

## THE CHART ROOM

*Looking for a place to celebrate?*

*Look no further.*

### Summer function pack (April - September)

Whether it is an intimate Wedding reception, birthday or christening, whatever your reason for celebrating, we can help to design and deliver the perfect day.

Our kitchen offers various buffet options, so you can build your own buffet, and ensure you are entirely happy with the fare available.

Alternatively, you can build a one or two choice set menu for a more formal, sit down meal. We even have the option of a BBQ menu, for those summertime celebrations!

Other amenities available to you include connectivity to surround sound speakers, compatible with IPod, modern MP3 players, laptops & iPad, sound sensitive disco lights and projector & screen ideal for photo montages & presentations.

Although the room is stylishly decorated, in keeping with our nautical theme, you are welcome to decorate the room yourself. Where possible we will ensure that you can gain access to the room prior to your Function, however where this is not feasible, our team of friendly staff are more than willing to take the hassle out of your day and decorate for you. The use of pins and Sellotape are prohibited.

Whatever you need to ensure you get the day you desire, we aim to help, and ensure that you have a seamless and enjoyable day from conception to completion. Whether you need help sourcing entertainment or are unsure of timings, food choices or room lay outs, our experienced and attentive team will take the time to talk you through every aspect of your event.

The chart room can seat up to 50 people for a sit-down meal and can comfortably accommodate up to 120 for more informal gatherings. Our conservatory can seat 30 people for a sit-down meal & up to 40 people for an informal gathering. Our private dining room can hold up to 14 people.

## **Function room charges**

£100	Room hire for any function without at least £250 food spend.
£50	Room hire fee for use of the room each day & night with no food or bar needed.
£100	Non-refundable deposit needed to secure the room, although you can book the room provisionally with no deposit, giving you first option should somebody want the same date.
£10	Corkage fee per bottle of wine should you choose to bring your own.
£15	Corkage fee per bottle of sparkling wine/champagne of your own.
£2	Fee per chair cover.
£30	Sound & light system.

## **Conservatory charges**

£50	Room hire.
£150	Food spend and the room hire charge will be waived.

## **Private dining room charges**

£30	Room hire for meetings.
£20	Unlimited tea & coffee for meetings.

## **Bar & Music times:**

Music will be switched off in the Function room at 11.30pm on a Friday & Saturday, 10pm on a Sunday, and 10.30pm Monday – Thursday, sharp with consideration for our hotel guests.

The back terrace will be cleared, closed down & locked at 11pm.

Last orders are also at 11.30pm, with time at 11.40pm, and drink up time until 12am on a Friday & Saturday.

Due to our noise regulations, unfortunately our venue cannot cater for live bands.

## BUFFET MENU

Choose as much or as little from the following buffet choices.

All options are priced per head. Portion sizes stated under description.

Unfortunately, we do not allow outside catering.

Selection of sandwiches & baguettes <i>Half a sandwich &amp; half a baguette.</i>	4.00
<i>A selection of white &amp; granary sandwiches, and freshly baked baguettes with a variety of fillings such as cheese &amp; chutney, roast beef &amp; horseradish, egg mayonnaise, ham &amp; mustard</i>	
Roasted vegetable quiche <i>2 slices per person.</i>	2.00
Crudités & hummus <i>Selection of crudités.</i>	1.50
Root vegetable crisps <i>Handful per person.</i>	1.00
Honey mustard chipolatas <i>4 per person.</i>	2.00
Breaded chicken goujons with BBQ sauce <i>4 per person.</i>	2.50
Coconut & chilli prawns <i>3 per person.</i>	3.00
Mini jackets, mushroom crème fraîche <i>2 per person.</i>	1.00
Chilled poached salmon fingers with truffle mayonnaise <i>2 per person.</i>	4.00
<i>For parties over 35 we suggest a whole dressed Salmon.</i>	<i>£140</i>
Fried whitebait with tartar sauce <i>3 per person.</i>	2.50
Selection of cold meats & condiments	4.00

Hampshire cheese board	4.50
<i>Isle of Wight Blue, Lyburn Gold &amp; Tunworth, with Hampshire chutneys &amp; Fudges cheese biscuits</i>	
Selection of 3 of the following salads	3.50
<i>Mixed leaf; potato salad; coleslaw; tomato &amp; spring onion; pea, broad bean, feta &amp; mint; roasted pepper couscous</i>	
Fries	2.50
Chocolate brownie	2.50
Treacle tart	2.50
Fresh fruit salad & double or clotted cream	2.50

## FORMAL MENUS

When considering your menu, please choose either 1 or 2 options per course. For large parties it isn't possible to cook large amounts of lots of different dishes and serve them efficiently.

Every dish is priced individually and will dictate the cost of the menu for your party.

If you have any alternative requirements, please do not hesitate to ask and we

will endeavour to accommodate these for you.

### Starter options

Smoked mackerel pate, sourdough croute, cucumber pickle	6.50
Pressed ham hock & black pudding terrine, picalilli, toast	7.00
Beetroot gravlax, mixed beetroot & watercress salad	7.00
Rosary goats cheese & sun blush tomato tart, toasted pine nuts, mixed Secretts leaves	6.50
Confit pork belly & sage pate, spiced apple chutney, toasted sourdough	7.00
Fillet of beef Carpaccio, rocket & parmesan salad, mustard dressing	7.50
Navigator tiger prawn cocktail	7.00
Asparagus <i>or</i> Tender stem broccoli, poached egg & hollandaise sauce	7.50 or 6.50

*(Subject to seasonal availability)*

## Main Course options

Salmon & horseradish fishcake, rocket & watercress salad, herb butter sauce	13.00
Rosemary crusted rack of lamb, confit vine tomatoes, wilted greens, new potato fondant, rosemary jus	19.00
Sage & apple stuffed pork loin, mustard mash, cider cream sauce	15.00
Pan roasted chicken breast, roasted Mediterranean vegetables, crushed new potatoes & pesto sauce	15.00
Lyburn garlic & nettle crusted sea trout fillet, buttered leek & potato	15.50
Pea & broad bean risotto, minted salad	12.50
Beetroot & potato gratin, poached egg, Tunworth cream	12.50
Pan fried sea bass fillets, fennel & Alresford watercress salad, new potatoes, sauce vierge	15.50

## Desserts

Apple & toasted oat crumble, Tootis salted caramel gelato	6.00
Chocolate pot, warm chocolate brownie, mocha sauce & Tootis vanilla gelato	6.00
Lemon tart, lemon syrup, garden lemon thyme crème fraîche	6.00
Sticky toffee pudding, Tootis honeycomb gelato, toffee sauce	6.00
Peanut butter parfait, chocolate ice cream, shortbread crumb	6.00
Vanilla panna cotta, steeped berries, biscotti	6.00
Selection of Tootis gelato	4.00
Hampshire cheese board	8.50

## BBQ MENU

£16.50 per head BBQ

For everything on the list below

£11.50 per head BBQ

Includes everything in bold only

£6 per head BBQ

Includes a single burger or hot dog per person with fries

### Grill:

**6 oz Beef burger**

6oz Lamb burger

Duck & hoisin sausage

**Pork Sausage**

**Spiced chicken skewers**

Chilled crevettes (giant prawns)

Mushroom & halloumi burger

**Plain fries**

### Salad bar:

Roasted red pepper cous cous, tomato & feta, basil oil

Mixed leaf, Potato salad, **Coleslaw**

Please let us know 2 weeks in advance if you wish to choose this option.