

# Yenton

## Wedding Menu Selector

<b>Tariff Summer 2011 (2012 tbc)</b>		<b>June 2011 to Sept 2011</b>		<b>Oct 2011 to Dec 2011</b>
	<i>Sunday- Friday</i>	<i>2 night Weekend</i>	<i>Sun- Fri</i>	<i>2 night W.end</i>
<i>Single Room</i>	<b>39</b>	<b>44.95</b>	<b>32.00</b>	<b>37.95</b>
<i>Standard Double/Twin Room</i>	<b>79.95</b>	<b>89.95</b>	<b>69.95</b>	<b>79.95</b>
<i>Large Double/Twin Room</i>	<b>89.95</b>	<b>99.95</b>	<b>79.95</b>	<b>89.95</b>

*All Rooms are En-suite with either a Bath or a Shower. Please state when booking if you have a preference for either one.*

*All rates are per room for room only and include vat at 20%*

*All rates Exclude Bank Holidays*

*Please see our Website for Special offers and further details*

[www.yentonhotel.co.uk](http://www.yentonhotel.co.uk)

Wedding guests booking accommodation receive a discount of 15% off our published tariff on all rooms except small doubles, subject to availability.

We reserve the right to limit the number of rooms available for reservations of one night only to five rooms per wedding



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

## 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 *(£1.30 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

*As an alternative to a starter or as an additional course extra £3.50*

Cream of Leek & Potato (V)

Homemade Green Pea and Mint (V)

Gazpacho(V)

Carrot and Coriander (V)

Mushroom Pottage

## Sorbet

*As an additional course £2.00*

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*

Poached Chicken Supreme

*Served with a creamy mustard sauce*

Roast Leg of Dorset Lamb *(£1.30 supplement)*

*Accompanied by a Mint & Redcurrant Sauce*

## Wedding Prices 2012

**Complete Package** – comprises of 3 course meal with coffee and mints and drink package A. and fresh flowers for the tables in colours of your choice

Sun– Thurs £40.95

Fridays £41.95

Saturdays £42.95

### Wedding Breakfast Only

#### 3 course meal with coffee and mints

Sun – Thurs £25.95

Fridays £26.95

Saturdays £28.95

### Drinks Package Prices

**A.** Welcome or Post Ceremony drink, 2 glasses of wine with your meal and glass of sparkling wine for the toast - £14.95

**B.** A welcome or post ceremony drink, 1 glass of wine with your meal and a glass of sparkling wine for the toast - £11.95

**C.** A welcome or post ceremony drink and glass of sparkling wine for the toast - £8.95

*We do not require that you purchase a drinks package if you don't wish to!*

# Civil Wedding Ceremonies

We are licensed in 3 areas at The Yenton

*Gardens and Victorian style Summer House* – 150 Persons

*Conservatory* – 55 Persons

*Tudor room* – 75 Persons

## Ceremony Prices 2012

**Mon – Fri** £225

**Saturday** £325

**Sunday** £275

A charge is made for civil ceremonies when booked as part of the wedding package. You will need to arrange the Registrar to perform the ceremony, for Bournemouth Borough Council Civil Marriage Department contact 01202 454947.

## Fish

Oven Baked Whole Trout

*With a warm lemon butter sauce*

Poached Medallion of Salmon

*Served with hollandaise sauce*

Baked Sea bass (*£1.50 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 Quenelles of Leaf Spinach*

Baked Peppers *with Egg and Lentils*

Turkish Potato Casserole

Spinach & Ricotta Cannelloni

*Coated in a Rich Béchamel Sauce*

## Carved Buffet

Cold Roast Topside of Beef, Cold Roast Turkey

Cold Gammon Ham, Mushroom & Asparagus Quiche

Buttered New Potatoes

Tuna, Pasta & Black Olive Salad, Coleslaw, Mushroom Vinaigrette

Mixed Bean salad, Rice, Sweet corn & Mixed Pepper Salad

Tomato & Cucumber Salad, Mixed Leaves

## Desserts

Chocolate Profiteroles

Meringue nests filled with seasonal fruits

Light Lemon Cheesecake

French Apple Tart with Custard Sauce

Victorian Raspberry and Sherry Trifle

Fresh Strawberries with Clotted Cream (*75p supplement depending on season*)

Yenton Cheese Board

## Coffee

Freshly Filtered with Mints

Freshly Filtered with Homemade Petit Fours, *1.25p Supplement*

## Drinks Packages

*Included in the package price or available as part of a separate package*

*Reception Drinks-Choose one of*

Pimms No 1

Winter Pimms served warm with apple juice *for Winter Weddings*

House Cava

Red or white House Wine

With the meal- two glasses of House wine

For the Toast – a glass of House Cava

*For House Champagne add £2.95 per person*

*For Laurent Perrier add £3.95 per person*

## Evening Buffet Menus

### Menu A

*Choose two from the following*

A Quarter Pound Beef Burger or 2 Hot Rashers of Back Bacon

In a Soft Floured Bap

Jumbo Pork and Beef Sausage Hot Dog

Vegetarian Options

Vegetarian Burger or Sausage in a Soft Floured Bap/Roll

All accompanied with relishes and mixed salads

**£8.95 per person**

### Menu B

Selection of Freshly Made Sandwiches (*1/2 a round per person*)

Cocktail Sausage Rolls (*2 per person*)

Mini Yorkshire Puddings filled with Roast Beef and Horseradish

Mini Savoury Brioche

Breaded Chicken Goujons with a spicy dip

Crostini Canapés

Cheese and Pineapple & Cocktail Sausages on Sticks

**£12.95 per person**

## Menu C

Selection of Freshly made Sandwiches

Cocktail sausage rolls

Smoked Salmon skewers

Crostin Canapes

Mini Yorkshire Puddings

Bite size Cobblers

Quartered Pork Pies

Mini Savoury Brioche

Cheese and Pineapple & Cocktail Sausages on Sticks

Assorted Mini sweet Pastries and Mini Chocolate Eclairs

**£15.95 per person**

## Menu D Fork Buffet

*Choose 2 dishes from:-*

Beef /Chicken Stroganoff

Pasta Bolognaise

Beef Goulash

Chilli Con Carne

Curry – Beef or Chicken

Lamb in Apricots *£1.20 supplement*

Served with Rice or Jacket Potato, Salad

And Fresh Crusty Bread

**£14.95 per person**

## Menu E Cheese Board Buffet

Chicken Liver and Cranberry Pate

Five Cheeses – BlackBomber Welsh Cheddar, Brie Pays, Afterburn, Clausen Blue

Stilton and Dorset Smoked Red garnished with fresh grapes and celery

Crust French Bread, Cucumber and Tomato Raita, mixed salad leaves and creamy coleslaw.

Pickled Onions and Assorted chutneys

Mini assorted sweet Pastries

**£12.95 per person**