sate  
Mini quiche selection  
Roast turkey  
Yorkshire ham  
Homemade cheesy coleslaw  
Tossed salad  
Crusty French bread and butter

## *Sit down meal option*

Menu 1 @ £28.00 per person

Cream of vegetable soup with crusty bread roll & butter

Fan of seasonal melon with fresh fruits and a rich fruit coulis

Chicken pork and thyme terrine wrapped in bacon on an apple and thyme chutney

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Chicken supreme with a white wine mushroom and tarragon sauce

Braised blade of beef with sautéed wild mushrooms baby onions and a rich stout gravy  
served with a wholegrain mustard herb mash

Roast turkey breast sage and onion stuffing served with a bacon roll and a roast gravy

*All the above served with seasonal vegetables and potatoes*

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Individual apple pie served warm with an English butter toffee ice cream

Chocolate opera torte, alternating rich layers of coffee and dark chocolate cream between  
dark chocolate sponge finished with a dark chocolate ganache

Selection of cheese & biscuits with celery grapes and homemade chutney

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Tea / coffee and handmade fudge

*Carvery Option (minimum 40 guests)*

£28.00 per person

Your choice of three hand carved joints from the following

Roast beef with Yorkshire pudding

Turkey crown with sage and onion stuffing

Roast leg of lamb

Stuffed pork loin with apricot and sage

Vegetarian options

Roasted vegetable strudel with feta

Mushroom stroganoff

Roasted potatoes

Lyonnaise potatoes

Cauliflower mornay

Medley of root vegetables

Braised green cabbage and bacon lardons

Roast gravy

Traditional sauces

Desserts from the buffet table

Selection of tarts and puddings which include

Bakewell pudding

Fresh fruit tarts

Pastry creams

Tart au citron

Bitter chocolate tart

Choux buns with chocolate and baileys cream

Fresh fruit

Vanilla custard

Whipped cream

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Tea / coffee and handmade fudge if required £2.95 per person

**Reception Drinks**

Bucks Fizz	£4.95
White Wine Punch	£4.95
Sparkling Wine	£5.50
Champagne	£9.95
Pimms Cocktail	£7.50

**Soft drink options**

J'20's	£3.20
Apple & Mango	
Apple & Melon	
Apple & Raspberry	
Jug of Orange Juice	£9.50
Draft Halves	£1.80
Coke	
Lemonade	

**Wine with Meal**

House wine	£4.50 per glass
Red / white / rose	

**Corkage**

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

75cl Still Wine	£10.95 per bottle
75cl Sparkling Wine	£12.95 per bottle
75cl Champagne	£14.95 per bottle

**Room hires may be applicable dependant on the time of year and availability**

**Please ask for details**

## *Ringwood recommended suppliers*

Florists / event dressers

The Classy Wedding Company [www.classywedding.co.uk](http://www.classywedding.co.uk) [classywedding@aol.com](mailto:classywedding@aol.com)

Telephone : 07400 150750

Strides [www.strides-weddings.com](http://www.strides-weddings.com) email : [info@strides-weddings.com](mailto:info@strides-weddings.com)

Telephone : 01246 209808

Close Hand Magician – Bernie – [magic@yourfingertips.co.uk](mailto:magic@yourfingertips.co.uk)

Telephone – 01335 344523

Chocolate Fountain – Mirage Chocolate Fountains – [lisa@miragechocolatefountain.co.uk](mailto:lisa@miragechocolatefountain.co.uk)

Telephone – Lisa 01246 202021

Tropicana disco – email [johnsmithdiscos@virginmedia.com](mailto:johnsmithdiscos@virginmedia.com)

Telephone - 01773 873619

Photography – Chris Smith – email [chris@chrissmithphotos.co.uk](mailto:chris@chrissmithphotos.co.uk)

Telephone – 07748 758262

Photoboosts – email [info@fotoboov.co.uk](mailto:info@fotoboov.co.uk)

Telephone – Steph 07951 025868

Popcorn, Candyfloss, nachos and other delicious things - Sweet a fayre –

email [sweetafayre@aol.co.uk](mailto:sweetafayre@aol.co.uk) Telephone – 07790467948

Derbyshire Ice Cream Bike email [info@derbyshireicecreambike.co.uk](mailto:info@derbyshireicecreambike.co.uk)

Telephone - 0771756355