

Formal Celebrations

3 Course Wedding Breakfast

Starters

Chicken Liver Pate with Pear Chutney, Lambs Lettuce and Walnut Bread

Ham Hock Salad with Baby Onions, Gherkins, Olive Ciabatta and Grain Mustard Dressing

Oak Smoked Trout Fillet on Chilli Green Beans and Herb Lemon Oil (v)

Galia and Cantaloupe Melon with Pink Grapefruit Jelly and Port Wine Jus (v)

Skate Persille with Lime, Caper and Gherkin Sauce (v)

Apple Smoked Duck with Celeriac and Coriander Salad, Redcurrant Balsamic Glaze

Caramelised Red Onion and Goats Cheese Tart with Parmesan Crust and Rocket Leaves (v)

Chilli Feta Cheese Salad with Aubergine Caviar, Slow Roast Tomatoes and Minted Cucumber Dressing (v)

Potted Crab with Ciabatta Croute, Prawn and Mizuna Salad (v)

Roast Tomato Soup with Poached Quails Egg and Basil Oil (v)

Main Courses

Slow Roast Belly of Pork, Pancetta, Savoy Cabbage and Mash Potato

Char grilled Red Mullet with Spiced Fish Sausage, Curly Kale, Tomato and Basil Dressing (v)

Tempura Vegetables with Black Bean Noodles, Sweet Chilli Dipping Sauce (v)

Fricassee of Corn Fed Chicken with Baby Vegetables and Thyme Potatoes

Paupiettes of Sole stuffed with Spinach and Mushrooms, Lemon Cocotte and Herb Buerre Blanc (v)

Balsamic Tomato Tart Tatin with Rosemary Chard and Grilled Halloumi (v)

Roast Topside of Beef with Yorkshire Pudding, Seasonal Vegetables and Red Wine Gravy

Pan Fried Salmon with Vanilla Mash, Onion Rings Lemon and Parsley Butter (v)

Wild Mushroom Mascarpone and Pea Risotto finished with Truffle Oil (v)

Desserts

Grape Tart with Vanilla Patisserie and Praline Dust

Chocó Mocha Torte with Brandied Oranges

Pear Bavarois with Pistachio Tuille and Passion Fruit Coulis

Raspberry Mille Feuille with Lemoncello Cream

Tiramisu Trifle with Rum Macaroons

Peppered Pineapple with Gingered Mascarpone Cheesecake

Rich Dark Chocolate Pyramid with Kirsch Cherries and Caramel Glaze

Egg Custard Tart with Vanilla Pod Pears

Peach and Passion Fruit Meringues

Trio of Lemon Desserts comprising of Cheesecake, Brûlée and Sorbet

Fair Trade Coffee and Petit Fours

Cost

£39.95 per person

Formal Celebrations

2 Course Gala Buffet

Please choose 2 courses

Starters

Please choose 1 starter

Ham Hock Terrine with Caramelised Sprouts
Spiced Butternut, Carrot and Parsnip Soup (v)
Herb Crusted Goats Cheese with Pepper & Beetroot oil (v)
Crab and Prawn Salad with Tomato and Cognac Sauce
Melba Toast

Main Courses

A selection of the following from the buffet table

Selection of Homemade Seafood and Poultry Terrines
Honey Roast Gammon with Pineapple Carpaccio
Beef Tomato, Mozzarella and Basil Platter (v)
Smoked Chicken with Vegetables in a Sweet Hazelnut Dressing
Mushroom and Herb Quiche (v)
Roast Hampshire Beef with Leek and Roquefort Tartlets
Cold Poached Dressed Salmon with King Prawns
Selection of Baby New Potatoes, Homemade Salads and Assorted Breads

Desserts

Please choose 1 dessert

Summer Fruit Pudding with Clotted Cream
Vanilla Crème Brûlée with Shortbread
Chocolate Profiteroles with Chantilly Cream
Dark Chocolate Torte with Cappuccino Ice Cream
Raspberry Pavlova with Vanilla Cream
Classic Tiramisu with Berry Compôte
Baked Apple Tart Tatin with Blackcurrant Sorbet
Vanilla Cheesecake with Strawberries
Chocolate Pot with Orange Tuille
Fair Trade Coffee, Tea and Petit Fours

Cost

£29.95 per person

Informal Celebrations

Hog Roast Wedding Menu

Available between May – September

Hog Roast is served with a Bap, Crackling, Stuffing, Fresh Seasonal Mixed Leaves, Hot Jacket Potato or Wedges and Apple Sauce

Plum Tomato, Red Onion and Basil
New Potato with Wholegrain Mustard and Chives
Celery, Apple, Walnut and Sultana
Mediterranean Style Cous Cous
Classic Coleslaw
Pasta with Roast Pepper, Artichoke and Olive
Green Bean, Almond and Five Bean
Cucumber and Minted Crème Fraiche
Garlic Sweet Potato and Coriander
Pesto Roasted Vegetables with Feta Cheese

Desserts

Vanilla Panacotta with Poached Rhubarb
Glazed Lemon Tart
Dark Chocolate and Mascarpone Cheesecake
Tropical Fresh Fruit Salad with Cream
Passion Fruit Pavlova with Glazed Oranges
Chantilly Profiteroles with Warm Chocolate Sauce
Summer Pudding with Clotted Cream
Strawberries in Brandy Basket with Cream

Cost

£27.50 per person

BBQ Menus

Available between May – September

BBQ Menu 1

Minted Lamb Burger with Red Onion Marmalade in a Sesame Bap
Tangy Barbeque Chicken
Vegetarian Quorn Sausage in a Roll with Fried Onions (v)
Selection of Assorted Mixed Leaves and Salads
Freshly Baked Jacket Potatoes
Summer Berry Pudding with Clotted Cream
Tropical Fruit Salad

BBQ Menu 2

Char-Grilled Sirloin with Caramelised Red Onions
Seared Salmon Fillet with Dill
Spicy Bean Burger with Salsa in Sesame Bap (v)
Selection of Assorted Mixed Leaves and Salads
Freshly Baked Jacket Potatoes
Baked American Cheesecake
Hampshire Strawberries and Cream

Cost

£17.95 per person

Informal Celebrations

Carvery Buffet

Main Courses

Please choose 2 meat options

Topside of Beef with Yorkshire Pudding and Roasting Gravy

Leg of Lamb with Onion Sauce and Mint Gravy

Honey Glazed Gammon

Roast Turkey with Cranberry Stuffing and Sage Jus

Roast Pork with Thyme and Apricot Stuffing and Roasting Gravy

Field Mushroom and Goats Cheese Parcel

Stuffed Aubergine with Butternut Squash and Spring Pea Risotto

Selection of Fresh Seasonal Vegetables

Desserts

Please choose 1 dessert

Mountain Chocolate Pecan Pie with Mocha Cream

Apple Torte with Apple Crisps and Praline

Vanilla Cheesecake with Blueberries

Passion Fruit and Orange Teardrop

Salted Caramel Tart with Clotted Cream

Fair Trade Coffee and Tea

Cost

£26.95 per person

2 Course Hot Fork Buffet - Please choose 2 courses

Starters

Please choose a 1 starter

Ham Hock Terrine with Caramelised Sprouts

Spiced Butternut, Carrot and Parsnip Soup (v)

Herb Crusted Goats Cheese with Pepper & Beetroot oil (v)

Crab and Prawn Salad with Tomato and Cognac Sauce
Melba Toast

Main Courses

Please choose a maximum of 2 main courses

Stuffed Chicken Breast with Vegetables, Whisky and Wild Mushroom Cream

Supreme of Salmon with Watercress and Spinach Mash, Baby Vegetables and Herb Butter Dressing

Potato Gnocchi with Cream Leeks, Butter Beans and Sage finished with Vegetable Crisps

Loin of Pork wrapped in Pancetta with Cassoulet of Basil and Parsley Potato

Desserts

Please choose 1 dessert

Mountain Chocolate Pecan Pie with Mocha Cream

Apple Torte with Apple Crisps and Praline

Vanilla Cheesecake with Blueberries

Passion Fruit and Orange Teardrop

Salted Caramel Tart with Clotted Cream

Fair Trade Coffee and Petit Fours

Cost

£24.50 per person

Evening Party

Finger Buffet Menu

Your evening buffet will be a selection of the items below

Assorted sandwiches, rolls and a selection of dessert items will be included.

Chicken Tikka Splits with Minted yoghurt

Mushroom and Ricotta Vol Au vents

Sweet Chilli Lime Cod Goujons

Vegetable Crudités with Houmous

Chicken Skewers with Satay Sauce

Smoked Haddock Leek and Potato Tartlet

Imperial Dim Sum with Plum Sauce

Breaded Camembert with Sweet Chilli

Bacon and Jalapeno Dough Balls

Savoury Scone with Ricotta and Watercress

Thai Pastry Spoons with Prawns

BBQ Bean and Monetary Jack Parcels

Bowls of Sea Salted Popcorn and Crisps

Assorted Baby Cup Cakes (v)

Mini Lemon Tart (v)

Assiette of Mini Cheesecake

Mini Macaroons (v)

Millionaire Tarts (v)

Fruit Kebabs with Passion Cream (v)

Cost

£10.95 per person

(£9.00 per person if used
with Wedding Breakfast)

Please ask us for more evening options and your personalised evening buffet

Children's Wedding Menu

Option 1: Half Portion of your chosen Wedding Breakfast Menu
(up to age 14)

Cost

£17.85 per person

Option 2: Children's Menu (up to age 10)

Please choose one menu from the options below

Main Course

Breaded Chicken Nuggets and Chips

Pork and Herb Sausages and Potatoes

Breaded Fish Fingers and Chips

Macaroni Cheese

Served with a choice of Peas, Baked Beans or Salad

Dessert

Selection of Ice Creams

Fresh Fruit Salad

A choice of: Orange Juice, Apple Juice or Squash served with the main meal

Cost

£8.95 per person

Drinks and Canapés

Canapé Menu

Rare Roast Beef with Wholegrain Crème Fraiche in Poppy Seed Tartlet

Thai Style Prawns on Individual Spoons

Diced Avocado Salsa Salad on Crostini

Filo Tartlet of Caesar Salad

Smoked Duck Breast with Oriental Noodle and Chilli Sauce

Tower of Roasted Vegetables on Parmesan Shortbread

Smoked Salmon, Quail Egg and Caviar on Toast

Chicken Liver Mousse in Savoury Cone with Redcurrants

Beetroot and Goats Cheese Tart with Pine Nuts (warm)

Grilled Swordfish Loin with Red Pepper and Coriander Jam (warm)

Cost

£8.00 per person

(additional items £2.00
per person)

Add a drinks package of your choice.

Ruby Package

Bucks Fizz or Pimms Reception

2 x Glasses of House Wine with meal

Sparkling Wine Toast

£12.50 per person

Gold Package

Bucks Fizz / White Schloer or
Pimms Reception

1/2 Bottle of House Wine with meal

Champagne Toast

£14.50 per person

Diamond Package

Champagne / White Schloer or
Pimms Reception

2 x Glasses of Premium Wine with meal

Champagne Toast

£17.50 per person

Afternoon Tea

Wedding Afternoon Tea

A Choice of Speciality Teas from our Fine Selection
Assorted Freshly Prepared Finger Sandwiches
Freshly Baked Scones with Butter, Jam and Clotted Cream
A Selection of Individual Cakes

Cost

£17.50 per person

Upgrade your Afternoon Tea with a glass of:

Sparkling Wine
Bucks Fizz
House Wine
or
Pimms

Cost

£3.50 per person

The Complete Package



The Complete Package

50 Day Guests, 100 Evening Guests

- Bucks Fizz or Pimms Reception On Arrival
- 3 Course Wedding Breakfast with 2 Glasses of House Wine per Person
- Sparkling Wine Toast
- Private Bar Facilities
- Evening Buffet
- Wedding Coordinator and Master of Ceremonies
- Chair Covers in Colour of your Choice
- Table Linen and Napkins
- Red Carpet and Ropes
- Cake Stand/Knife
- Free Car Parking
- Use of University Gardens for Photographs

Package Price

£3895.00

Additional Day Guest

£54.50

Additional Evening Guest

£9.00

