Room Hire

Room hire is free of charge if catering is taken. Should you wish to hire the function room without catering there is a charge of £350.00 for your event. Outside catering is not permitted.

Additional Services

To help with the organisation of your event we can provide flowers, balloons, cakes, entertainers, disco's to suit your budget.

Terms and Conditions

Written confirmation is required for the booking with a deposit of 25% of the estimated cost. Deposits are non-refundable. Full payment for catering is required two weeks in advance of your event date.

Contact Us

Telephone 01202 556 334
Email:- info@yentonhotel.co.uk
www.yentonhotel.co.uk

Yenton
hotel and restaurant

Luncheon Menu Selector

Gervis Road
Bournemouth
BH1 3ED
Telephone 01202 556 334

Luncheon Menu Selector

Please remember that you are choosing one item from each course for ***all*** of your guests

£19.95 per person including Coffee & Mints

Starters & Soups

Fan of Seasonal Melon (V)
Set on a Pool of Fruits of the Forest Coulis
Chicken Liver and Cranberry Parfait
Served with a malted wheat petit pain and Balsamic Onion Confit
Prawn and Avocado salad
Vol au Vent (V)
With a Creamy Mushroom & White Wine or
Chicken, Ham and Mushroom Filling
Creamy egg Cups
On a bed of marinated watercress
Cream of Leek & Potato (V)
Homemade Green Pea and Mint (V)
Gazpacho
Carrot and Coriander (V)
Mushroom Pottage

Main Courses

Roast Leg of Dorset Lamb (£2.00 supplement)
Accompanied by a Mint & Redcurrant Sauce
Roast Topside of Beef
Accompanied by Yorkshire Pudding & Horseradish Sauce

Roast Breast of Norfolk Turkey
Presented with Chipolata Sausage, Savoury Seasoning & Cranberry Sauce
Poached Chicken Supreme
Served with a Creamy mustard Sauce
Tender Pork Steak
With a Mushroom sauce
Poached Fillet of Salmon
With a Saffron Cream Sauce
Homemade Steak, Kidney and Mushroom Pie
With shortcrust pastry
Pasta with Slow-cooked Cabbage,Parmesan and Pine Nuts
Vegetarian Cassoulet
Puff Pastry Vol-au-Vent
Filled with Creamed Wild Mushrooms and served with Quennelles of Leaf Spinach
Baked Peppers *with Egg and Lentils*
Turkish Potato Casserole
Spinach & Ricotta Cannelloni
Coated in a Rich Béchamel Sauce

Desserts

Chocolate Profiteroles *(50p supplement)*
Homemade Bread and Butter Pudding
French Apple Tart
Lemon Cheesecake
Spotted Dick with custard sauce
Raspberry Trifle
Fresh Strawberries with Devonshire Clotted Cream
(£1.00 supplement depending on season)