

# *Your Wedding Day*



## *The Potters Heron Hotel, Ampfield*

Set in the idyllic village of Ampfield in the heart of Hampshire, The Potters Heron Hotel with its picturesque thatched roof is an ideal venue for your wedding day. We hold a Civil Ceremony License and can host wedding ceremonies and receptions from an intimate party of guests right up to larger receptions for up to 120 family and friends.

Our three delightful suites provide a light, airy and welcoming ambience for your reception and provide a beautiful backdrop to any floral display or colour scheme. Likewise the suites give ample space for evening receptions and entertainment. Our dedicated Coordinator will be able to advise you of the best choice for both your ceremony and Wedding Breakfast and help you to choose between the Garden Room, Coppice and Ampfield Suites.

From your first sip of Champagne teamed with elegant canapés through to your delicious Wedding Breakfast our Chef will delight you and your guests with an array of flavours to suit all tastes.

With 53 en-suite bedrooms The Potters Heron has plenty of room for guests that are travelling from near or far, as well as a beautiful bedroom for the Bride and Groom themselves. Why not choose to celebrate with close family and friends the night before the wedding in the Potters Bar and Restaurant or for that extra special touch, why not extend the celebrations by holding a traditional family Sunday lunch with us before embarking on your honeymoon?

The Potters Heron provides the perfect setting for all your wedding needs and we are sure that you and your guests will enjoy every moment of your 'Big Day' here with us.



We would like to invite you to come and see The Potters Heron to meet us and to talk through all your ideas and wishes for your 'Big Day'. Please do not hesitate to contact us to make an appointment or to ask us any other questions you may have in the meantime. We very much look forward to welcoming you to The Potters Heron, and to discussing the arrangements for your special day.

The Potter Heron Hotel, Winchester Road, Ampfield, Romsey, Hampshire, SO51 9ZF  
Tel: 02380 277 800 Fax: 02380 251 359  
[www.pebblehotels.com](http://www.pebblehotels.com)

# Your Wedding Day

## The Wedding Package

### The Wedding:

All weddings at The Potters Heron include~

- Dedicated Wedding Manager
- Use of the venue
- White table linen
- Complimentary room for Bride and Groom on the night of the wedding
- Preferential bed and breakfast rate for all your guests



### The Wedding Deluxe:

Deluxe weddings at The Potters Heron include~

- Dedicated Wedding Manager
- Use of the venue
- DJ Lighting and sound equipment
- Resident DJ
- White table linen
- White chair covers (with colour coordinating bows)
- Complimentary club bedroom for the Bride and Groom on the night of the Wedding
- Preferential bed and breakfast rate for all your guests



*We will arrange these finishing touches for you for as little as £525, helping to take care of some of your planning.*

We have tried to make it as easy and stress-free as possible for you to plan your ceremony and reception. We have a range of different food and drink menus for you to select from, however should there be something in particular that you would like please do not hesitate to discuss this with our Wedding Coordinator and our Head Chef.

To ensure consistent standards of presentation, quality and service we would recommend that your menu selection be kept to two choices from each course. Any special dietary requirement can also be catered for with prior notice. Should you be aware that any of your party have a food allergy please let us know as some of our dishes may contain nut products.

The following pages outline the tempting options of food and drink available for your Wedding or Civil Partnership with everything you need from your after-ceremony drink through to the evening finger buffet.

Exclusive use of our function suites can be arranged for your 'Big Day' with prices starting from £1000; please feel free to discuss your requirements with us.

# *Your Wedding Day*

## *Drinks Package Suggestions*

### *Silver Drinks Package*

A glass of Sherry or Pimms after ceremony reception

Two glass of Ben & Rudi Scott Chenin Blanc/Cabernet Shiraz Merlot with your wedding breakfast

A glass of sparkling wine for toasts

**Silver Selection £18.95per person** (*Extra glass of sparkling wine @ £4.95*)

### *Gold Drinks Package*

A glass of Bucks Fizz or Pimms after ceremony reception

Two glasses of Finca Chardonnay/ Finca Cabernet Sauvignon with your wedding breakfast

A glass of sparkling wine for toasts

**Gold Selection £19.95 per person** (*Extra glass of sparkling wine @ £5.25*)

### *Platinum Drinks Package*

A glass of sparkling wine after ceremony reception

Two glasses of Francesco Scritti Pinot Grigio / Santa Rosato Merlot with your wedding breakfast

A glass of champagne for toasts

**Platinum Selection £22.95 per person** (*Extra glass of Champagne @ £7.65*)

*Why not add one of the following to complement your after ceremony drinks reception?*

#### **Classic Canapé Selection**

Chef's mixed canapés

The selection will include a mixture of cured meats, fresh & smoked fish and vegetarian

**Silver** ~ 3 Flavours £3.15 per person

**Golden** ~ 5 Flavours £3.65 per person

**Platinum** ~ 7 Flavours £4.15 per person

*If you have a personal favourite please let us know*



**Strawberry Platter with chocolate covering at £2.40per person**

Juicy fresh strawberries dipped in chocolate, ideal with Champagne!

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# Your Wedding Day

## Silver Wedding Breakfast

Please select your choices for your 'Big Day'

### **Soup of your choice**

Finished with crisp savoury croutons

Choose from roasted tomato & basil, leek & potato or country vegetable

### **Crayfish & Apple Salad**

Fresh crayfish served with cubes of green apple with a classic seafood dressing

### **Smoked Trout or Mackerel Roulade**

Served with a horseradish cream & poppy seed biscuits

### **Stroganoff of Button Mushrooms**

A classic creamed mushroom served on toasted garlic ciabatta

### **Chilled Fan of Honey Dew Melon**

Complimented by a sweet red berry chutney & seasonal fruit coulis

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### **Thai Style Salmon Supreme**

Middle cut of fresh salmon fillet poached with pok choi & glazed with sweet chilli sauce

### **Stuffed Chicken Breast**

Filled with pork, herb & wilted spinach forcemeat served with your choice of sauce

Choose from classic chasseur sauce or creamy white wine & wholegrain mustard sauce.

*If you have a personal favourite this can be tailored by our team of chef's for your special day.*

### **Traditional Roast Beef**

Slowly roasted topside of beef with our home-made Yorkshire pudding & a peppered watercress purée

### **Fillet of Pork En-croûté**

Pork tenderloin encased in golden puff pastry served with a Somerset cider & caramelised onion sauce

### **Herby Lamb Cutlets**

Succulent lamb cooked in golden crumb set on a bed of creamed leeks drizzled with a Red wine & redcurrant reduction

*Served with fresh market vegetables and your choice of freshly prepared potatoes*

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### **Creamy White Chocolate Mousse**

Topped with a dark chocolate mint crisp

### **Fresh Fruit Slipper**

Cubes of fresh fruit laced with Bailey's & lashings of fresh cream in a puff pastry slipper

### **Toffee, Banana & Walnut Slice**

A rich chunky parfait set on a crisp biscuit base with a butterscotch cream

### **French Style Lemon & Raspberry Tart**

Served with freshly whipped cream

### **Dutch Apple Pastry**

Served with Pete's famous lumpy custard

*£34.50 per person*

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## Golden Wedding Breakfast

Please select your choices for your 'Big Day'

### Home-made Soup of your choice

Finished with crisp savoury croutons & sour cream  
*Choose from minestrone, cream of Wild Mushroom or carrot & coriander*

### Fillet of Chicken & Roasted Vegetable Terrine

Garnished with mixed leaf & avocado mousse

### Natural Smoked Haddock & Crayfish Risotto

Accompanied by parmesan cheese straws

### Salad of Smoked Duck Breast

Ribbons of smoked duck set on mixed leaves with a spiced mango & tomato salsa

### Warm Goats Cheese & Poached Pear Brioche

Caramelised goats cheese layered on tossed wild racquet atop a baked brioche finished with a fan of poached pear

### Sautéed Field Mushroom

Topped by roasted cloves of garlic with New Forest blue cheese & port wine glaze

### Poached Fillets of Plaice

Dressed over a mussel & king prawn chowder with wild dill & crab dumplings

### Corn-fed Breast of Chicken

Filled with a wild flower honey & asparagus stuffing

Choose from mushroom & fennel or creamy Dijon mustard sauce.

*If you have a personal favourite this can be tailored by our team of chefs for your special day.*

### Roasted Rib of Beef

Slowly roasted on the bone served with our home-made Yorkshire pudding & rich red wine & onion gravy

### Escalope of Turkey Breast

Lightly dusted with golden crumb, sautéed with whole chestnuts & served with a mulled cranberry sauce

### Medallions of Pork Tenderloin

Succulent slices of pork served over a portabella mushroom & apple stir-fry finished with plum chutney

### Roasted Rack of Lamb

Served on a bed creamed leeks & finished with a delicate mint & rosemary drizzle

*Served with fresh market vegetables and your choice of freshly prepared potatoes*

### Peach & Apple Tart

Served with a smooth vanilla custard

### Home-made Choux Pastry Bun

Filled with a classic snow ball cream & coated with a silky warm chocolate sauce

### Fresh Fruit Pavlova

Crispy meringue filled with exotic fresh fruit & whipped cream topped with a brandy snap crumble

### Luxury Platter of Fresh Fruits with Lemon Mascarpone

Chocolate dipped strawberry with kiwi, mixed grapes, fresh fig, star fruit & cape gooseberry

**Local Cheese & Biscuits - produced by Loosehanger Cheese**

*£40.50 per person*

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# Your Wedding Day

## Platinum Wedding Breakfast

Please select your choices for your 'Big Day'

### Home-made Soup of your choice

*Choose from vine tomato & chervil with a lemon crab Scone,  
Classic French onion with a caramelised cheese crouton or cream of asparagus & dill weed with a hollandaise swirl*

### Terrine of New Forest Game

Garnished with micro leaf salad & a rosemary scented Cumberland jelly

### Scottish Smoked Salmon Salad

Roses of smoked salmon with garlic sautéed king prawns & a chive crème fraiche

### Confit of Duck

Slowly roasted leg of duck, marinated with fragrant herbs & spices served with warm fruit chutney

### Avocado & Oriental Tiger Prawn Mousse

Fanned avocado pear with quinells of tiger prawn, chilli & lime mousse with Chinese leaf & sesame oil brioche

### Smoked Pigeon Breast

Slices of smoke pigeon served with a pea shoot & beetroot salad accompanied by a gooseberry jelly

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### Roasted Loin of Monk Fish

Medallions of fresh monk fish dressed with sautéed queen scallops with a mango & orange butter  
Garnished with crisp Parma ham flakes

### Ballontine of Chicken & Pheasant

Breasts of corn-fed chicken & wild pheasant rolled together with fresh herbs & wrapped with streaky bacon  
Served with a Madeira & tarragon sauce.

### Prime Sirloin of Beef

Roasted over a mirepoix of root vegetables & shallots served with our home-made Yorkshire pudding &  
Rich horseradish gravy & garnished with parsnip crisps

### Seared Breast of Gressingham Duck

Slices of succulent duck breast served with a Cointreau & caramelised orange sauce with a compote of cape gooseberries

### Pot Roasted Saddle of Lamb

Cuts of tender lamb with a brandy flamed black pepper sauce with a sage infused shallot purée

### Haunch of New Forest Venison

Marinated with red wine, mixed herbs & garlic & roasted with juniper berried, served with a rich red wine & red currant sauce

*Served with fresh market vegetables and your choice of freshly prepared potatoes*

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### Warm Chocolate Fondue

Soft marshmallow, mixed fruit & nuts with a velvety chocolate sauce in a fresh orange goblet

### Chilled Wild Berry Pudding

Mixed berries in a timbale of vanilla sponge with saffron infused cream

### Flambéed Strawberries

Flash fried strawberries flamed with brandy & cane sugar with caramelised crepes with vanilla pod ice-cream

### Toffee Apple Tart

Topped with a highland whisky sauce and sponge sugar strands

**Local Cheese & Biscuits - produced by Loosehanger Cheese**

*£46.95 per person*

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## *A Selection of Fine Dining Ideas*

Please select your choices for your 'Big Day'

### **Champagne Poached Lobster Tail**

Served on salad of fruits de mer with zesty lime

### **New Forest Venison Terrine**

Served with baby fennel leaf & cranberry salad

### **Quinells of hand-picked wild mushrooms**

Served on medallions of smoked bacon with tarragon roasted chestnuts & truffle oil

### **Consommé of Chicken**

With a garnish of paysanne vegetables with truffle peelings

### **Fois Gras Brulée**

Set in a golden filo pastry basket lined with glace herbs

### **Trio of Fresh Fish**

Poached fillets of Turbot, Seabass & Dover Sole set on a lobster bisque with ribbons of white asparagus

### **Breast of Barbary Duck & Guinea Fowl**

Carved over a Foie Gras crouton with a sloe gin & pink peppercorn dressing

### **Roasted Cutlet of Veal**

Served with a beef marrow croustade & a ramato blush with vine roasted cherry tomatoes

### **Fillet of New Forest Beef**

With pressed Ox tongue, sweet bread fritter & a vintage port wine jus

### **Roast Tenderloin & Confit of Belly Pork**

With a roasted crab apple & wild nettle purée finished with a manzana glaze

### **Free Range Fillet of New Forest Lamb**

With a thyme & chicken mousseline & finished with damson wine jus & lardons of Chorizo

*Served with fine green beans wrapped with streaky bacon, char-grilled baby leeks & Honey glazed chantenay carrots and your choice of freshly prepared potatoes*

### **Poached Williams Pear**

Served on caramelised apple slices with a golden honeycomb & a Cointreau & Seville orange marmalade

### **Dark Chocolate Mousse**

With a crushed Kahlua meringue & home-made shortbread biscuit

### **Trio of Sugared Doughnuts**

With a chilled strawberry & vodka milkshake

### **Crepes Suzette**

Flambéed crepes ladled with an orange & Gran Marnier reduction

### **Local Cheese & Biscuits**

A table of cheeses produced by Loosehanger Cheese for your guests to choose for themselves

Served with a selection of tempting chutneys & pickles

*This is just a sample of the menu's that can be produced for your special occasion, our Head Chef, Pete Conlin will be happy to discuss your individual needs & requirements to ensure the success of your celebration.*

*Create your own individual menu, Guide price £69.95 per person*

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# Your Wedding Day

## Vegetarian Menu

We have selected a range of items to tempt the vegetarian guests within your party and we would ask that you select a starter along with a main course from this menu

### To Start

This can be chosen from the standard wedding menus

### To Follow

#### **Wild Mushroom Stroganoff**

Sautéed wild mushrooms finished in a classic creamy French mustard & brandy sauce

#### **Stuffed Bell Peppers**

Filled with roasted Mediterranean vegetable cous-cous with a smooth tomato and basil concasse

#### **Vegetable Moussaka**

Layers of honey roasted vegetables, sliced potato and rich tomato sauce topped with a golden creamy cheese sauce

#### **Goats Cheese & Roasted Vegetable Stack**

Layers of goats' cheese, aubergine, courgette & sweet peppers finished with a balsamic glaze

#### **Spiced Tomato and Mushroom Risotto**

Roasted cherry tomatoes, button mushrooms and chilli in finished with parmesan shavings

#### **Sun blushed Tomato & Green Pesto Tagliatelle**

Fresh pasta topped with sun blushed tomatoes blended with sautéed baby onions, mixed olives and green pesto

*Should you or any of your guests have any dietary requirements we will be happy to create a dish to meet your individual needs.*

## Additional Courses

### **Sorbet or Iced Shots- £3.25 per person**

Lemon, apple or Midori

### **Cheese Course - £10.45 per person**

Selection of cheeses served with crackers & grapes

### **Fish Course**

Fresh oysters, seared scallops or poached fillet of sole with crayfish mousse

*Market prices: please ask for a quote*

## Children's Menu Choices

### **Main Course - £10.45 per child**

**Pork & Leek Sausages** served on creamy mashed potato with gravy and fresh vegetables

**Golden Plaice Goujons** served with chunky chips and crisp cut salad

**Roast Chicken Breast** served with gravy, roasted potatoes & fresh vegetables

**Fresh Penne Pasta** topped with a rich tomato ragu, served with garlic bread and crisp cut salad

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Trio of ice creams with wafers & chocolate sauce or Fresh Fruit Salad

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# Your Wedding Day

## The Evening Receptions

After your delicious Wedding Breakfast your evening entertainment can commence. It is advisable to provide an evening buffet for any evening guests that you have attending. A finger buffet provides 'light bites' and 'nibbles' for your guests to enjoy more informally throughout the night.

### Fashionable Fun Finger Food

A selection of open Parisienne bread sandwiches

Savoury vegetable filled Choux pastries **V**

Assorted Loosehanger Cheese rarebits **V**

Home baked sausage rolls

Fresh salmon puffs

BBQ potato wedges **V**

Battered sweet and sour button mushrooms **V**

Tempura battered mixed vegetables **V**

Various mixed quiche savoury / vegetarian **V**

Smoked salmon crostini

Breaded fish platter ~ scampi, plaice goujons, prawns

King prawn roulade

Sweet chilli glazed chicken wings

Mini hot dog wraps

Onion bhajis with curried dips

Toasted garlic and herb bread

Tomato tarts with goats cheese and pesto **V**

Chicken or vegetable saté **V**

Mini toad in the hole

Potato skins with Cheese & Ham or Sour Cream & Chives **V**

Pigs in blankets

**Silver £12.95 for 6 items**

**Golden £16.95 for 8 items**

**Platinum £20.95 for 10 items**

All prices are per person, we recommend that you cater for a minimum of 80% of your reception guests



# Your Wedding Day

## Function Suites

Our function suites are suitable for civil ceremonies, partnerships and receptions. Our Coordinator will be able to advise what rooms are suitable for your specific needs considering the number of guests and table set up you require.

### Room Hire Charges for 2012:

#### April- September & December

##### Saturday

|                    | <u>Civil Ceremony</u> | <u>Wedding Reception</u> |
|--------------------|-----------------------|--------------------------|
| The Ampfield Suite | £160                  | £265                     |
| The Coppice Suite  | £210                  | £370                     |
| The Garden Room    | Not licensed          | £475                     |

##### Sunday - Friday

|                    | <u>Civil Ceremony</u> | <u>Wedding Reception</u> |
|--------------------|-----------------------|--------------------------|
| The Ampfield Suite | £100                  | £200                     |
| The Coppice Suite  | £150                  | £300                     |
| The Garden Room    | Not licensed          | £350                     |

#### January, February, March, October & November

##### Saturday

|                    | <u>Civil Ceremony</u> | <u>Wedding Reception</u> |
|--------------------|-----------------------|--------------------------|
| The Ampfield Suite | £100                  | £200                     |
| The Coppice Suite  | £150                  | £300                     |
| The Garden Room    | Not licensed          | £350                     |

##### Sunday - Friday

|                    | <u>Civil Ceremony</u> | <u>Wedding Reception</u> |
|--------------------|-----------------------|--------------------------|
| The Ampfield Suite | £75                   | £175                     |
| The Coppice Suite  | £125                  | £200                     |
| The Garden Room    | Not licensed          | £245                     |



These prices exclude the registrar fee that you will need to pay to Hampshire County Council. (This will need to be arranged by you directly and their telephone number is 01329 289733).

Exclusive use of the function suites is available from £1,000. This payment ensures that that you have the satisfaction of knowing that we will not be holding any other functions in the hotel function suites. Additional charges will apply for fully exclusive use of the hotel, excluding the Potters Bar & Restaurant.

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# *Your Wedding Day*

## *Accommodation*

The Bride and Groom will receive complimentary overnight stay on the night of their wedding upon booking any of our Function Suites.

For all your other wedding guests we would be happy to offer them a special rate on our normal accommodation prices.

For all our rooms, the cost will be £85 bed & breakfast, based on single or double occupancy.

Please note that we have many steps throughout the hotel, please take time to review a copy of our access statement, so you can advise any of your guests with mobility challenges.

## *Potters Beauty Barn*

Why not pamper yourselves prior to your wedding from the range of treatments that Gemma, our beauty therapist, has available to relax you before the celebrations begin; please see the enclosed list of treatments that she has available.

## *Arrange a Guided Visit*

We would like to invite you to come and see The Potters Heron & gardens, meet us and talk through all your ideas and wishes for your big day. Please do not hesitate to contact us to make an appointment or to ask any other questions you may have in the meantime. We very much look forward to welcoming you to The Potters Heron, and to discuss the arrangements for your special day.



## *Other Venues*

Why not enquire into holding your 'Big Day' at our sister hotel? Take a look on our website.

### **The White Swan Hotel**

16 Chichester Road, Arundel, West Sussex,  
BN18 0AD

Tel: 01903 882677

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