


Ringwood Hall
HOTEL & SPA



Whether you're celebrating your 1st, 25th or 50th

*Let us help you plan the perfect anniversary
celebration*

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 , 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

Lyonnais 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 classywedding@aol.com

Telephone : 07400 150750

Strides www.strides-weddings.com email : info@strides-weddings.com

Telephone : 01246 209808

Close Hand Magician – Bernie – magic@yourfingertips.co.uk

Telephone – 01335 344523

Chocolate Fountain – Mirage Chocolate Fountains – lisa@miragechocolatefountain.co.uk

Telephone – Lisa 01246 202021

Tropicana disco – email johnsmithdiscos@virginmedia.com

Telephone - 01773 873619

Photography – Chris Smith – email chris@chrissmithphotos.co.uk

Telephone – 07748 758262

Photoboosts – email info@fotoboov.co.uk

Telephone – Steph 07951 025868

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

email sweetafayre@aol.co.uk Telephone – 07790467948

Derbyshire Ice Cream Bike email info@derbyshireicecreambike.co.uk

Telephone - 0771756355