

Menu Price

Starter or Soup, Main Course, Dessert, Coffee £20.95

Starter, Soup, Main Course, Dessert, Coffee £23.95

Starter, Soup, Sorbet, Main Course, Dessert, Coffee £24.95

*When making your menu choice please select one item
from each course for all of your guests.*

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

Banqueting



Gervis Road

Bournemouth

BH1 3ED

Telephone 01202 556 334

Starters

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

Smoked Salmon Mousse *with a Mustard and Dill centre*

Vol Au Vent (V)

With a Creamy Mushroom & White Wine or Chicken and Ham Filling

Grilled Camembert *with cranberry sauce*

Prawn and Avocado Salad

Smoked Trout Fillet *(£1.00 supplement)*

On a Bed of Mixed Leaves and served with Creamed Horseradish Sauce

Potted mushrooms *in a Port and Stilton sauce*

Smoked haddock and prawn ramekin with a Cheddar Cheese Crust

Soup

Cream of Leek & Potato (V)

Homemade Green Pea and Mint (V)

Gazpacho

Carrot and Coriander (V)

Mushroom Pottage

Sorbet

Lemon or Orange

Main Courses

Roast Topside of Beef

Accompanied by Yorkshire Pudding & Horseradish Sauce

Roast Breast of Norfolk Turkey

Presented with Chipolata Sausage, Savoury Seasoning & Cranberry Sauce

Chicken Supreme Flash Fried

Served with a creamy mustard sauce

Homemade Steak and Kidney Pie

Roast Leg of Dorset Lamb *(£1.00 supplement)*

Accompanied by a Mint & Redcurrant Sauce

Fish

Oven Baked Whole Trout

With a warm lemon butter sauce

Poached Medallion of Salmon

Served with hollandaise sauce

Baked Seabass *(£1.00 supplement)*

With a Fresh Herb Crust

Vegetarian

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

Deserts

Chocolate Profiteroles

Homemade Crystallised Bread and Butter Pudding

Light Lemon Cheesecake

French Apple Tart with Custard Sauce

Victorian Raspberry and Sherry Trifle

Fresh Strawberries with Clotted Cream *(50p supplement depending on season)*

Yenton Cheese Board