

# Hoburne Function Menu

Choose 1 option from each course & 1 Vegetarian/Vegan alternative if required.  
Minimum of 25 persons.

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## To Start

Homemade Soup served with Crusty Ciabatta Roll & Butter. **V**

Choose 1 from;

Sweet Potato & Butternut Squash **VE** **GFI**

Roasted Tomato & Basil **VE** **GFI**

Creamed Mushroom **V** **GFI**

Leek & Potato **V** **GFI**

Classic French Onion with Cheese Croute **V**

Pressed Ham Hock with a Minted Pea & Bean Salad, Spiced Apple Compote & Crostini.

Smooth Brussels Pate served with Fruit Chutney & Crispy Bread Wafers.

Country Game Terrine with Real Ale Chutney, Pickled Red Onions & Toasted Sourdough Bread. *£1 supplement*

Smoked Salmon Slices with a Pickled Cucumber Salad & Dill Sour Cream.  
Brown Bread & Butter. *£2 supplement*

Devilled White Devon Crab topped with Smashed Avocado on Chargrilled Sourdough. *£2 supplement*

Prawn & Crayfish Cocktail - Succulent Prawns & Crayfish on Crisp Lettuce, topped with our own Seafood Cocktail Sauce. Served with Brown Bread & Butter.

Goat Cheese, Caramelized Red Onion & Poached Pear Strudel on Dressed Leaves with a Cranberry & Orange Dressing. **V**

Pan Fried Mushrooms in a White Wine & Stilton Cream Sauce on Chargrilled Bruschetta. **V**

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## Mains

Traditional Roast Dinner

Served with Homemade Yorkshire Pudding, Roasted Potatoes, Maple Glazed Carrots & Parsnips, Savoy Cabbage & Proper Gravy.

Choose 1 from;

Roast Beef Topside with Horseradish Sauce.

Slow Roasted Shoulder of Pork & Apple Sauce.

Baked Butternut Squash, Mulled Cranberry & Spinach Wellington with Vegan Gravy. **VE**

Pan Roasted Chicken Supreme with a Mushroom & White Wine Cream Sauce, Green Beans & Lyonnaise Potatoes. **GFI**

Braised & Rolled Blade of Beef "Bourguignon" with Button Mushrooms, Baby Onions & Crispy Pancetta. Served on Creamy Mash & Buttered Kale. **GFI**

Slow Cooked Lamb Shoulder with a Minted Lamb Sauce, Dauphinoise Potato & Green Beans. **GFI**

Baked Fillet of Plaice with "Café de Paris" Butter, New Potatoes & Glazed Carrots.

Teriyaki Glazed Salmon Supreme on a Bed of Vegetable Ribbons, Crispy Egg Noodles & Steamed White Rice.

## Mains Continued

Steamed Salmon Fillet with Herbed New Potatoes & Buttered Kale with a Capser & Lemon Butter Sauce.

Pan Fried Seabass Fillet on Olive Crushed New Potatoes & Crispy Kale with a Tomato & Roasted Pepper Dressing. V GFI

Pan Fried Potato Gnocchi with Roasted Peppers, Olives, Red Onions & Sun Blushed Tomatoes on a Rustic Mediterranean Sauce. VE

Butternut Squash & Sage Risotto with Roasted Butternut Pieces, Toasted Pine Nuts & Herb Oil. VE GFI

Tagliatelle Pasta with Tenderstem Broccoli, Toasted Pecans & Stilton Cheese in a creamy White Wine Sauce. V

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Should you wish to have an alternative potato with your main course, please choose from the options below;

Dauphinoise Potatoes V GFI • Sauteed Lyonnaise Potatoes V GFI  
Roast Potatoes VE GFI • Buttered New Potatoes V GFI  
Creamy Mash V GFI • Steamed White Rice VE GFI

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Should you wish to have an alternative vegetable with your main course, please choose from the options below;

Buttered Kale V GFI • Green Beans V GFI  
Maple Roasted Carrots & Parsnips VE GFI • Savoy Cabbage V GFI  
Vegetable Ribbons V GFI • Glazed Carrots V GFI

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## Desserts

Fruits of the Forest “Eton Mess” - Sweet Forest Fruit Compote bound with Vanilla Whipped Cream & Crushed Meringues. V GFI

Chocolate & Orange Torte served with Vegan Vanilla or Dairy Vanilla New Forest Ice Cream. (Suitable for VE) GFI

Cookies & Cream Cheesecake served with Clotted Cream New Forest Ice Cream. V

Rich Chocolate Brownie served with Salted Caramel New Forest Ice Cream. V GFI

Hot Pudding - Choose from one of the below, Served with Creamy Vanilla Custard. V

Sticky Toffee Pudding V

Rhubarb Crumble V

Apple & Cinnamon Crumble V GFI

Fig, Plum & Pistachio Frangipane Tart V

Fruit Salad - Fresh Fruit pieces Bound in Orange Juice served with Raspberry Sorbet VE GFI

Cheese Platter - A selection of Local British Cheeses served with Biscuits, Chutney & Grapes (Can be served on a board for the whole table or individually plated if a part of a choice of desserts) V £2 supplement

2 Scoops of New Forest Ice Cream or Sorbets

Please ask for our current range V (VE GFI options available)

If you have any food allergies or intolerances, please inform your Function coordinator prior to ordering who will happily guide you through your options. Please be aware that we do use all 14 allergens in our kitchens, although we take every precaution to avoid cross contamination, traces may be present. All weights are approximate before cooking. Fish may contain small bones.

# Classic Dining Menu

Choose maximum of 2 options. Minimum of 10 persons.

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6oz Butcher's Beef Burger or Butterflied Chicken Burger. Served in a Toasted Sesame Bun filled with Crisp Lettuce, Tomato, Pickles & Red Onion with French Fries.

Handmade Pork & Herb Sausages served on Creamy Mashed Potato with Garden Peas & Onion Gravy. (V Quorn Sausages Available)

Smoky Pulled Beef & Bean Barbacoa, Steamed Rice, Tortilla Chips, Avocado & Sour Cream.

Chicken & Mushroom Shortcrust Pastry Pie, served with Mashed Potatoes, Spring Greens & Rich Gravy.

Char Grilled 8 oz Rump Steak served with Grilled Tomato, Field Mushroom, Garden Peas & Thick Cut Chips. (GFI) £2 supplement

Grilled Gammon Steak & Free Range Egg served with Grilled Tomato, Field Mushroom, Garden Peas & Thick Cut Chips. (GFI)

Hunter's Chicken - Chargrilled Butterfly Chicken Breast topped with Back Bacon, Mature Cheddar & Bourbon BBQ Sauce, served with Thick Cut Chips & Salad Garnish. (GFI)

Grilled Chicken, Bacon & Avocado Salad tossed with Sun Blushed Tomatoes, Crisp Lettuce Red Onion, Cucumber & Croutons in a Honey Mustard Dressing.

Breaded Wholetail Scampi & Chips with Garden Peas, Homemade Tartare Sauce & Lemon Wedge.

Smoky BBQ Beans, Steamed Rice, Tortilla Chips, Vegan Yoghurt & smashed Avocado. (VE) (GFI)  
Add Chicken £2.50 supplement  
Add Tiger Prawns £2.50 supplement

Lentil, Sweet Potato & Vegetable Cottage Pie, served with garden peas. (VE) (GFI)

Red Thai Vegetable Curry with Steamed Basmati Rice. (VE) (GFI)  
Add Chicken £2.50 supplement  
Add Tiger Prawns £2.50 supplement

Homemade Macaroni Cheese, Gratinated with Cheddar Cheese, served with Garlic Bread & Salad Garnish. (V)

Cheddar Ploughman's - Mature Cheddar with Ale Chutney, Pickled Onion, Salad Garnish, Apple, Crusty Baguette & Butter. (V)

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# Classic Buffet Menu

A selection of mixed sandwiches & a choice of 3 or 5 items from our savoury options. Minimum of 25 persons.

## Sandwiches & Wraps

Choose 4 from the options below. *Change to a baguette for £1 extra per choice*

- Sliced Mature Cheddar Cheese with Real Ale Chutney. **V**
- Baked Gammon Ham with Tomato & Wholegrain Mustard.
- Tuna Flakes mixed with Mayonnaise & Sliced Cucumber.
  - Chicken Breast, Avocado & Sweet Chilli Mayo.
  - Classic Egg Mayonnaise. **V**
  - Coronation Chicken with Crisp Lettuce.
- Devon White Crab in a Light Herb Mayonnaise. *£1 supplement*
- Sweet Potato & Beetroot Falafel Wrap with Red Drop Peppers, Salad & Tzatziki Style Dressing. **VE**
- BBQ Pulled Beef Burrito Wrap with Fluffy Rice, Crisp Lettuce, Grated Cheese & Sour Cream. *£1 supplement*
- Hummus, Roasted Red Peppers & Sun Blushed Tomatoes with Gem Lettuce. **VE**
- Succulent Prawns & Crayfish in Marie Rose Sauce. *£1 supplement*

## Savoury Choices

Choose 3 or 5 items from our savoury options.

- Breaded Halloumi Sticks with Tomato Salsa. **V**
- Hot 'n' Kickin Popcorn Chicken, Sweet Chilli Mayo.
  - Breaded Scampi Bites with Tartare Sauce.
  - Mini Sausage Rolls. (**VE** alternative available)
    - Stone Baked Pizza Pockets.
    - Miniature Pork Pies, Mustard Mayo.
  - Pigs in Blankets, Mulled Cranberry Sauce. **GFI**
  - Fish Goujons with Tartare Sauce.
  - Japanese Style Chicken Wings, BBQ Sauce.
    - Samosas & Bhajis with Raita Dip. **V**
- Beetroot, Quinoa & Red Pepper Croquettes, Smoked Paprika Dip. **VE**
- Cauliflower, Kale & Smoked Cheddar Croquettes, Mustard Mayo. **V**
  - Vegetable Spring Rolls with Thai Sweet Chilli Sauce. **VE**
  - Sweet Potato & Beetroot Falafels, Tzatziki Style Dip. **GFI** **VE**
    - Selection of Mini Quiches.
- Jalapeño & Cream Cheese Poppers with Tomato Salsa. **V**
  - Calamari strips, Garlic & Lemon Mayo.


## Additional Options

- Potato Crisps
- Thick Cut Chips  
- French Fries  
- New Potato & Spring Onion Salad  
- Mixed House Salad with a Honey Mustard Dressing  
- Home-made Coleslaw  

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## Sweet Choices


### Tray Bake Selection

Millionaires Shortbread, Eton Mess, Rocky Road, Chocolate Brownie   
or Toffee Tiffin.

Choice of 2 varieties.

### Freshly Baked Scones

With Tiptree Strawberry Jam & Rodda's Clotted Cream.

( option available)

### Selection of Cakes

Victoria Sponge, Chocolate Fudge or Lemon Drizzle.



Choice of 2 varieties.

### Assorted Muffins

Toffee Apple, Blueberry, Chocolate or Carrot Cake.

Choice of 2 varieties.

### Fruit platter

Prepared Melon, Pineapple, Grapes, Oranges,  
Strawberries, Apples & Pears.  

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# Corporate Hospitality

Suitable for minimum of 10 delegates

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## Breakfast

Continental Option

Fresh Fruit Platter, Baked Croissants & Pain au Chocolates,  
Selection of Muffins. 

Hot Breakfast Option

Choice of Grilled Bacon, Butcher's Sausage or Fried Free Range Egg served in  
Buttered Ciabatta Rolls, Fresh Fruit Platter, Baked Croissants & Pain au  
Chocolates.

Add Vegan Yoghurt Pots drizzled with Toasted Pecans  
& Maple Syrup. 





Alternatively choose from our Café h Breakfast Menu

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## Sandwiches & Wraps

Choose 4 from the options below.

*Change to a baguette for £1 extra per choice*

- Sliced Mature Cheddar Cheese with Real Ale Chutney. 
- Baked Gammon Ham with Tomato & Wholegrain Mustard.
- Tuna Flakes mixed with Mayonnaise & Sliced Cucumber.
  - Chicken Breast, Avocado & Sweet Chilli Mayo.
    - Classic Egg Mayonnaise. 
    - Coronation Chicken with Crisp Lettuce.
- Devon White Crab in a Light Herb Mayonnaise. *£1 supplement*
- Sweet Potato & Beetroot Falafel Wrap with Red Drop Peppers,  
Salad & Tzatziki Style Dressing. 
- BBQ Pulled Beef Burrito Wrap with Fluffy Rice, Crisp Lettuce,  
Grated Cheese & Sour Cream. *£1 supplement*
  - Hummus, Roasted Red Peppers & Sun Blushed Tomatoes  
with Gem Lettuce. 
- Succulent Prawns & Crayfish in Marie Rose Sauce. *£1 supplement*

## Additional Options

- Potato Crisps
- Thick Cut Chips  
- French Fries  
- New Potato & Spring Onion Salad  
- Mixed House Salad with a Honey Mustard Dressing  
- Home-made Coleslaw  


Alternatively, choose from our  
Classic Dining Menu for your lunch option

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## Sweet Choices

For dessert or coffee/afternoon breaks

### Tray Bake Selection

Millionaires Shortbread, Eton Mess, Rocky Road, Chocolate Brownie   
or Toffee Tiffin.  
Choice of 2 varieties.

### Freshly Baked Scones

With Tiptree Strawberry Jam & Rodda's Clotted Cream.  
( option available).



### Selection of Cakes

Victoria Sponge, Chocolate Fudge or Lemon Drizzle.  
Choice of 2 varieties.

### Assorted Muffins

Toffee Apple, Blueberry, Chocolate or Carrot Cake.  
Choice of 2 varieties.

### Fruit platter

Prepared Melon, Pineapple, Grapes, Oranges,  
Strawberries, Apples & Pears.  

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# Afternoon Cream Tea

Minimum of 10 guests.

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**Pot of Freshly Brewed Clipper Tea or Cafetiere of Eco Coffee**

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## **Freshly Baked Fruit Scones**

With Tiptree Strawberry Jam & Rodda's Clotted Cream. (GFI option available)

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## **Selection of Cakes** V

Victoria Sponge  
Chocolate Brownie  
Lemon Drizzle Cake  
Passion Fruit Tartlet

*\*Alternative cakes are available upon request.*

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## **Selection of Homemade Sandwiches on Farmhouse White or Malted Bread**

Choose 4 from the selection below.

- Sliced Mature Cheddar Cheese with Real Ale Chutney. V
- Baked Gammon Ham with Tomato & Wholegrain Mustard.
- Tuna Flakes mixed with Mayonnaise & Sliced Cucumber.
  - Chicken Breast, Avocado & Sweet Chilli Mayo.
  - Classic Egg Mayonnaise. V
  - Coronation Chicken with Crisp Lettuce.
- Devon White Crab in a Light Herb Mayonnaise. *£1 supplement*
- Hummus, Roasted Red Peppers & Sun Blushed Tomatoes with Gem Lettuce. VE
- Succulent Prawns & Crayfish in Marie Rose Sauce. *£1 supplement*

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