

*Events*

AT SOLENT HOTEL & SPA

# Whatever the occasion, YOU CAN TRUST US TO DELIVER...

Whatever your reason for a get-together, as the organiser there's a lot at stake when you volunteer to co-ordinate the day.

We know that making the event a huge success will be the only thing on your mind - and we understand that as your host we have a big part to play in this. From the dedicated event organiser who will work with you planning the details, through to Chef and the food service brigade, you'll be working with a team of willing professionals who take pride in delivering exceptional service.

One of the first decisions will be the location of the event - once you have numbers in mind, we'll talk you through the options that will suit your occasion.

There are private dining rooms and suites for a range of numbers - ideal for events with entertainment and speeches or, for less formal occasions, an area of the restaurant can be reserved exclusively for you.

Please contact Louise Moth or Kayleigh Young on [01489 880000](tel:01489880000) and we'll happily prepare a personalised quote for you.



George French  
General Manager



# Food AND DRINK

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Our pack contains a selection of menus to provide inspiration about the dishes and prices, but we really do prefer to work with you to create a bespoke menu to ensure we meet both your expectations and your budget.

The wine list is extensive and we'll be happy to recommend wines to accompany your menu, or you can take advantage of a drinks selection - at a fixed price per head, which makes it easier to budget.

The price per person for your chosen menu will also include:

- A dedicated host for the evening to oversee your event
- Preferential accommodation rates for any of your guests who might like to stay over
- Martini vases, table mirror and tea lights on each table
- Chair covers and sashes (Terrace Private Dining and Conservatory only)

Why not ask our Event's Team about further sparkling extras.





# *Bedrooms* AND SUITES

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For friends and relatives celebrating a special occasion, what better way to round off the night. No need to worry about getting home - stay in one of our luxurious rooms or suites. Spend the next morning in the Spa and book a treatment or two before heading home. Ask about our special rates for your event.

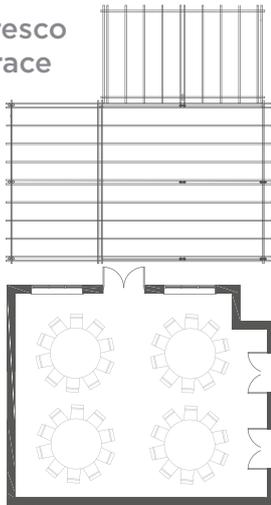
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# THE *Perfect*

## THE TERRACE

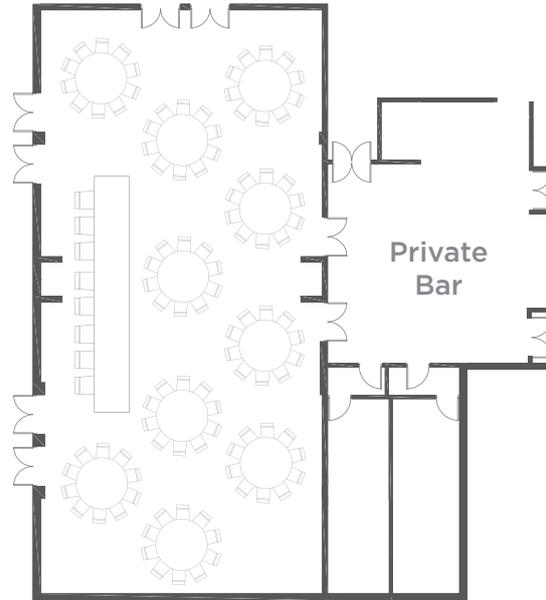
Overlooking the meadow and woodlands, you can welcome your guests on the al fresco terrace before enjoying your celebrations with family and friends in this chic, contemporary setting.

Al Fresco  
Terrace



## HAMBLEDON SUITE

Welcome your guests in this stylish, air-conditioned suite with private bar. Up to 200 guests for a reception or 180 seated.



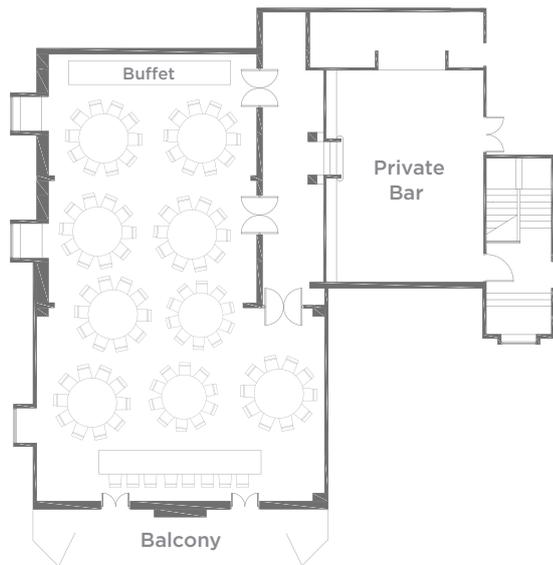
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# SETTING

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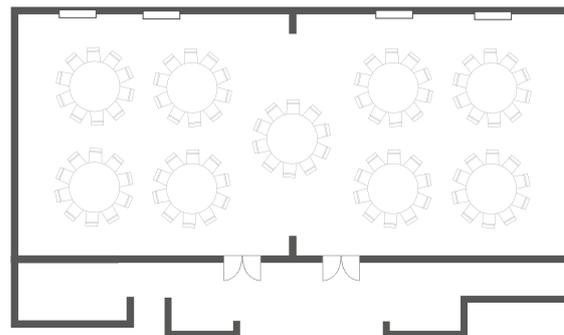
## CARISBROOKE SUITE

A more intimate setting for your event with it's own balcony, bar and foyer area where guests can relax.



## DORCHESTER SUITE

Complimentary suite with LED lighting and air-conditioning, plus your very own bar.





Rookery Avenue, Whiteley, Fareham, Hampshire, PO15 7AJ

T: 01489 880000 E: [events@solenthotel.co.uk](mailto:events@solenthotel.co.uk)

[solenthotel.co.uk](http://solenthotel.co.uk)



*Classic Lunch*  
MENU

Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.  
SLNT 03/19

Please choose one dish from each course for your whole party -  
Plus a vegetarian option if required

Minimum numbers 15

## TO START

Melon and Strawberries  
Pink Champagne sorbet (v)

Heritage Tomato, Basil and Buffalo Mozzarella Salad (v)

Prawn Cocktail  
Spicy Marie Rose sauce and lemon

Your Choice of Chef's Homemade Soup

## MAINS

Fillet of Scottish Salmon  
Parsley and prawn cream sauce

Pan Roasted Breast of Chicken with your Choice of Sauce:  
White wine, mushroom and tarragon cream, peppered with brandy, green peppercorns and cream, fresh tomato Provençale

Herb-Roasted Loin of Pork  
Sage and onion stuffing, spiced fresh Bramley apple sauce

Baked Five Mile Town Goat's Cheese  
Spinach and tomato tart, rocket and basil pesto (v)

All served with fresh seasonal vegetables and roasted potatoes

## DESSERTS

Rich Chocolate and Praline Profiteroles  
Vanilla ice cream

Strawberry Cheesecake

Exotic Fruit Salad, Berries  
Brandy snap and cream

Selection of Farmhouse British Cheeses

Freshly-Brewed Coffee  
Chocolate

## Big Sharing Pans

Please choose two dishes

## Desserts

Please choose two dishes from the following

BBQ Chicken, Roasted Tater Tots, corn on the cob

Tagine of spiced lamb, Almonds, dried fruits, cous cous pearls

Texan beef chilli, Savoury rice, tortilla, guacamole, sour cream

Cauliflower mac 'n' cheese, Garlic bread, leaf salad (v)

Beef steak and Thwaites ale pie

Puff pastry lid, thick cut chips, garden or mushy peas

Classic chicken stroganoff, Savoury rice, garlic bread

Chilli sin carne

Spicy vegetable chilli, rice, tortilla, guacamole, sour cream (v)

Build your own curry - choose your main ingredient and sauce from the following

Please choose one sauce:

Malay style, Korma, Tikka Masala, Jalfreizi or Thai green

Please choose one ingredient:

Chicken, Lamb, Beef, Seafood or mixed vegetables (v)

Served with basmati rice, mini poppadum, mango chutney and minted cucumber raita

Chocolate and praline cream profiteroles

Exotic Fruit Salad with Cream

Old-fashioned Raspberry Sherry Trifle

New York Baked Cheesecake, Crème fraiche, mixed berries

Seasonal Berry Pavlova, mango sauce

Apple Tart, clotted cream

Selection of Farmhouse Cheese, Biscuits, celery and chutney

Glazed Lemon Tart, mixed berry compote

*Afternoon* TEA

## Traditional Afternoon Tea

Selection of Freshly Made Finger Sandwiches

Spinach and Parmesan Tart (v)

Milk Buttermilk Fruit and Plain Scones  
with clotted cream and strawberry jam

Artisan Macaroons

Hampshire Fruit Cake  
Sussex charmer cheese

Passion Fruit and Vanilla Shot Glass

Belgian Chocolate Orange Mousse

Choice of Teas

Herbal infusions or coffee Taylors of Harrogate English Breakfast,  
Darjeeling, Earl Grey, Peppermint, Sweet Rhubarb, Pure Green or  
Decaffeinated Ceylon or Prestigioso speciality coffee

## Celebrations Tea

Sparkling Afternoon Tea

Served with a glass of Prosecco 125ml

Champagne Afternoon Tea

Served with a glass of Ayala Brut Champagne 125ml

## Cream Tea

Milk Butterfruit or Plain Scones

with clotted cream and strawberry jam

Choice of Teas

Herbal infusions or coffee Taylors of Harrogate English Breakfast,  
Darjeeling, Earl Grey, Peppermint, Sweet Rhubarb, Pure Green or  
Decaffeinated Ceylon or Prestigioso speciality coffee

# Gentleman's Afternoon Tea

Afternoon G&T  
Served daily from 2pm - 5pm

Selection of Freshly Made Fish Finger Sandwiches  
Spinach and Parmesan Tart (v)  
Artisan Macaroons  
Hampshire Fruiteake  
with Sussex charmer cheese  
Tomato Muffin  
Sausage and Chutney Turnover  
Belgian Chocolate Mousse  
Pint of Thwaites Ale

## ARRIVAL DRINK CHOICE FROM

Gin and Fever Tree Tonic  
Hendricks  
Whitney Neill or  
House Mocktail

## FOLLOWED BY

Selection of Freshly Made Finger Sandwiches  
Spinach and Parmesan Tart (v)  
Artisan Macaroons  
Hampshire Fruit Cake  
Sussex charmer cheese  
Passion Fruit and Vanilla Shot Glass  
Belgian Chocolate Orange Mousse  
Pot of Earl Grey Tea

Allergen Information... we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.  
SLNT 02/20

# Children's Afternoon Tea

Sandwiches  
Ham Tomato  
Cheese Pickle  
Jam  
Chocolate Carnival Cookies  
Mini Doughnut  
Cocktail Sausages  
A Glass of Squash

*Classic Dinner*  
SELECTION

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SLNT 02/20

# Menu 1

Please select one dish from each course

## TO START

### Homemade Soup

Choose from our selection of favourites

### Galia Melon

New season berry compote, citrus sorbet (v)

### Pate of Farmhouse Chicken and Pork

Spiced fruit chutney, herb toasts

## MAINS

### Seared Fillet of Scottish Salmon

Parsley and lemon butter sauce

### Porchetta - Slow Cooked, Herbed and Rolled Loin

and Belly of Gloucester Pork

Apple sauce and roast gravy

### Supreme of Chicken

Tarragon and grain mustard cream sauce

All served with fresh seasonal vegetables and roasted potatoes

## DESSERTS

### Choux Pastry Profiterole

Toasted almonds chocolate sauce

### Eton Mess

Meringue and berries with home-baked shortbread

### Crostata

Lemon tart, with citrus mascarpone cream

Coffee with After Eights

# Menu 2

Please select one dish from each course

## TO START

### Homemade Soup

Choose from our selection of favourites

### Prawn, Avocado and Smoked Salmon Cocktail

Music bread

### Pressed Terrine of Ham Hock

Pea puree, pickled onions and crostini

## MAINS

### 4-Hour Braised Blade of Beef

Caramelised shallots, red wine and thyme jus

### Char-Grilled Supreme of Chicken

Yorkshire pudding, pigs in blankets, chicken gravy

### Roasted Fillet of Cod

Vine tomato sauce, crispy pancetta

All served with fresh seasonal vegetables and roasted potatoes

## DESSERTS

### Chocolate and Orange Box

Chocolate soil, orange syrup

### Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

### Mixed Berry Cheesecake

Passion fruit pearls

Coffee with After Eights

# Menu 3

Please select one dish from each course

## TO START

Heritage Tomatoes with Goat's Cheese Pearls  
Basil shoots and aged balsamic

Roasted Oak Smoked Salmon  
Dill pickled cucumber, capers, horseradish cream

Baked Tart of Spinach and Parmesan  
Rocket and essence of beetroot (v)

## MAINS

Fillet of Pork with 3-Hour Slow Braised Belly  
Spiced apple puree, cider jus

Herb Roasted Sirloin of British Beef  
Yorkshire pudding, shallots, beef gravy and horseradish cream

3-Hour Slow Braised Shoulder of Lamb  
Mini shepherd's pie, mint jus

Solent Fish Grill - Sea Bass and Salmon with  
Crispy Queenie Scallops  
White wine chive cream sauce

All served with seasonal vegetables and potatoes

## DESSERTS

Warm Belgian Chocolate Fondant  
Vanilla ice cream

Glazed Vanilla Creme Brulee  
Shortbread

Mixed berry cheesecake  
Coffee with After Eights

# Menu 4

Please select one dish from each course

## TO START

Salad of Roasted and Pickled Beets  
Whipped goat's cheese, hazelnuts and pea shoots

Salmon Gravavlax, Atlantic Prawns  
White crab mayonnaise

Air Dried Serrano Ham, British Salami  
Pickles, toasted sourdough

## MAINS

Peppered Fillet of British Beef  
Green peppercorn and brandy sauce, crispy onions, watercress

Solent Fish Grill - Sea Bass and Salmon with  
Crispy Queenie Scallops  
White wine chive cream sauce

Garlic and Rosemary Infused Rump of South Downs Lamb  
Mint jelly, red wine sauce

All served with seasonal vegetables and potatoes

## DESSERTS

Raspberry and Hazelnut Pavlova

White, Dark and Milk Belgian Chocolate Mousse  
Vanilla ice cream

Old English Lemon Posset  
Strawberries, granola crunch

Coffee with After Eights

# *Dining Options*

## *Dining After Dark*

Choose from our hot and cold buffet selection or a finger buffet. \*Beef - supplement of £3.00 per person

### HOT BUFFET SELECTION

Herb roasted sirloin of British beef\*  
with Yorkshire pudding and creamed horseradish

Salt roasted loin of Hampshire pork  
Sage and onion, fresh apple sauce and crackling

Honey and mustard baked ham fruit chutney

Herb roasted breast of Bronze turkey spiced cranberry sauce

Vegetarian Wellington  
Roasted vegetables, paté, rice and fresh tomato sauce (v)

### COLD BUFFET SELECTION

Cold poached Scottish salmon, chive and lemon creme fraiche

Atlantic prawns, cucumber and marie rose sauce

British charcuterie, pickles, bread selection

#### Selection of three fresh homemade seasonal salads

Artisan olives, roasted and marinated vegetables

Chopped house salad  
Rocket, cherry tomatoes, bell peppers, red onions and cucumber

### FINGER BUFFETS

Platter of freshly made traditional sandwiches and oven baked onion focaccia bread (v)

Please choose 6 or 9 items to accompany your sandwiches:

Warm spinach, tomato and pepperoni crostini

Cajun chicken wings, BBQ sauce

Air dried Serrano ham and salami, pickles, olives and roasted vegetables

By the foot - home-made sausage roll with cider apple chutney

Spicy potato wedges, guacamole and lime (v)

Asian duck or vegetable spring rolls (v) hoi sin sauce

Baked spinach and parmesan tart (v)

Honey mustard roast mini sausages creamy mash

Sweet and sour crispy vegetable tempura (v)

## Street Food Inspired

Choose one main and a side on three mains and two sides per person (mains served as half portions)

### EASY GOING, RELAXED STYLE OF FOOD SERVED ON PLATTERS PER TABLE OR BUFFET STYLE

#### Beefburger

Monterey Jack cheese, brioche bun, pickle, BBQ sauce

#### Gourmet hot dog

Fried onions, French mustard, ketchup

#### Pulled Hampshire pork

Apple mash, BBQ sauce on a brioche bap, mayo, pickle

#### Hot roast rump of beef baguette

Rocket, creamed horseradish, onion confit

#### Salt roasted loin of pork baguette

Apple sauce, sage and onion, crackling

#### Homemade freshly baked sausage roll

Cider apple chutney

#### Buffalo mozzarella

Sun dried tomato and basil flatbread (v) or with pepperoni

#### Warm goats cheese

Roasted red pepper and pesto focaccia, rocket and balsamic (v)

### ALL SERVED WITH HOMEMADE HOUSE SLAW, RELISH, SAUCES AND ACCOMPANIMENTS AND YOUR CHOICE OF ONE SIDE ORDER DISH FROM THE FOLLOWING

Sweet potato fries

Chopped house salad

Rocket, cherry tomato, bell peppers, cucumber, red onions

Spicy potato wedges, Herbed crème fraiche

Caesar salad, Baby gems, garlic croutons, white anchovies, parmesan cheese

Sea salted thick cut chips

Salad of rocket, balsamic dressing, parmesan shavings

Rosemary and garlic roasted Tater Tot potatoes

*Canapes, Nibbles &  
Extra Touches*

## CANAPES, NIBBLES AND EXTRA TOUCHES

Joe and Seph's Savoury Cheddar Cheese

Gourmet Popcorn (v)

Artisan Olives (v)

Snaffling Pig Pork Scratchings

Root Vegetable Crisps (v)

Spicy Asian Rice Crackers (v)

Baked Parmesan Cheese Straws (v)

## BAR TOKENS

The perfect little extra to go with your favours. Each token allows your guest to one of the following - a measure of house spirit plus a draught mixer, a pint of draught beer or lager, a 175ml glass of house wine or a soft drink.

£45.00 per package  
(10 tokens)

## GIN STATION

Our Gin Butler is on hand to create the perfect Signature serve! The perfect add on to your drinks reception - Your guests can choose from a selection of our delicious gins, a range of tonics and then their choice of garnish to finish it off - We can create their ideal G&T!

£450.00 per package  
(caters to approx. 60 guests)

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SLNT 03/19

## *V. J. Little Ps*

Choices for younger guests.  
Please select one dish from each course.

### TO START

Soup as per grown ups menu or Heinz Tomato Soup with croutons

Melon

Fresh fruit sorbet (v)

### MAINS

Grilled fresh salmon, peas, new potatoes

Sausage hot dog, tomato ketchup, mixed leaf salad, chips

Italian pasta, peas, sweetcorn, fresh tomato sauce (v)

Beefburger in a bun, fries and salad

### DESSERTS

Fresh fruit yoghurt with berries

Cookie crumbs, ice cream, raspberry sauce

Fresh fruit salad cream, yoghurt or ice cream

*Food for Thought*

## *Nibbles and Appetisers*

Choose from these tempting selections of nibbles or appetisers to enjoy with your reception drinks

### NIBBLES

Joe and Seph's Savoury Cheddar Cheese

Gourmet Popcorn (v)

Artisan Olives (v)

Snaffling Pig Pork Scratchings

Root Vegetable Crisps (v)

Spicy Asian Rice Crackers (v)

Baked Parmesan Cheese Straws (v)

### APPETISERS

Smoked salmon cream cheese and chive tart

Honey chicken teriyaki skewer

Crispy mango chilli prawns

Chilled gazpacho shot glass (v)

Crispy belly pork, hickory smoked BBQ sauce

Mini cone of chicken liver paté and cream cheese, garden herbs

Spinach gnocchi, red pepper salsa (v)

Goats cheese and cherry tomato crostini, basil pesto (v)

Yakitori pork, sesame, spring onions, Hoi Sin

Hoi sin sauce vegetable spring roll (v)

Crispy queenie scallop, lemon and herb mayonnaise

## *Soup, Intermediate, Dessert and Cheese*

### HOMEMADE SOUP SELECTION

Please feel free to ask if you have a personal favourite...

Country vegetable, spinach muffin (v)

Roasted vine tomato and basil, cheddar straws (v)

Leek, watercress and potato, cheese twist (v)

Woodland mushroom with white port, garlic dough ball (v)

Cream of cauliflower, savoury cheddar cheese muffin (v)

Classic Minestrone, garlic bread, parmesan cheese (v)

Carrot and coriander, crème fraîche, chive crostini (v)

Roasted parsnip, onion bhaji, curry oil (v)

### INTERMEDIATE COURSES

Selection of sorbets served in a shot glass:

Lemon, mango, passion fruit, pink Champagne, raspberry

Or please ask for your own particular flavour

### HOMEMADE SOUP SELECTION

Add your very own dessert and cheese table to your event.

Farmhouse Cheddar,

Blue and Brie with celery, grapes, crackers and biscuits

Baked vanilla cheesecake seasonal berries

Chocolate profiteroles toasted almonds

Passion fruit and vanilla or chocolate and praline shot glasses

Crostate - Lemon tart marcarpone cream

Raspberry and hazelnut meringues

Fresh fruit salad, berries and vanilla cream

*Price* LIST

## LUNCH MENU

2 course	£25.00	£25.00
3 course	£30.00	£30.00

## CLASSIC DINNER SELECTION

Menu 1	£36.50	£37.00
Menu 2	£38.50	£39.00
Menu 3	£42.50	£43.00
Menu 4	£44.50	£45.00

## DINING AFTER DARK

Hot and Cold Selection	£41.00	£42.00
Finger Buffet (6 items)	£21.00	£22.00
Finger Buffet (9 items)	£24.00	£25.00

## STREET FOOD INSPIRED

1 x Main Course, 1 x Side	£16.50	£17.50
3 x Main Course, 2 x Sides	£26.00	£27.00

## BIG SHARING PANS

2 Dishes	£15.95	£16.95
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## AFTERNOON TEA

Traditional Afternoon Tea	£21.95	£22.95
Traditional with a Glass of Prosecco 125ml	£25.95	£26.95
Traditional with a Glass of Ayala Brut Champagne 125ml	£31.95	£32.95
Cream Tea	£12.00	£13.00
Gentleman's Afternoon Tea	£25.95	£26.95
Children's Afternoon Tea	£11.95	£12.95
Afternoon G&T	£31.95	£32.95

## DESSERTS

Choice of 2

2020

£12.00

2021

£13.00

## TEA, COFFEE & SOFT DRINKS

Cups of Tea and Coffee

£6.00

£7.00

Orange Juice (2 pint jug)

£12.00

£13.00

Mineral Water (still/sparkling)

£6.00

£7.00

## EXTRAS

2020

2021

Nibbles

£4.00

£5.00

Appetisers (selection of 3)

£9.50

£10.50

Appetisers (selection of 6)

£13.00

£14.00

Soup (starter)

£7.00

£8.00

Soup (demi tasse cup)

£3.50

£4.50

Cheese Platter x 10

£71.00

£72.00

Individual Servings

£8.50

£9.50

Sorbets

£7.00

£8.00

## CHILDREN

Aged 0-5\*

Complimentary

Aged 6-12\*

£20.00

£21.00

\*Dining on the V. I. Little. P Menu

Aged 6-12

50%

50%

(on half portion of adult menu)

Aged 13-16

Full Price

Full Price

Or why not chat to our dedicated Events Co-Ordinators and find out what bespoke drink offerings we have available.

# Terms AND Conditions

Each suite will have minimum and maximum numbers for an event - if your numbers fall below the minimum there will be a supplementary room hire charge for the event.

Provisional bookings for all events will be held for 14 days. You will need to pay a non-refundable deposit to confirm your booking - £500.00 for larger events and 10% of the booking for smaller events.

Full balance is due 4-weeks prior to your event.

Full information on our cancellation policy is contained in the terms and conditions, which we will discuss with you when you make your provisional booking - please ask if you would like to see a copy in advance. For peace of mind we do recommend that you take out insurance for any unforeseen changes to your plans.