

# 2023 Special Occasions at The Sir Walter Tyrrell

## Congratulations

Our Restaurant, Function room and Bar, can be used for many diverse occasions. We can accommodate 60 guests in our dining room, 60 in our private function area on a sit-down basis, however if a buffet is required then these numbers can be increased.

With our unique stunning panoramic views across the New forest. Nick, Melanie and Christopher look forward to welcoming you. Nick with his 40 plus years' experience in catering, as an executive chef and as chef manager in 4 & 5\* Hotels and restaurants. He trained in the London Piccadilly 5\* Hotel, and the De Vere hotel chain, and has achieved accolades and rosettes for his food in the Forte chain, Thistle Hotel, Audley's wood, Apollo Hotel and as a kitchen manager has gained a wealth of experience in banqueting planning. He also has been an Area Executive chef for the Trust House Forte chain and in later years an area Executive Chef with Macdonald hotels, before starting out on his own at the Wickham vineyard restaurant, also working the last ten years at the Waters' Edge Restaurant in Hamble and now with his family at the Sir Walter Tyrrell.

*Our experience gained will ensure your special occasion delivers to you and your guests' an everlasting memory of your special day.*

- Nick Cross - Executive Chef and Company Director
- Melanie Cross – Company secretary, Front of house Manager, and Special events
- Christopher Brewer – Grounds, Campsite, maintenance and operations manager
- Helder Zeferino - Chef

### Planning your meeting

- Choose your requirements and pay your deposit to secure your booking (Non-returnable)
- Meet with our management team to plan logistics and put together a schedule for your day
- If late night transport needed book in advance
- Arrange a suitable time to visit us to finalise your menu choices and numbers
- Please pay your booking in full two weeks before your event
- A week prior to your event final numbers will be required for ordering and staffing.

Over the next few pages, Nick Cross has put together a selection of dishes for you to build your own menus. He is on hand to help with your compilation if required. Please select one dish for each course for your entire party. Menus for your party must be finalised fourteen days prior to your event and final numbers of guests are to be supplied no later than seven days. At this time, seating plans and any special dietary requirements will also be needed. Please note a vegetarian alternative can be offered and allergens catered for. Some dishes may also contain nuts or nut traces. (Please note prices of hire of any tables, dance floor hire, DJ, linen hire and crockery if needed hire are subject to VAT)

### **Exclusive use available of either Restaurant, Function Room or Whole Pub**

No hire charge in November, January and February with 50% off in March and October for Function room

### **Wedding venue Hire**

From 12 noon till 12 midnight for last orders and includes the restaurant and garden area.

If whole pub required, this can be arranged with prices on request.

Monday to Thursdays £1500.00

Fridays £1700.00 Saturdays £2000.00 Sundays £1700.00

## ***Chefs selection***

Please find below menus that we have put together with a balanced menu. Select your choices for your party from the menu. We suggest two starters, three main courses & two sweets.

Once you have done this you can add the menu choices to your invites and ask for their choices then return them to us with your table plan for food ordering purposes.

### **Cost per person**

Three courses at £36.50 including VAT

Two courses £29.50 including VAT

Children under 7 half price (alternative children's dishes available)

To confirm your chosen date for us to close it out to you a booking charge of £5.00 pp non-returnable deposit is required

### **Starters**

Roasted vine tomato and basil soup and crème fraiche (v) with crusty bread

Scottish smoked salmon and prawn ramekin with granary toast with lemon and salad

Potted Chicken liver parfait, spiced apple chutney and granary toast

Goats cheese, leek and vegetable tart with picked leaf salad and a balsamic reduction dressing

### **Main courses**

Roast English Sirloin of beef, Yorkshire pudding, horseradish, fresh vegetables, roast potatoes and pan gravy

Roast loin of pork with crispy crackling, black pudding, apple sauce roast potatoes, fresh vegetables and pan gravy

Italian style baked chicken with Rosemary and prosciutto with fresh vegetables and roast potatoes

Baked cod with green pesto served with seasonal green vegetables and mash potatoes

Creamy cheesy Penne pasta with parmesan shavings served with garlic bread

### **Desserts**

Green fig & frangipane tart with crème fraiche

Seasonal fruit terrine with crème fraiche or ice cream with fruit coulis

Classic crème brûlée with shortbread

Chocolate brownie with clotted cream ice cream, strawberries and butterscotch sauce

Freshly brewed coffee or tea from £2.50 pp

Complimentary room hire of the Function room for parties above 40 persons

## Starters

### Homemade Soups £6.50

- Roasted butternut squash soup with crème fraiche and toasted almonds
- Cream of pea and mint soup with croutons and herb oil
- Cream of tomato and basil soup with Welsh rarebit
- Wild mushroom and asparagus soup with truffle oil & crème fraiche
- Traditional minestrone soup with Parmesan cheese

Pork Rilette with wild mushrooms, baby spinach & roasted garlic with piccalilli chutney £7.75

Rose of Galia and cantaloupe melon with soft fruits and fruit water ice (V) £8.75

Pressed skate and caper terrine, with saffron and lemon yoghurt dressing £9.25

Tian of smoked salmon and prawns, with dill & lemon mayonnaise and a leaf endive salad £8.95

Mediterranean Salad (V) Feta, olives, cucumber, tomatoes and roast peppers with cos lettuce £7.75

Goat's cheese and caramelised red onion tart, with thyme roasted cherry tomatoes and rocket leaf £7.95

Ogen melon with ruby port wine (V) OR with Parma ham and home-made green fig chutney £8.50

Home-cured salmon gravlax with Japanese horseradish dressing, served with lemon and wild rocket £9.50

Chicken liver parfait, with pistachio nuts and spicy tomato vinaigrette £7.95

Stack of asparagus, with poached hen's egg and hollandaise sauce (V) Seasonal price

Wild mushroom and parmesan risotto, with a red wine and balsamic reduction £7.95

## Main Courses

Baked pork tenderloin with baked apple with mustard cream, roasted Mediterranean vegetables and roast potatoes £17.95

Pan seared chicken breast with fondant potato, Green vegetables, wild mushroom and brandy café au lait sauce £16.95

Poached salmon fillet with crushed new potatoes, Green vegetables, white wine and chive beurre blanc £17.95

Baked fillet of sea bass with julienne of vegetables, buttered new potatoes, dill butter and fresh lime £18.50

Roast English sirloin of beef, with Yorkshire pudding, Roast potatoes, horseradish and a pan jus £17.95

Baked breast of guinea fowl, with caramelised English apples and barrel fondant potatoes £17.50

Paupiette lemon sole, with a crab and tarragon mousse & lemon beurre blanc £18.50

Pan seared duck breast with raspberry confit and caramelised orange gratin potato, green beans and red wine jus £18.95

Roast chump of English lamb with crushed new potatoes, Red wine jus and caramelised shallots £18.50

Baked fillet of cod wrapped in Serrano ham, topped with a red pepper pesto on roasted Mediterranean vegetables £15.95

Confit leg of English lamb with garlic and rosemary (minimum 8 covers) Served with spring onion and Savoy mash £19.50

British Beef Wellington, with mushroom duxelles, shallots and foie gras with fresh vegetables and chateau potatoes £34.50

Loin of venison en crouete, dauphinoise potatoes, Green vegetables & Madeira truffle jus £36.50

All main courses served with a selection of vegetables unless otherwise stated

## **Desserts**

Fresh ginger and rhubarb crème brûlée £7.50

Classic crème brûlée with fresh strawberries, raspberries and Scottish shortbread £7.50

Baked citrus tart with crème fraîche £7.50

Italian meringue with kiwi & raspberries, served with Crème Chantilly and strawberry coulis £7.50

Fresh fruit platter with a fruit coulis £7.95

Rich dark chocolate pot mousse with fresh berry compote with tuile £7.75

Individual blueberry cheesecake with a muesli biscuit and citrus sauce £6.75

Summer fruit and champagne terrine with crème fraîche and a fruit coulis £7.95

Tiramisu - A coffee and chocolate Italian style dessert laced with amaretto £7.95

Selection of British cheeses with walnuts, grapes and celery £8.50

## **Vegetarian Menu**

Four cheese vegetable pancake gateaux with new potatoes, salad of wild rocket, watercress and cherry tomatoes £15.50

Broccoli, leek and stilton flan, served with new potatoes and a Mediterranean salad £16.50

Fresh tagliatelle with oyster mushroom, asparagus and spring onions, served in a cream sauce with parmesan shavings £15.95

Baked caviar aubergine with garlic, tomato and courgette tagliatelle £15.50

Sun blushed tomato risotto with red peppers and wild mushrooms £14.95

Gnocchi with a baby spinach & wild mushroom cream, with white wine sauce and topped with parmesan shavings £14.95

## **Additional Courses**

Canapés Selection From £6 per person

Refreshing Sorbet Course £4.50

Intermediate Fish Course £7.95

Cheese Platter (for a max 10 persons) £30.00 per platter

Freshly brewed Tea or Coffee £3.50

# **Buffets**

*Please see the following pages for our range of buffet menus*

*If choosing an evening finger buffet, we strongly recommend that you cater for at least 80% of guests attending your evening celebration*

## **Sir Walter Tyrrell Presentation Buffet**

Price per head Inclusive of VAT £45.50

If starters are required, these should be selected from the starters page and will be charged accordingly

Some dishes may contain nuts or nut traces

### **Please select four**

- Scottish salmon poached in local vineyard wine or marinated gravlax Dill herb mayonnaise dressing
- Rare roasted English sirloin of beef with a red onion marmalade
- Roast jointed chicken with herbs and spices with herb stuffing
- Honey slow roasted gammon with pineapple and apricots
- Raised game pie
- Smoked and Continental meat platter
- Roast turkey wrapped in smoked bacon

### **Please select four**

- Assorted salads, Local watercress, fennel and spring onion
- Tossed leaf and herb salad
- Red onion and tomato salad with olives
- Fresh green fig and mozzarella cheese
- Roasted Mediterranean vegetable and couscous salad
- Potato, spring onion and Crème Fraiche salad
- Chickpea, coriander and cucumber with yoghurt and garlic dressing
- Fresh beetroot with lime and chive
- Caesar salad with crispy croutons and French dressing

Served with a choice  
of either minted baby new potatoes or Jacket potatoes with herb butter

### **To finish**

- Pear, apple and almond filo strudel, with whisky laced sultanas, accompanied by an English custard
- Vanilla pod panna cotta, with Turkish delight and strawberry sauce
- Individual Italian meringue pavlova, with a butterscotch sauce and fresh raspberries

## BBQ Buffet

£34.50 per head

(Minimum numbers 20)

Please select any four

- Pork and Leek Sausages
- Wild Boar Sausages
- Venison Sausages
- Cumberland Sausage
- Lemon & Oregano Marinated Chicken
- Homemade Aberdeen Angus Beef burger
- Local Hampshire Pork Loin Cutlet
- Minted Lamb Cutlets with Rosemary & Garlic\*
- Marinated Welsh Lamb Rosettes in Red Wine\*\*
- Sea Bass with Julienne of Vegetables & Dill Lemon Butter\*\*
- King Prawns in Garlic Butter\*\*
- 5oz Scottish Rump Steak\*
- 5oz Scottish Fillet Steak\*\*
- Vegetable Brochette, with Olive Oil and Fine Herbs Polenta, Cherry Tomato & Aubergine Skewers

Dishes marked with an \* denotes a supplementary charge

- \* £2.95 per person
- \*\*£3.95 per person

### Served with

Crusty Assorted Warm Bread Rolls

Wild Rocket Leaf with Plum Tomatoes, dressed in Balsamic Olive Oil

Mediterranean Vegetable Couscous with Apricots Salad

Niçoises Tossed Salad in Tuscan Olive Oil

Buttered Corn on the Cob, Minted New Potatoes or Baked Jacket Potatoes

### Desserts

- Fresh Strawberries & Cream
- Baked Bananas with Toffee Sauce and Whipped Cream

## Hot & Cold Canapé's

**It is recommended a minimum of five items per person**

- Smoked salmon bites £1.95ea
- Fresh asparagus spears wrapped in prosciutto £2.25ea
- Smoked salmon pinwheels £1.25ea
- Cornish crab and cucumber boats £2.25ea
- Mock caviar with lemon £1.25ea
- Smoked oysters in bacon (hot) £2.50ea
- Mini lamb kofta (hot) £2.25ea
- Scallops in bacon (hot) £2.95ea
- Avocado stuffed cherry tomatoes £1.75ea
- King prawns in filo £2.25ea
- Cream cheese and chive crustinies £0.75ea
- Chicken liver parfait en crouete with red onion chutney £1.95ea
- Smoked trout mini quiches £1.95ea
- Wild mushroom tartlets in a dill cream (hot) £2.50ea
- Grilled fresh oysters with lemon and shallot butter (hot) £price on enquiry
- Assorted olives £3.50 per ramekin

## Assorted simple canapé's

**£7.95 pp (five pieces)**

- Salami and cream cheese
- Beef & horseradish
- Smoked salmon,
- Asparagus
- Cream cheese and chive
- Smoked chicken and lime chutney

# Finger Buffet's

## Chefs finger buffet

**£16.50 per person inc of VAT 20%**

- Assorted cocktail Sandwiches
- Cocktail Sausage rolls
- Brochette of mozzarella cheese and vine cherry tomatoes
- Homemade ciabatta pizza
- Corn chips, with dipping sauces of spicy sweet chilli and avocado
- Mixed mini quiche
- Sicilian marinated chicken skewers
- Cajun potato skins with a lemon and yoghurt refresher

## Italian style

### Selection as required

**Six items £16.00 per person inc VAT 20%**

**Eight items £21.00 per person inc VAT 20%**

**Ten items £26.00 per person inc VAT 20%**

**we recommend that you cater for a minimum of 80% of your total numbers, however if only buffet required then full amounts needed**

- Blinis with basil roasted cherry tomato, cream cheese and smoked salmon
- Ciabatta with buffalo and basil
- Ciabatta with asparagus and Serrano ham
- Mini Italian crostini
- Oregano chicken mini brochettes
- Mediterranean vegetable focaccia bread pizza
- Open sandwiches
- Italian style (feta and plum tomato, salami and mascarpone)
- Mediterranean vegetable bruschetta
- Hot Mozzarella Pizza slices
- Assorted olives

## Chinese style

- Vegetable Satay
- Vegetable Samosas
- Selection of mixed Sandwiches
- Crispy Vegetable Parcels
- Sesame Prawn Toast
- Chinese Spring Rolls
- Tempura Battered Tiger Prawns
- Crispy Prawn Purse
- Marinated Pork Spare Ribs
- Prawn Crackers
- Chicken Satay

- BBQ Chicken thighs
- Sweet & Sour, Plum Sauce and Hoi Sin Sauces
- Indian style Chilli
- Battered Onion Rings
- Spicy Tortilla Bites
- Tortilla Chips with Salsa and Guacamole
- Onion Bhajis
- Spicy Pancake Rolls

### **Mini Indian Savoury Selection**

- Mini Naan Breads filled with Chicken Tikka strips
- Mini Poppadum's with Mango Chutney
- Lime Pickle and Mint Yoghurt
- Honey and Sesame Pork or Beef Sausages
- Traditional style open or closed sandwiches
- Filled pastry savoury tartlets
- Smoked salmon open mini bites
- Scotch eggs
- Sausage rolls
- Venison sausages
- Sesame and honey chipolatas
- Mini Cornish crab cucumber boats
- Smoked bacon and cheddar melts

**Home cooked slow roasted leg of pork floured baps at £21.50 inc salads served with apple sauce stuffing (minimum numbers apply )**

### **Other hire expenses**

- |                                    |       |
|------------------------------------|-------|
| • Champagne table cloths per table | £6.00 |
| • Napkins                          | £0.80 |
| • Paper napkins complementary      | £0.00 |
| • Crockery per setting             | £0.00 |
| • Two glasses layup plus Champagne | £0.00 |
| • Cake Knife                       | £0.00 |
| • Table nightlights                | £0.00 |

### **Evening Disco**

£400.00 request to 11pm and £50 per hour for later times - DJ requires payment at booking stage to avoid disappointment.

### **Beverages**

We have a varied selection of beers and wines, however if we can get your favourite tipples then please ask as our wine supplier may be able to help

Specialist equipment Overhead projectors, Screens and flip charts can be hired should you need them

**The Sir Walter Tyrrell**

Function booking form To confirm you're booking please sign this form and return to attention of Melanie Cross, The Sir Walter Tyrrell, Rufus stone, Brook, Hants, SO437HD

**Booking Information**

Date of event ..... Timing (start) .....(Finish Time) .....

Contact Name & Email address .....

Telephone number ..... Mobile .....

Address .....

.....

..... Postcode .....

Number people on day total ..... Adult ..... Children  
Under12 .....

Catering Requirements .....

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.....

Venue Hire £ ..... Food charges Price per Adult £ ..... Price per child  
£..... Drink charges Pre ordered wines / drinks £.....

Total Charge to Date £.....

I confirm the above booking details are correct and will advise any minor changes in numbers along with my full payment of the catering requirements two week before the event.

The deposit of 25% for the above catering cost and pre ordered wines and drinks is required and is non-returnable.

Total Deposit Paid: £..... Bank Transfer, Cash, debit Card or cheque to "The Sir Walter Tyrrell Ltd" In signing this booking form I agree to the enclosed terms and conditions

Signed..... Date.....

Print Name.....

## Terms & Conditions of Booking

1. There may be minimum numbers for bookings; please ask and specify requirements for restaurant, function room or whole pub. Please ask for a special quotation for fewer numbers. Provisional bookings will be held for a maximum of 14 days; to confirm a provisional booking, please complete the booking form and forward it together with the requested deposit to the address on the booking form.
2. Venue hire applies for exclusive use of restaurant or function room only, as bar and gardens will be open to other visitors unless whole pub is booked. Guests may also use the garden and terrace areas (children to be supervised, please)
3. 25% of the total payment (excluding bar sales) is required to confirm your booking, full payment of the cost of the catering and pre ordered wines, must be paid 2 weeks in advance. Open bar accounts to be settled on the day of function.
4. The client is responsible for any loss or damage to the Sir Walter Tyrrell property, equipment and any hired equipment, when damaged by the client or client's guests. This includes interior damage to carpets, paintings etc, but is not limited and can also include damage made to other areas of the property.
5. Functions must be finished on time, agreed when booking and any extension of time may not be possible unless arranged in advance.
6. Use of the venue is at the guest's own risk and includes any trip hazards such as stairs, decking, door steps and carpets
7. Please note and advise your guest's that The Sir Walter Tyrrell is No Smoking inside, however, we have smoking areas outside. This applies to all bookings.
8. If you must cancel your booking after full payment has been made, we will try to re-schedule your event at a later date. However, if this cannot be arranged or is not wanted, then 50% of the expected charges will be payable with exception of bar sales.
9. Deposits will be non-returnable
10. To ensure we offer the highest quality of we use local, seasonal ingredients were possible and our prices will be reviewed annually.