Springfield Country Hotel
Leisure Club & Spa

Banqueting Menus

Grange Road, Wareham, Dorset, BH20 5AL
enquiries@thespringfield.co.uk
Tel: 01929 552177 Fax 01929 551862
www.thespringfield.co.uk

Functions at Springfield…. …. …. …. ….

The Springfield Country Hotel, Leisure Club & Spa is a perfect location for your special day.

Here 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 which 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 ..... a 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.

Canapes

Designed to be served with drinks on arrival.
£6.50 per person inclusive of vat

Mini Hot Dogs – Smoked Salmon – Martadella Sausage - Devils on Horseback – Mini Chicken Kiev

Drinks on Arrival
All prices are inclusive of vat

Bucks Fizz - £6.50 per glass
Sparkling wine and orange juice
Sherry - £2.95 per glass
A choice of Amontillado or cream sherry will be offered
Fruit Punch - £5.95 per glass
A refreshing chilled rum based punch
Mulled Wine - £6.50 per glass
Bavarian Cup - £6.50 per glass
Chilled white wine, grand marnier topped with soda and served in a sugar-frosted glass with a fresh strawberry
Pimms - £6.95 per glass
Chilled sparkling wine with blackcurrant liqueur-cassis
Kir - £6.95 per glass
Chilled white wine with blackcurrant liqueur-cassis
Kir Royal - £8.50 per glass
Chilled sparkling wine with blackcurrant cassis-liqueur
House Wines - £24.50 per bottle
Please refer to our extensive wine list
Prosecco - £34.50 per bottle
Champagne from £49.00 per bottle
Champagne Cocktail
Made with champagne - £13.95 per glass
Made with sparkling wine - £10.95 per glass
Non Alcoholic Fruit Cup - £4.50 per glass
Suitable for children and non-drinkers

Menu A
£32.50 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
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Hot Apple Strudel and Vanilla Ice Cream

Menu B
£33.50 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
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A Choux Pastry Bun
Filled with cream served with a flowing milk chocolate sauce

Menu C
£35.50 inclusive of vat per person

Smooth Chicken Liver Pate
served with crisp salad leaves, Cumberland sauce and Melba 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
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Tangy Lemon Meringue Pie
set on a pool of orange sauce

Menu D
£34.50 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
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A Torte of Chocolate and Fresh Pears
served with fresh cream

Menu E
£38.95 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 redcurrants

Selection of Chef's Chosen Vegetables
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A Chocolate Cup
filled with a fresh lemon bavarios garnished with kiwi fruit

Menu F
£37.50 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

Sliced Duck Breast
sautéed and served with kumquat sauce

Selection of Chef's Chosen Vegetables
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Raspberry Pavlova
with chantilly cream

Menu G
£36.95 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
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Lemon Brulee

Menu H
£45.50 inclusive of vat per person

Selection of Plated Hors D'Oeuvres

Cream of Wild Mushroom Soup

Fillet of Beef Wellington
a fillet 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
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Brandy Snap Basket
filled with fresh strawberries and cream

Menu I
£46.50 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 finished with a cream sauce with green grapes

Purbeck Iced Lemon Sorbet

Supreme of Dorset Pheasant

Selection of Chef's Chosen Vegetables
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Half a Fresh Pineapple
filled with lemon pastry cream topped with chunks of fresh pineapple

Menu J
£42.50 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
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Profiteroles
filled with a Bailey's Irish cream, set on a rich coffee sauce
garnished with segments of fresh oranges

MENU K
£45.50 inclusive of vat per person

A Salad of Finely Sliced Smoked Chicken
set on salad 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
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Brandy Snap Basket
filled with cream garnished with fresh
mango, pineapple and kiwi fruits

Menu One
£22.95 inclusive of vat per person

Profiteroles
Filled with various savoury fillings

Roulade of:
Smoked Salmon; Baked Ham; 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

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Menu Two
£14.95 inclusive of vat per person

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Mini Chicken Kebabs
Sausage Rolls
Wedges of Spicy Potato
Slices of Mini Pizza
Bridge Rolls with Various Fillings
Mini Spring Rolls
Crudité & Dips

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Carved Buffet Menu
£36.50 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 Melba 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

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

Freshly Prepared Salads

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

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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 two 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 Darne of Poached Salmon as a fish course
  surcharge of £5.95 per person

- Add a soup course, choose any favourite soup
  surcharge of £5.95 per person

FOOD ALLERGY ??? Ask before you eat.....

The Management of Springfield Country Hotel, Leisure Club & Spa would like to advise you that food prepared here may contain or have come in contact with Peanuts, Tree Nuts, Soybeans, Milk, Eggs, Wheat, Fish or Shellfish