

wedding menu

Soups

Roast Chicken, Spring Onion and Chive Soup

Roast Vine Tomato Soup with Basil (v)

Pumpkin and Parmesan Soup with Toasted Pumpkin Seeds (v)

Leek, Potato, and Roasted Garlic Soup with Cheese Toasts (v)

Starters

Pan fried mushrooms with garlic, parsley, cream on a toasted herb croûte (v)

Pressing Ham hock & watercress, crunchy piccalilli and granary toast

Trio of melon, mint & basil, toasted coconut, raspberry vinaigrette (v)

Chicken Liver Pate with Paprika & tarragon, Red Onion Jam, Cherry Tomato & Herb Croute

Crayfish cocktail, Marie Rose sauce, iceberg lettuce

Oak Smoked Salmon, Herb Scone, Lemon and Chive Cream Cheese & Poached King Prawns
(+3.00)

Tartlet of goat's cheese and caramelised shallot port and balsamic reduction (v)

Smoked & roast chicken terrine crisp leaves & pear chutney

wedding menu

Mains

Roast Fillet of Salmon, Lemon and Chive Tagliatelle, Roast Cherry Tomatoes,
Sugar Snaps and Glazed Spring Onions

Slow Roast Shoulder of Lamb with Sun Blushed Tomato, Garlic and Rosemary, Mint Jus

Pan fried chicken breast with herb and wild mushroom stuffing, pancetta finished cream sauce

Roast Breast of Chicken, Ragout of baby onion & Leek with French Beans & a Sage & Onion
Café au Lait

Roast loin of English pork, sage and onion seasoning, ginger baked apple, sherry jus

Wild mushroom open tart on sweet pepper sauce with tempura style vegetables (v)

Braised blade of English beef, button mushroom, glazed baby onion and red wine sauce

Creamy risotto with green asparagus spears and broad beans (v)

Traditional roast sirloin of beef, Yorkshire pudding, roast gravy and Hampshire watercress
(+3.50)

All main courses are served with a selection of vegetables and potatoes.

Desserts

Chocolate truffle mousse orange & strawberry sauce

Glazed lemon tart, Chantilly cream and strawberry compote

Sticky toffee pudding, clotted cream & toffee sauce

White chocolate and raspberry cheesecake

Tiramisu torte caramel & almonds

wedding menu

Trio of Hampshire cheeses, water biscuits, celery and grapes (+3.00)

Intermediate options:

Fruit sorbet 2.50

Champagne sorbet 5.00

Coffee, Tea and Fruit infusions:

Freshly brewed filter coffee, English or oriental tea or fruit infusions,

with chocolate mints 2.50

with home made shortbread 3.00

with duo of chocolate sweetmeats 3.50

wedding menu

Evening Receptions

Cocktail Buffet

Selector A

Cocktail sandwiches
Pigs in blankets
Mini sausage rolls
Sun dried tomato and Brie quiche
Deep fried mushrooms, garlic mayonnaise Vegetable satay skewers,
peanut sauce
Seasoned potato wedges, sour cream and chives
BBQ chicken drumsticks
Onion bahjees, minted yoghurt
Vegetable crudités and dips Garlic and herb
bread

Selector B

Parisienne open sandwiches
BBQ chicken wings
Ham and cheese quiche
Mini 'toad in the hole'
Tempura vegetables, chunky salsa
Deep-fried filo king prawns, chilli dip Goujons of
plaice, tartar sauce
Grilled chicken satay, peanut sauce Lamb kofta,
cucumber relish
Dim sum and spring rolls, plum sauce
Mexican spicy quiche
Scampi tails and tartar sauce

Please choose six, ten or fourteen items, half from Selector A and half from Selector B.

wedding menu

Themed Buffets

Surprise your guests with one of our themed buffets for your evening reception. We offer these buffets menus for a minimum of fifty guests.

Hampshire Cheese

A selection of eight cheeses displayed with homemade chutneys, grapes, celery, breads, mini rolls, crackers and cheese biscuits.

Regional Pâtés and Terrines

A large array of meat, fish and vegetarian pâtés, terrines, mousses and pies with a variety of flavoured breads, rolls and salads.

Choose from smooth chicken liver pâté, coarse pork pâté, ham hock terrine, smoked fish terrine, venison pâté, vegetable mousse, game pie, mushroom, duck pâté, three flavoursome salads, chutneys, sauces and relishes.

Ploughman's

Cold honey roast Hampshire ham, parsley and herb mayonnaise, piccalilli and cold roast sirloin of beef with horseradish cream and mustards or

Selection of four Hampshire cheeses, grapes, celery and crackers [V] with

Blue cheese quiche

Mushroom quiche

Farmhouse breads and rolls

Potato salad, tomato and red onion salad, pasta and peppers salad Pickled onions, cornichon gherkins, chutney

The Best of South England

Cold honey roast Hampshire ham, parsley and herb mayonnaise, piccalilli

Cold roast sirloin of beef with horseradish cream and mustards

Poached whole dressed salmon with chive cream, Marie Rose sauce

Local home-smoked Test River trout with horseradish cream, capers and lemon

Selection of three Hampshire cheeses, grapes, celery and crackers

Blue cheese quiche

The Potters Heron Hotel, Winchester Road, Ampfield, Romsey, Hampshire SO51 9ZF

+44 (0) 23 80277800 weddings@potters-heron.co.uk www.potters-heron.co.uk

wedding menu

Mushroom quiche
Farmhouse breads and rolls
Potato salad, tomato and red onion salad, pasta and peppers salad
Pickled onions, cornichon gherkins, chutneys, sauces

Potter's Barbecue

Hampshire steak burger, relishes and barbecue sauce
Mini soy and honey chicken skewers
Sweet Thai salmon steak, chilli dip
Halloumi and courgette skewers, balsamic glaze
Hampshire pork and herb sausage, mustards and pickles
Three seasonal salads
Jacket potato, sour cream and chives Rolls, relishes
and sauces

Heron Barbecue

Hampshire minted lamb burger, mint yoghurt
Chicken and tarragon sausage, Béarnaise sauce, Cajun
spiced tuna loin, sweet chilli sauce
Hampshire pork cutlet, honey and thyme dressing
Aubergine and feta rolls, balsamic dressing
[v] Spicy bean burger (v), chilli dip Sticky
BBQ chicken thighs.
Four seasonal salads
Jacket potato, sour cream and chives
Rolls, relishes and sauces
Fruit skewer and cream Raspberry cheesecake

wedding menu

Tariff

	2017	2018	2019
Main Wedding (Three courses)	From £37.00	From £37.50	From £38.00
Buffet Wedding (Three courses)	From £47.50	From £48.00	From £49.00
Canapés			
Three per guest	£6.00	£6.50	£6.50
Five per guest	£9.00	£10.00	£10.00
Seven per guest	£12.00	£13.00	£13.00
Reception Drinks			
Lily	£19.95	£19.95	£20.95
Rose	£22.95	£22.95	£23.95
Orchid	£27.95	£27.95	£28.95
Cocktail Evening Buffet			
Six per guest	£14.00	£14.50	£15.00
Ten per guest	£20.00	£20.50	£21.00
Fourteen per guest	£26.00	£26.50	£26.50
Buffets (for minimum of fifty guests)			
Hampshire Cheeses	£20.00	£22.00	£23.00
Regional Pates and Terrines	£21.00	£22.00	£23.00
Ploughman's	£16.50	£17.00	£17.50
The Best of South England	£23.00	£23.50	£24.00
Potter's Barbecue Five Items	£17.00	£17.50	£18.00
Heron Barbecue Eight Items	£23.00	£23.50	£24.00
Hog roast [100 guests min.]	£15.75	£16.00	£16.50

wedding menu

All priced per guest and including VAT (at 20% in 2014). We reserve the right to alter prices without notice. Once contracted, pricing remains fixed, except in the exceptional case whereby the Chancellor of the Exchequer alters the prevailing rate of VAT.

How to book

Once you have an idea of minimum number of guests you wish to cater for, kindly contact our wedding co-ordinator, who can advise, if your preferred date is still available to book. We have several event suites to cater for weddings large or small.

A show around can be arranged for you to view the wedding suite and other areas of our hotel.

Your preferred wedding date can be held provisionally for up to 7 days, which enables you to make other arrangements, such as church or registrars.

Should you then wish to proceed with the provisional wedding arrangements, the hotel requires a £500 non-refundable deposit to confirm your booking.

With more details to be discussed at this stage, the hotel will now summarise these arrangements in a contract and will request this, together with specific terms and conditions, to be signed by you.

6 months prior to your chosen wedding date a further 40% deposit is required.

6 weeks before your wedding day we like to meet with you to discuss final details and final arrangements you wish to make. At this meeting we will also introduce you to our banqueting manager, who will ensure that the arrangements on your wedding day run smoothly.

The final pre payment together with final guest numbers attending are required one full month prior to your wedding date.

We thank you for your valued enquiry and reservation and assure you of our best attention at all times.

The Potters Heron Hotel wedding team.