

*RM*  
*Ringwood Hall*

HOTEL & SPA



*Menus and Drinks*

# Contents

## Menu options

Canapes and arrival nibbles .....	3
All-inclusive menu .....	4 & 5
Afternoon Tea .....	6
All-inclusive buffet menu .....	7
Additional buffet options .....	8
Light supper snacks & Cheese Course .....	9
Drinks Selector.....	10

The wedding breakfast is a set meal. Please select one starter, one main course and one dessert for your entire party ('ladies" and "gentlemen's" 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.

## Canapés and Arrival “Nibbles”

**Canapés – Chef’s choice (4 per guest) (£7.95 - 2019) (£8.50 - 2020) (£8.95 – 2021)**

**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 mousse
- 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 croute
- Mango tout with herb cream cheese
- Cheese straws
- Herb straws

**Canapé selector (Please select 5) (£9.95 - 2019) (£10.50 - 2020) (£10.95 – 2021)**

**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”

Crisps and tortilla selection.....£8.95 per bowl  
**(to serve approximately 8 guests)**

Pringles and crisp selection.....£8.95 per bowl  
**(to serve approximately 8 guests)**

Peanuts and mixed nuts.....£8.95 per bowl  
**(to serve approximately 8 guests)**

Crudités platter served with garlic dip.....£29.95 per platter  
**(to serve approximately 20 guests)**

Strawberries with sugar dip.....£29.95 per platter  
**(to serve approximately 20 guests – may include surcharge ‘out of season’)**

## 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 “gentlemen’s” 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 (£8.95 - 2019) (£9.45 - 2020) (£9.95 – 2021)

- 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, French onion with cheese croute, cream of mushroom and thyme, carrot and coriander, cream of vegetable, spring vegetable broth.
- Chicken, pork and thyme terrine wrapped in bacon on an apple and thyme chutney
- Fan of seasonal melon with fresh fruits and a rich fruit coulis
- 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
- 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
- Gateaux of roast Mediterranean vegetables Tomato Verdi dressing & balsamic glaze (Vegan)
- Roast red pepper and butternut pate (Vegan)

#### Wedding Main Courses - (£20.95 - 2019) (£21.45 - 2020) (£21.95 – 2021)

- Roast turkey breast, sage and onion stuffing served with a bacon roll and a roast gravy
- Roast 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 & Vegan Main Courses

- Savoury pancake filled with strips of vegetables, bound in a rich tomato sauce topped with mozzarella cheese sauce (V)
- Roast beef tomato stuffed with savour wild mushroom rice (Vegan)
- Tomato and basil tart with a rocket and parmesan salad (V)
- Wild mushroom and leek tart on crushed potatoes with a chive cream sauce (V)
- Barbecued vegetable tagine with spring onion rosti potato (Vegan)
- Pumpkin & squash curry with puy lentil & spinach stew & saffron rice (Vegan)
- Goat’s cheese and red onion marmalade cheesecake with fresh thyme (V)
- Baked vine tomatoes chick pea & spinach risotto (Vegan)

## Desserts (£8.95 - 2019) (£9.45 - 2020) (£9.95 – 2021)

- A selection of individual fruit pies served warm with English butter toffee ice cream - **select from the following:** Apple, Cherry or Blueberry and apple (**please select one only**)
- Fresh strawberry shortbread – shortbread biscuits with fresh cream and strawberries set on a strawberry sauce
- 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
- Vanilla cheesecake individually and simply presented with summer berries and crème Chantilly
- Mango Charlotte, mango and vanilla mousse bound in a classic blonde sponge
- 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
- Raspberry and clotted cream cheesecake, set on an all butter biscuit base with fresh raspberries and cream Chantilly
- Poached pears with red wine & spices, white chocolate & stewed berry compote (Vegan)
- Rhubarb & mango crumble served with dairy free vanilla ice cream (Vegan)

**Assiette dessert** may be selected supplement as part of the package, with a supplement fee of £4.00 per person - (£10.95 – 2019) (£11.45 – 2020) (£11.95 – 2021)

### 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

## And Finally

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

## Wedding Breakfast Children's Menu

**A set menu is required for all children or alternatively you may offer the children a half portion of the adult menu:** Children's charges above package number: 2 years and under complimentary, 3-5 years @ £18.00, 6-11 years £24.50 & 12-14 years £28.50. 15 years and above charged at adult rate.

- 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
- Fresh Fruit Platter

Price includes main and dessert

## Afternoon Tea

Should you prefer to have a 'less formal' wedding breakfast, why not select an afternoon tea style of dining?

### Afternoon Tea Menu 1 (Minimum of 30 guests) (£17.95 – 2019) (£18.95 – 2020) (£19.95 – 2021)

#### Vintage China

(£22.95 – 2019) (£23.95 – 2020) (£24.95 – 2021)

- 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 (Minimum of 30 guests) (£19.95 – 2019) (£20.95 – 2020) (£21.95 – 2021)

#### Vintage China

(£24.95 – 2019) (£25.95 – 2020) (£26.95 – 2021)

- 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 (Minimum of 50 guests) (£22.95 - 2019) (£23.95 - 2020) (£24.95 – 2021)

#### Vintage China

(£27.95 - 2019) (£28.95 - 2020) (£29.95 – 2021)

- 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 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
- 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 (Minimum of 50 guests) (£23.95 – 2019) (£24.95 – 2020) (£25.95 – 2021)

#### Vintage China

(£28.95 – 2019) (£29.95 – 2020) (£30.95 – 2021)

- 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 tea

## Evening Buffet Options

As part of your "All Inclusive", the following 3 buffet options are available  
Non-package charges are as follows: (£20.95 - 2019) (£21.95 - 2020) (£22.95 – 2021)

### 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 each 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

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

- 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 dijonaise
- Celery and garlic humus
- 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

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

## **Additional buffet options**

**Available at a supplement fee should you wish to 'upgrade' from your selected package.**

### **Barbecue Buffet Menu - (£22.95 - 2019) (£23.95 - 2020) (£24.95 – 2021)**

- 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

### **Hog Feast Menu 1 (Minimum 50 guests) (£24.95 - 2019) (£25.95 - 2020) (£26.95 – 2021)**

*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 (Minimum 75 guests) (£26.95 - 2019) (£27.95 - 2020) (£28.95 – 2021)**

*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



## Light Supper Snacks

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

## Cheese Courses

- Cheese and biscuits served with celery and grapes  
**(£7.95 – 2019) (£8.50 – 2020) (£8.95 – 2021)**
  
- Cheese platter served with celery and grapes per table  
**(From £49.50 (serves 8 guests))**

## Drinks Selector

*Costings based on 2019 prices, subject to annual and governmental increase*

### Arrival Drinks

Sherry.....	£3.95
Bucks Fizz (chilled bubbly with Orange juice).....	£5.25
Top up facility.....	£3.75
Jugs of Bucks Fizz (approx 8 glasses).....	£39.50
White wine punch (chilled white wine with a fruit juice lemonade dressed with .....	£4.95
Top up facility.....	£3.75
Mulled wine (served warm, red wine with nutmeg, cloves, cognac, fruit and cinnamon).....	£4.95
Top up facility.....	£3.95
Pimms cocktail (iced pimms with lemonade garnished with fresh fruit and cucumber.....	£7.50
Jugs of Pimms (approx. 4 glasses).....	£28.95
Kir Royal (crème de cassis, (blackcurrant liqueur) and bubbly.....	£8.95
Champagne cocktail (champagne with archers...£11.00	
Champagne.....	£9.95
Pink Champagne.....	£11.95

### Bottled Beers

Foster, Becks.....	£4.10
Budweiser, St Miguel, Corona.....	£4.60
Peroni.....	£4.80
Mulled cider (served warm with cloves, nutmeg, rum, fruit and cinnamon).....	£4.75
Top up facility.....	£3.95
Jug of Sangria (white or red).....	£22.95

### Soft Drinks

Pepsi, Pepsi Max or Lemonade (draft halves)...	£2.00
J20's (selection of flavours).....	£3.20
Jug of Orange Juice.....	£9.50

### Wine with meal

House Wine (red, white or rose).....	£4.50 per glass
Top up facility.....	£3.50 per glass

We are happy to advise you of a 'per bottle' price for guests requiring larger quantities. House wine starts at £20.00 per 75cl bottle

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

### Toasting Drinks

Sparkling Wine (Brut).....	£5.50 per glass
Sparkling Rose.....	£5.50 per glass
Asti Spumante.....	£6.00 per glass
Prosecco.....	£6.50 per glass
Champagne.....	£9.95 per glass

### 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

**Polite notice: Substitutions for alternative draft beers or lager is unfortunately not feasible.**

**Please ask about cask guest ale**