



## *Banqueting Menus*

Grange Road, Wareham, Dorset, BH20 5AL  
[enquiries@thespringfield.co.uk](mailto:enquiries@thespringfield.co.uk)  
Tel: 01929 552177 Fax 01929 551862  
[www.thespringfield.co.uk](http://www.thespringfield.co.uk)

### *Functions at Springfield... ..*

The Springfield Country Hotel is a perfect location for your special day.

At the Springfield we have combined the atmosphere of a country house with all the facilities of a modern hotel to create an establishment that credits the beautiful Dorset countryside that it serves. With family and a professional management team, we provide the highest standards expected by a discerning clientele.

Our banqueting suites can accommodate up to 170 guests and our menus offer diversity that is rarely found.

We have a choice of private dining rooms, The Lakeside Suite seating up to 100 and the Mill View seating up to 170 guests.

Both dining rooms have the fabulous backdrop of the ornamental lake and water mill with terraces and gardens - photographers dream!!

We can cater for all dietary needs and offer some exciting vegetarian dishes and alternative children's menus, but please remember all of our menus are suggestions only; should you not find one suitable our Chef is happy to make alterations to suit individual needs, to cater for any special requirements and discuss any ideas you may have.

Please contact us for more information.

## Canapés

Designed to be served with drinks on arrival  
**£4.95 inclusive of vat per person**

\*\*\*\* \*\*

Roll Mop Herring  
Smoked Salmon  
Martadella Sausage  
Devils on Horseback  
Mini Chicken Kiev

\*\*\*\* \*\*

### **Drinks on Arrival** **All prices are inclusive of vat**

Bucks Fizz - £4.50 per glass  
*Sparkling wine and orange juice*

Sherry - £2.00 per glass

*A choice of Amontillado or cream sherry will be offered*

Fruit Punch - £4.00 per glass

*A refreshing chilled rum based punch*

Mulled Wine - £3.95 per glass

Bavarian Cup - £4.95 per glass

*Chilled white wine, grand marnier topped with soda and served in a sugar-frosted glass with a fresh strawberry*

**Pimms - £4.95 per glass**

*Chilled sparkling wine with blackcurrant liqueur-cassis*

**Kir - £3.95 per glass**

*Chilled white wine with blackcurrant liqueur-cassis*

**Kir Royal - £5.50**

*Chilled sparkling wine with blackcurrant cassis-liqueur*

House Wines - £15.00 per bottle

*Please refer to our extensive wine list*

Sparkling House Wines - £19.90 per bottle

Champagne from £35.00 per bottle

Champagne Cocktail

*Made with champagne - £7.25 per glass*

*Made with sparkling Wine - £5.95 per glass*

Non Alcoholic Fruit Cup - £2.25 per glass

*Suitable for children and non-drinkers*

## **Menu A**

## **£23.95 inclusive of vat per person**

Fan of Chilled Melon

*Set on a raspberry coulis and served with compote of fruits of the forest*

Cream of Homemade Tomato Soup

*Sprinkled with crispy croutons and flavoured with tarragon*

Roast Dorset turkey

*Accompanied by sausage and bacon rolls, chestnut stuffing, cranberry sauce and roasting jus*

Selection of Chefs Chosen Vegetables

\*\*\*\* \*\*

Hot Apple Strudel and Vanilla Ice Cream

## **Menu B**

### **£26.50 inclusive of vat per person**

Smoked Salmon Terrine

*Served resting on a chilled lemon and tarragon mayonnaise*

French Onion Soup

*Served with cheese and paprika palmiers*

Medallions of Pork

*Served with a sauce of bramley apples marinated in brandy finished with cream*

Selection of Chef's Chosen Vegetables

\*\*\*\* \*\*

A Choux Pastry Bun

*Filled with cream served with a flowing milk chocolate sauce*

**Menu C**  
**£25.50 inclusive of vat per person**

Smooth Chicken Liver Pate  
*served with crisp salad leaves, Cumberland sauce and French toast*

Homemade Fresh Vegetable Soup  
*sprinkled with crispy croutons*

A Classic Dish of Prime Rump Steak  
*braised in a gravy flavoured with Guinness, garnished with mushrooms  
silver skin onions and crispy bacon pieces*

Selection of Chef's chosen vegetables  
\*\*\*\* \*\*\*\*

Tangy Lemon Meringue Pie  
*set on a pool of orange sauce*

**Menu D**  
**£25.00 inclusive of vat per person**

Pearls of Chilled Melon, Pineapple, Fresh Orange &  
Grapefruit Segments  
*splashed with a slightly sweetened maraschino liqueur*

Cream of Leek and potato Soup  
*finished with cream and snipped chives*

Roast Rib of Beef  
*served with Yorkshire pudding, horseradish sauce and a red wine jus*

Selection of Chef's chosen vegetables  
\*\*\*\* \*\*\*\*

A Torte of Chocolate and Fresh Pears  
*served with fresh cream*

**Menu E**  
**£28.95 inclusive of vat per person**

A Puff Pastry Pot Filled with Mediterranean Seafood  
*laced with a rich champagne cream sauce*

Homemade Cream of Watercress Soup  
*finished with a spiral of cream*

Roast Leg of Dorset Lamb  
*served with roasting jus scented with rosemary and basil*

Selection of Chef's chosen vegetables  
\*\*\*\* \*\*\*\*

A Chocolate Cup  
*filled with a fresh lemon bavarios garnished with kiwi fruit*

**Menu F**  
**£27.50 inclusive of vat per person**

A Cocktail of Atlantic Prawns  
*pearls of honeydew melon laced with a light lemon mayonnaise dressing*

Beef Consommé  
*garnished with strips of root vegetables*

Slices of Magret Duck  
*sautéed and served with kumquat sauce*

Selection of Chef's chosen vegetables  
\*\*\*\* \*\*\*\*

Raspberry Pavlova  
*with chantilly cream*

**Menu G**  
**£27.00 inclusive of vat per person**

Fan of Avocado Pear  
*garnished with plump peeled prawns laced with marie rose sauce*

Homemade Minestrone soup  
flavoured with garlic, oregano and basil. Served with Parmesan cheese

Breast of Chicken Princess  
*garnished with asparagus spears and a white wine cream sauce*

Selection of Chef's chosen vegetables  
\*\*\*\* \*\*\*\*

Lemon Brulee

**Menu H**  
**£36.50 inclusive of vat per person**

Selection of Plated Hors D'Oeuvres

Cream of Wild Mushroom Soup

Fillet of Beef Wellington  
*a filet steak topped with chicken liver pate and wrapped in puff pastry  
baked in the oven, served with a Madeira sauce*

Selection of Chef's chosen vegetables  
\*\*\*\* \*\*\*\*

Brandy Snap Basket  
*filled with fresh strawberries and cream*

**Menu I**  
**£35.50 inclusive of vat per person**

Crown of Chilled Seasonal Melon  
*filled with fresh orange segments, splashed with Grand Marnier*

Paupiette of Lemon Sole Veronique  
*gently poached in white wine seasoned with a cream sauce with green grapes*  
Iced Lemon Sorbet

Supreme of Dorset Pheasant

Selection of Chef's chosen vegetables  
\*\*\*\* \*\*\*\*

Half a Fresh Pineapple  
*filled with lemon pastry cream topped with chunks of fresh pineapple*

**Menu J**  
**£32.50 inclusive of vat per person**

Fan of Avocado  
*dressed on crisp salad leaves scented with walnut oil and served with a blue cheese dressing*

Poached Salmon Steak  
*cooked in a champagne sauce. Garnished with a puff pastry fleuron*

Roast New Forest Venison  
*served with a rich red wine sauce garnished with a pastry pot of redcurrants*

Selection of Chef's chosen vegetables  
\*\*\*\* \*\*\*\*

Profiteroles  
*filled with a Bailey's Irish cream sauce, set on a rich coffee sauce  
garnished with segments of fresh oranges*

**MENU K**  
**£31.50 inclusive of vat per person**

A Salad of Finely Sliced Smoked Chicken  
*served on assorted French leaves  
accompanied by slices of walnut bread*

A Pastry Pot  
*filled with an apple and sultana sauce  
scented with brandy. Garnished with fresh mint leaves*

Roast Leg of Dorset Lamb  
*served with roasting jus scented with rosemary and basil*

Selection of Chef's chosen vegetables  
\*\*\*\* \*\*

Brandy Snap Basket  
*filled with cream garnished with fresh  
mango, pineapple and kiwi fruits*

**Carved Buffet Menu**  
**£27.50 per person, inclusive of vat**

Fan of Chilled Melon  
*Set on a raspberry coulis and served with a compote of fruits of the forest*  
Smoked Salmon Terrine

*Served resting a chilled lemon and tarragon mayonnaise*  
Smooth Chicken Liver Pate  
*Served with crisp salad leaves, Cumberland sauce and French toast*

A Puff Pastry Pot Filled with Mediterranean Seafood  
*Laced with a rich champagne sauce*  
A Cocktail of Atlantic Prawns  
*With pearls of honeydew melon laced with a light lemon mayonnaise dressing*  
\*\*\*\* \*\*

Poached Dressed Salmon  
Roast Beef  
Roast Turkey  
Honey Baked Ham  
Crispy Vegetable Quiche

**Freshly Prepared Salads**

Mixed Leaves  
Tomato  
Cucumber  
Coleslaw  
Potato and Chive  
Butter Beans with Red Onion and Ginger  
Curried Rice  
Tuna Pasta Salad  
Waldorf Salad  
Mushroom Salad  
\*\*\*\* \*\*

A Choux Pastry Bun Filled with Cream  
*Served with a flowing milk chocolate sauce*

Tangy Lemon Meringue Pie  
*Set on a pool of orange sauce*

A torte of Chocolate and Fresh Pears  
*Served with Fresh Cream*

A Chocolate Cup  
*Filled with a fresh lemon bavarios garnished with kiwi fruit*

Brandy Snap basket  
*Filled with fresh strawberries and cream*

**When choosing this menu we ask that you select just one of the starters and desserts. Should you wish to make this menu into a four course meal:**

- Remove the dressed salmon from the main course selection and serve a Darse of Poached Salmon as a fish course – surcharge of £2.95 per person
  - Add a soup course, choose any favourite soup – surcharge of £2.95 per person

**Menu One**  
**£17.95 inclusive of vat per person**

Profiteroles  
Filled with various savoury fillings

Roulard of:  
Smoked Salmon; Baked Hame; Roast Beef

Mediterranean King-Prawns served with Garlic Mayonnaise

Cheese Palmiers  
Various Vol Au Vents  
Breaded Scampi with Tartar Sauce  
Fingers of Crispy Vegetable Quiche  
Vegetable Samosa  
Kebabs of Pineapple & Chicken

\*\*\*\* \*\*

**Menu Two**  
**£7.90 inclusive of vat per person**

\*\*\*\* \*\*

Mini Chicken Kebabs  
Sausage Rolls  
Wedges of Spicy Potato  
Cocktail Sausages with a Spicy Dip  
Slices of Mini Pizza  
Bridge Rolls with Various Fillings  
Mini Spring Rolls

\*\*\*\* \*\*