

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

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*

£21.95 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 (£2.00 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)