

### ***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](mailto:info@yentonhotel.co.uk)

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# **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*

*£16.95 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 (£1.00 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)*