



OLD HOUSE HOTEL & RESTAURANT

Wedding Events

Old House
Hotel & Restaurant
The Square
Wickham
Hampshire
PO17 5JG

Telephone: 01329833049

Fax: 01329833672

e-mail: enquiries@oldhousehotel.co.uk

website: www.oldhousehotel.co.uk

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Welcome to the Old House Hotel in the Medieval Village of Wickham

This charming privately owned grade II listed building dates back to 1707. With an elegant Garden Room and Conservatory Restaurant opening on to a delightful garden The Old House Hotel is the ideal wedding venue. The hotel is licensed to hold Civil Wedding ceremonies in three of our rooms. With oak beams and a tranquil ambience the Garden Room is a popular choice of the three separate areas that ceremonies can be held.

With our reputation for first class food and attentive staff we will ensure all your requirements are met and that your day runs smoothly, removing the stress, thus enabling you to relax and enjoy your special day and leaving you with many happy memories.

The Registrars office is based in Fareham: 4 Osborne Road South, Fareham, Hampshire PO17 7DG. Telephone: 01329 280493. The Bridal couple should contact the Registrar direct to discuss their arrangements. Once the date has been confirmed it is essential that you contact us to confirm your details.

The Garden Room/Conservatory is able to accommodate a maximum of 60 guests; The Private Dining can seat 14 comfortably.

We are able to cater for all special dietary requirements.

Exclusive use of The Old House Hotel is available; this includes the separate booking of all our 12 bedrooms and 3 bedroom cottage. If you are considering musical entertainment then exclusive use is required.

Exclusive Use Tariff

Exclusive use Monday- Friday £1000

Exclusive use Saturday £1500

May I take this opportunity of thanking you for considering The Old House Hotel as your wedding venue. If you require any further information please do not hesitate to contact me. If you wish to view the hotel may I suggest you make an appointment to ensure that we can give you as much time as necessary.

Yours Sincerely

John Guess
Proprietor

Please note that all prices are current and subject to change.

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The Old House Hotel offers 12 rooms including one Four Poster Bed Room, all decorated and furnished to a very high standard. All prices are per room per night and include Continental Breakfast.

The hotel rooms are all doubles with the exception of room 9 which is a twin double. Z beds can be installed in some of the rooms for children. All rooms offer the same facilities:

- Tea and Coffee making facilities
- Bottled Water
- En Suite bathroom
- Molton Brown toiletries
- Direct Dial telephone
- Wireless Internet connection
- Freeview Colour Television

Room 1 with a Super King size modern Four Poster bed £130.00

Room 2 with a King size bed £120.00

Room 3 with a Double bed (extra long 6ft 6in) £95.00

Room 4 with a Double half sleigh bed £95.00

Room 6 with a Double bed (extra long 6ft 6in) £120.00

Room 7 with a King size bed £130.00

Room 9 with x 2 Double beds £130.00

Room 10 with a Double bed (extra long 6ft 6in) £115.00

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In addition to the Hotel we are able to offer 4 beautifully appointed **Executive Garden en suite rooms** which offer the following facilities:

- Tea and Espresso making facilities
- Bottled Water
- En Suite roll top bath and walk-in shower
- Molton Brown toiletries
- Under floor heating
- Direct Dial telephone
- Wireless Internet connection
- Sky Television

Garden Rooms 11 and 12 offer a Super King size sleigh bed £170.00

Garden Rooms 13 and 14 offer a King size bed £140.00

The Cottage built in approximately 1698 is £350.00 per night including Continental Breakfast. This self contained property, just a short stroll from the main hotel, offers the following:

- Lounge
- Fully equipped kitchen
- Dining Room
- Molton Brown toiletries
- Large flat screen television in lounge
- 2 bedrooms have free view television
- 1 bedroom with 6ft bed and En Suite shower room
- 2 double bedrooms with shared family bathroom with roll top bath and walk-in shower
- Private garden

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Cost and booking confirmation

Confirmation of the full cost of the event will be made in writing after a provisional booking has been taken

On booking we require a £500 Non-Refundable Deposit. Confirmation of your booking will not be made until the deposit is paid.

4 weeks prior to the wedding- final anticipated account- an invoice will be sent for the Final balance to be settled within 7 days of receipt

Cancellations

All cancellations 12 weeks prior to the function date are subject to retention of the £500 deposit paid

Cancellations 12 weeks to 10 weeks – 25% of total estimated cost

Cancellations 10 weeks to 6 weeks – 50% of total estimated cost

Cancellations 6 weeks to 4 weeks – 75% of total estimated costs

Cancellations 4 weeks to 14 days – 90% of total estimated costs

Cancellations within 14 days – 100% of total estimated costs

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Charges for Wedding Menus

1. £10.00 per person for canapé selection of eight, £1.25 extra, for each additional canapé chosen.
2. From £5.00 per person for arrival drink
3. £55.00 per person for wedding breakfast
4. £17.90 Cost of house wines per bottle
5. £25.00 per child under eight for half portions of wedding breakfast
6. £46.50 Cost of house champagne per bottle
7. £12.00 per jug of fruit juice
8. £3.25 per bottle of water
9. £1500 exclusive use charge (subject to variation)
10. £30.00 per person evening finger buffet
11. £750 Civil Wedding Ceremony

Example cost for wedding 40 sit down/ 70 evening

Arrival drinks @ £5.00 x 40	200.00
Canapés @ £10.00 x 40	400.00
Wedding Breakfast @ £55.00 x 40	2200.00
Fruit juice jug @ £12.00 x 6	72.00
Bottled water @ £3.25 x 12	39.00
Chosen House Wine @ £17.90 x 15	268.50
Chosen house champagne @ £46.50 x 8	372.00
Exclusive use @ £1500.00	1500.00
Evening buffet menu @ £30.00 x 70	2100.00
Civil wedding ceremony @ £750.00	750.00

Total without any extras added

£7901.50 (not including 10% service charge)

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We offer our current a la carte menu for all weddings. All our menus are seasonal and subject to change.

We will invite you in to speak to our head chef to personalize your wedding breakfast menu.

Our full wine list is also available for your wedding.

Maximum numbers for a sit down Wedding Breakfast is 60 guests.

Maximum numbers for an evening buffet is 120 guests.

A 10% service charge will be added to your bill.

The Old House Hotel

Head Chef David Humphreys

Starters

Soup of the Moment V

Served with its own little Garnish

Pigeon & Beetroot

Pan Seared Pigeon, Beetroot Puree, Goats Cheeses & Pistachio Falva, Candied Beetroot & Chive Salad, Horseradish Cream

Barkham Vale & Confit Garlic

Barkham Vale, Confit Garlic & Thyme Twice Baked Soufflé, Apple & Celeriac Remoulade, Grape & Tarragon Dressing

Risotto

Honey Crusted Boudin Blanc, Pearl Barley Risotto, Brunoise Vegetables, Chervil Pistou.

Chicken & Butternut

Chicken, Sweet Corn & Tarragon Mosaic, Butternut Biscotti, Piccalilli, Béarnaise

Scallops & Pear

Pan Fried Scallops, Chestnut Mushrooms, Lyonnaise Onions, Caramel Pear, Garlic Crisps

Prawn & Salmon

Prawn & Salmon set in Saffron Jelly, Dill and Mustard Dressing, Crab Risotto

Mullet & Shallots

Grilled Red Mullet, Pickled Carrot Ribbons, Shallots, Sauce Vierge.

Please inform us of any known allergies. We do not use any genetically modified ingredients in our dishes.

Mains

Fillet & Oxtail

Aubrey Allen Fillet, Braised Oxtail, Dauphinoise, Carrot Mousse, Red Wine Jus, Salsify Purée

Duck & Tamarind

Roast Duck Breast, Orange Curly Kale, Roast Garlic Potato, Tamarind Purée, Red Wine Jus,
Pepper Confetti

Halibut & Clams

Roast Halibut, Cauliflower Puree, Clam, Lardons & Haricot Cassoulet, Confit Potato, Basil Oil

Mushroom & Salsify

Wild Mushroom & Caramelised Salsify Loaf, Butternut Tart Fine, Sauce Vierge

John Dory & Chilli

Seared Fillet of John Dory, Braised Fennel, Turned Courgette, Carrot & Confit Potato,
Chilli Dressing.

Venison & Walnut

Crusted Rack of Venison, Caramelised Red Onion, Parsnip Rosti,
Poached Pear & Walnut Tortellini

Desserts

Orange & Coffee

Cointreau & Coffee Gateau, Coffee Cylinder, Candied Walnut Puree

Molasses & Hazelnut

Iced Brown Sugar Parfait, Hazelnut Praline, Toffee & Date Foam

Prunes & Armagnac

Caramelised Rice Pudding, Poached Prunes, Armagnac Syrup

Passion Fruit & Shortbread

Passion Fruit Mousse, Bitter Chocolate Sorbet, Shortbread, Passion Fruit Compote

Trio of Chocolate

Chocolate & Honey Pave, Baileys Marquise , Griottine & Orange Tear, Amaretti Biscuit

Ice Cream and Sorbet Selection

Artisan Cheese

Hampshire Cheeses with Apple Chutney & a Celery Salad

Some dishes may contain nuts. Please advise your waitress if you have any food allergies. We do not use any genetically modified ingredients in our dishes.

Champagne & Sparkling Wine

		Glass	Bottle
1. Prosecco, Sparkling Wine,	Italy		£ 23.50
2. Antoine Simoneau Touraine Sparkling Wine			£ 25.95
3. Georges Gardet Cuvee St Flavy Brut		£8.95	£ 46.50
4. Laurent Perrier Brut			£ 59.50
5. Moet & Chandon Brut Imperial			£ 59.00
6. Veuve Clicquot Brut			£ 59.00
7. Georges Gardet Brut Spécial			£ 59.95
8. Bollinger Special Cuvee			£ 79.50
9. Dom Perignon Vintage	1999/2000		£180.00
10. Louis Roederer Cristal	2002		£230.00
11. Forget-Brimont 1er Cru Rosé			£ 53.00
12. Georges Gardet Brut Rosé	2005/07		£ 55.00
13. Veuve Clicquot Ponsardin Rosé			£ 105.00
14. Laurent Perrier Brut Rosé			£110.00

Dessert Wines

			Glass	Half Bottle
Sauternes Baron Phillippe, Semillon, Sauvignon Blanc and Muscadelle	2005	France	£5.95	£22.75
Elysium California Black Muscat	2005	USA	£6.95	£27.00
Nederburg Weisser Riesling Noble Late Harvest,	1999	South Africa	£7.50	£29.00
Nederburg Eminence Noble Late Harvest Muscadelle,	2002	South Africa	£8.75	£33.00
Sepp Moser Chardonnay Trockenbeerenauslese, Burgenland	2004	Austria	£12.20	£48.00

Our Special Decanters are for Sale

£60.00

Proprietors Private Selection

White Wine

220.Bâtard-Montrachet. Etienne Sauzet	2000	France	£225.00
221.Chevalier-Montrachet. Les Demiselles. Domaine des Heritiers Louis Jadot	2002	France	£230.00
222.Corton-Charlemagne. Bonneau du Martray	1999	France	£200.00
223.Meursault Close des Ambres. Arnaud Ente	2004	France	£195.00
224.Puligny Montrachet Les Perrières. Louis Carillon	2005	France	£220.00
225.Pouilly Fumé Baron de `L`. De Ladoucette	2002	France	£ 80.00
226.Chablis Grand Cru Les Clos Decanter Silver. Christian Moreau	2005	France	£ 85.00
227.Le Montrachet Marquis de Laguiche. Joseph Drouhin	2005	France	£530.00
228.Meursault Clos de la Barre. Domaine Comte Lafon	2000	France	£180.00
229.Domaine de Chavalier Blanc. Graves Passac- Lèognan	2005	France	£140.00

Red Wine

200.Château Haut-Brion.1 st Growth Graves Pessac- Lèognan	1998	France	£420.00
201.Château L' Eglise-Clinet. Pomerol	1990	France	£255.00
202.Château Lafite-Rothschild. 1 st Growth Pauillac	1990	France	£550.00
203.Château Margaux. 1 st Growth Margaux	1998	France	£335.00
204.Château Mouton Rothschild. 1 st Growth Pauillac	1989	France	£330.00
205.La Mondotte. Grand Cru St. Emillon	1999	France	£225.00
206.Bonnes-Mares. Domaine Bertheau et Fils	1999	France	£115.00
207.Chambertin Clos de Bèze. Domaine Pierre Damoy	2002	France	£165.00
208.Aloxe-Corton Les Vercots. Domaine Follin-Arbelet	1999	France	£ 90.00
209.Château Le Tertre Roteboeuf. Grand Cru St. Emilion	2000	France	£475.00
210.Ermitage Le Méal. M. Chapoutier	2000	France	£200.00
211.Château Leoville Barton 2 nd Growth St. Julien	1996	France	£150.00

House White Wine

			Glass 175 ml	Glass 250ml	Bottle	
100.	Domaine La Grave, Sauvignon, Languedoc	2008	France	£5.25	£7.50	£17.90
101.	Larchago Blanco Rioja, Viura	2007/08	Spain	£5.45	£7.45	£17.95
102.	Touraine Sauvignon Blanc, Loire	2008	France	£5.60	£7.55	£18.10
103.	Pinot Grigio, Traiano, Veneto	2008	Italy	£5.70	£7.80	£18.10
104.	Torres San Valentin Catalunya, Parellada	2007/08	Spain	£5.90	£7.95	£19.10
105.	Château Minvielle, Sauvignon Blanc and Semillon, Bordeaux	2008	France	£5.90	£7.95	£19.10
106.	Dusty Creek Chardonnay, California	2007	USA	£5.70	£7.80	£18.10

House Red Wines

110.	Casa Latina Malbec,	2008	Argentina	£4.75	£6.95	£17.95
111.	Cuvee Lou Moural, Syrah and Carignan, Languedoc	2006	France	£5.60	£7.75	£18.10
112.	Zidela Merlot, Western Cape	2007	South Africa	£5.80	£7.90	£18.40
113.	Larchago Tempranillo Rioja	2008	Spain	£5.70	£7.80	£19.95
114.	Château Chapelle Maracan, Merlot, Cabernet Franc and Cabernet Sauvignon, Bordeaux Superior	2005	France	£5.70	£7.80	£21.50
115.	La Pieve, Sangiovese, Cannaiolo, Chianti	2007	Italy	£5.70	£7.80	£19.95

House Rosé Wines

120.	Domaine Lou Colombier, Grenache and Cabernet Sauvignon, Languedoc	2008	France	£5.25	£7.45	£17.90
121.	Château La Grave Expression, Syrah and Grenache, Languedoc	2008	France	£5.80	£7.65	£20.50
122.	Pinot Grigio Romato Rosé, La Casada Veneto	2008	Italy	£5.90	£8.25	£22.50

European White Wines

20. Pinot Grigio, La Casada	2007/08	Italy	£22.00
21. Macon-Lugny, Louis Latour, Chardonnay, Bourgogne	2007	France	£24.75
22. Cotes du Rhone Blanc, E Guigal, Viognier, Roussane, Marsanne, Clairette, Bourboulenc, Grenache Blanc, Loire Valley	2006	France	£23.20
23. Marquis de Goulaine, Chardonnay, Loire Valley	2007	France	£23.75
24.			
25. St. Veran, Louis Latour, Chardonnay, Bourgogne	2007	France	£27.70
26. Clos de Loyse Bourgogne, Louis Jadot, Chardonnay,	2005/07	France	£28.25
27.			
28. Colli di Luni, Vermentino, Liguria	2007	Italy	£30.50
29. Sancerre, Bailly-Reverdy, Loire Valley	2007/08	France	£31.75
30. Sancerre, Chene du Roy, Domaine Girault, Sauvignon, Loire Valley	2007	France	£33.25
31. Pouilly Fume, Dom. Herve Seguin, Sauvignon	2008	France	£31.50
32. Vouvray, M Bredif, Chenin Blanc, Loire Valley	2006	France	£33.50
33. Chablis, J. Billaud-Simon, Chardonnay, Bourgogne	2007	France	£33.75
34. Chablis Premier Cru, Dom. Jean Goulley & Fils, Chardonnay	2005	France	£34.75
35. Montagny 1 ^{er} Cru, Louis Latour, Chardonnay, Bourgogne	2006	France	£37.00
36. Pouilly Fuisse, Louis Jadot, Chardonnay, Bourgogne	2006/07	France	£42.00
37. Chablis 1 ^{er} Cru, Vaillon, Christian Moreau, Chardonnay, Bourgogne	2006	France	£49.95
38. Meursault 1 ^{er} Cru, Château Blagny, Louis Latour, Chardonnay, Bourgogne	2001	France	£70.00
39. Puligny Montrachet, Les Truffieres, Louis Latour, Chardonnay, Bourgogne	2004	France	£92.00

European Red Wines

70.Secret de Fontenille, Minervois, Grenache, Syrah, Carignan, Languedoc-Roussillon	2005/06	France	£19.50
71.Cotes Du Rhone, E Guigal, Syrah, Grenache, Mourvèdre, Rhone Valley	2005	France	£22.75
72.Larchago Crianza Rioja, Tempranillo	2006	Spain	£23.95
73.Fleurie La Chapelle des Bois, Gamay, Beaujolais	2007	France	£27.95
74.Conte des Garrigues, Minervois, Grenache, Syrah, Languedoc- Roussillon	2005	France	£27.95
75.Moulin-A-Vent Louis Jadot, Gamay, Beaujolais	2004	France	£36.75
76.Izarbe Reserva Seleccion Rioja, Tempranillo and Mazuelo,	2000	Spain	£36.75
77.Cotes de Beaune Villages Louis Latour, Pinot Noir, Bourgogne	2006	France	£36.75
78.La Fleur St Emillion Grand Cru, Merlot, Bourgeois	2005/07	France	£33.75
78.a. Beaune, Louis Jadot, Pinot Noir, Bourgogne	2007	France	£35.00
79.Dehsa Del Carrizal Syrah, Castile	2001	Spain	£37.75
80.Château Haut-Maurac, Cru Bourgeois, Medoc, Cabernet Sauvignon and Merlot	2004	France	£37.95
81.			
82.Chianti Classico Fonterutoli, Sangiovese, Malvasia Nera, Merlot	2006	Italy	£41.75
83.Manuel Manzanegue Nuestra Seleccion, Cabernet Sauvignon, Tempranillo and Merlot, Castile	2001	Spain	£41.75
84.Château Fortina Châteauneuf du Pape, Grenache, Syrah, Mourvèdre, Provance	2005	France	£62.50
85.Gevrey-Chambertin, Domaine Taupenot Merme, Pinot Noir, Bourgogne	2005	France	£73.50

New World White Wines

40.Viu Manent, Sauvignon Blanc, Colchagua	2007	Chile	£20.75
41.Los Vascos Chardonnay, Colchagua	2007	Chile	£21.50
42.Somerbosch Chenin Blanc, Stellenbosch	2007	South Africa	£21.50
43.Jordan Estate Chenin Blanc, Stellenbosch	2006/07	South Africa	£21.50
44.St Helena Sauvignon Blanc, Marlborough	2008	New Zealand	£23.75
45.St Helena Pinot Gris, Canterbury	2007	New Zealand	£24.00
46.Cloudy Bay Chardonnay, Marlborough	2006/07	New Zealand	£40.50
47.Cloudy Bay Sauvignon Blanc, Marlborough	2008	New Zealand	£49.50
48.Hamilton Russell Chardonnay	2006/07	South Africa	£43.95
49.Marimar Chardonnay	2003/04	USA	£53.95
50.Barton sauvignon Blanc, Walker Bay	2009	South Africa	£23.50

New World Red Wines

90.Trapiche Oak Cask Malbec, Mendoza	2007	Argentina	£21.95
91.Los Vascos Grand Reserve, Cabernet Sauvignon, Colchagua	2005	Chile	£28.50
92.Hope Estate Merlot, Hunter Valley	2006/07	Australia	£25.50
93.Simon Hackett Shiraz, McLaren Vale	2004/05	Australia	£27.60
94.La Bonheur Prima, Merlot and Cabernet Sauvignon, Stellenbosch	2004/05	South Africa	£27.95
95.St Helena Reserve Pinot Noir, Canterbury	2004	New Zealand	£35.95
96.Casa Lapostolle Cuvee Alex Syrah, Cachapoal Valley	2006	Chile	£41.95
97.Bests Great Western Shiraz, Victoria	2000	Australia	£49.95
98.Newton Unfiltered Epic Merlot, Napa Valley	2002	USA	£80.75
99.Barton Shiraz, Cabernet Sauvignon, Western Cape	2006	South Africa	£26.95

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Canape List

These canapés are designed to compliment your event. If you have some firm memorable favourites please do speak to us.

Cold

Warm Wholemeal Blinis, Smoked Salmon & Herb Cream Cheese
King Prawns & Mange Tout Kebabs, Hoi Sin Sauce
Red Cherry Plum Tomatoes filled with Basil Purée ▼
Sun Blushed Tomato & Mozzarella Tartlets ▼
Parma Ham & Slow Roast Artichoke en Croute
Smoked Salmon, Caviar & Brown Bread
Lime & Coconut Prawns in Tempura Batter with Sweet Chilli
Gorgonzola Crostini, Red Onion Marmalade ▼

Hot

Rare Roast Beef, Mini Yorkshire Puddings & Horseradish Cream
Mini Fish & Chips served in a Newspaper Cone
Parmesan Cheese and Basil Beignets ▼
Goats Cheese & Mint Palmiers ▼
Smoked Chicken & Grain Mustard Barquettes
Warm Shredded Duck with Hoi Sin & Cucumber
Lamb & Coriander Koftas with Cumin & Yoghurt Dip

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Wedding Evening Finger Buffet Menu

Please choose 9 items for your evening buffet in addition to finger sandwiches

Selection of Finger sandwiches on white & wholemeal sliced bread, including cheese & tomato, tuna, smoked salmon, roast beef, egg & cress mayonnaise, smoked chicken.

Plain flour tortilla wraps

- Coronation chicken
- Smoked ham & mustard
- Prawns in marie-rose sauce
- Smoked salmon, herb cream cheese
- Tuna, chive & dill mayonnaise

Hot & Cold fish items

- King prawns in tempura batter & sweet chilli dressing
- Smoked salmon with warm wholemeal blinis & sour cream
- Goujons of plaice with lemon mayonnaise
- Smoked mackerel & horseradish tartlets
- Prawn & tomato tarts

Hot meats items

- Rare roast beef & miniature Yorkshire puddings
- Teriyaki style chicken, dark soy sauce
- Mini Lamb koftas, mint raitha dip
- Warm smoked chicken tartlets, dijonaise dressing
- Mini chipolata sausages with honey & sesame

Cold meats items

- Chicken liver parfait, oxford sauce
- Carpaccio of scotch beef, rocket & parmesan
- Shredded duck & hoi sin wraps
- Tarragon & chicken sausage

Vegetarian items

- Parmesan & red pepper beignets
- Goats cheese, pesto & tomato tartlets
- Spinach & feta spring rolls
- Mozzarella & pesto crostini
- Roquefort and walnut bruscetta

Cheese platter

- Taste of six Hampshire cheeses
- Selection of breads
- Grapes
- Celery
- Chutney