

Banqueting Menus - 2010

The following menus have been created to offer a wide range of choice for your dining enjoyment. Please select the same one starter, the same one main course and same one dessert for your complete party.

We are also pleased to cater for vegetarians and special dietary requirements.

A minimum charge of £29.95 per person is applicable.

Fresh filter coffee and mints are included in the price and follow after dessert.

All prices are effective from 2nd January until 31st December 2010 and are inclusive of VAT @ 17.5%, please note that any increases or decreases in the rate of VAT will be passed on to our customers.

STARTERS

Smoked Breast of Duck, Peach Chutney and Crème Fraiche (gf)	£7.95
Honeydew Melon, Prosciutto Ham, Fig Relish with a Watercress Oil (gf) (df)	£6.95
Chicken Liver Parfait, Toasted Brioche and a Horseradish Jam	£8.25
Cream of Leek & Old Sarum Blue Cheese Soup with Roasted Pumpkin Seeds (v)	£6.45
Smoked Haddock Tian, Tomato Confit and a Garlic Chive Dressing (gf)	£7.95
Goats Cheese Crottin, Poached Baby Pear, Spiced Plum Jam with an Apple Balsamic Reduction (gf) (v)	£7.25

MAINS

Pan Fried Breast of Chicken, Red Lentil, Wild Mushroom and Garlic Cream	£16.75
Rump of English Lamb, Red Onion and Green Herb Mustard Creamed Jus (gf)	£23.95
Escalope of Turkey, Watercress and Orange Blossom Honey Cream (gf)	£16.75
Glazed Pork Cutlet with a Marmalade and Roasted Almond Jus (gf) (df) (n)	£17.50
Poached Corn Fed Supreme of Chicken with a Pea, Fresh Mint & Bacon Lardon Veloute	£19.50
Gilt Head Bream with a Mussel, Butterbean, Saffron and Chorizo Sausage Ragout	£18.95

VEGETARIANS

San Marzano Tomato Risotto, Glazed Asparagus Spears and a Szechuan Pepper Dressing (gf)	£16.75
Pecorino Cheese and Caramelised Onion Ravioli with a Trompette Mushroom & Rosemary Sauce	£16.75
Baby Pear and Forme d'Amherst Cheese Tartlet with a Beetroot Puree	£16.75

DESSERTS

White Chocolate & Fudge Cheesecake with a Praline Anglaise	£7.50
Crème Caramel, Fresh Berries & Gaufrette Biscuit (v)	£6.95
Walnut and Caramel Tart with Judes Original Ice Cream (v) (n)	£6.75
Coconut Milk Pannacotta with a Rich Banana Chutney (gf) (n)	£7.50
Passion Fruit Charlotte, Orange Cream and a Vanilla Syrup	£7.50
Fine Chocolate Teardrop filled with a Strawberry Mousse and Clotted Cream	£7.95

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(v) = vegetarian (gf) = gluten free (df) = dairy free (n) = contains nuts

Supplementary Courses - 2010

FISH COURSE

Marinated Tiger Prawns, Peashoot Salad, Chilli Dressing

or

Grilled Salmon Fillet, Vanilla & Basil Cream

£5.75 per person

SORBET COURSE

Refreshing Lemon & Vodka Sorbet

£2.75 per person

CHEESE COURSE

Chef's Selection of Three Local Hampshire Cheese
With Grapes, Celery, Tomato Chutney & Flavoured Breads (v)

Cheese Platters are available at £30.95 for up to 8 guests

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Barbecue Menu - 2010

BARBECUE MENU - £18.95

Chilworth Manor Beef Burger
Jack Daniels BBQ Chicken (gf) (df)
Minted Lamb Cutlets (gf) (df)
Char Sui Pork Sausages (gf)
Moroccan Style Lemon Salmon (gf)
Thai Vegetable Sausages (v)
Buttered Jacket Potatoes
Platter of English Meats
Chef's Selection of Five Salads

SALAD SELECTION

Potato, Pea & Fresh Mint
Madras Coleslaw
Celery & Mixed Nuts (n)
Oriental Rice
Red Cabbage, Apple & Sultana

Tropical Fruit Salad with Malibu Essence (v)
Rhubarb & Crème Fraiche Cheesecake (v)

Minimum chargeable numbers are 20
Please note that due to health regulations the buffet food
can be laid out for a maximum period of two hours

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Hot Fork Menu 'A' - 2010

HOT FORK BUFFET MENU 'A' - £19.95

Chicken Supreme with a Dolcelatte and Red Onion Cream (gf)
Lamb Casserole with a Cider Apple Marinade (gf) (df)
Goats Cheese, Mozzarella, Sun Dried Tomato & Black Olive Panzotti Pasta (v)
Panache of Seasonal Vegetables
Minted New Potatoes
Platter of English Meats

SALAD SELECTION

Potato, Pea & Fresh Mint
Madras Coleslaw
Celery & Mixed Nuts (n)
Oriental Rice
Red Cabbage, Apple & Sultana

Fresh Fruit Salad & Berries Marinated in Pimms (v)
Dark Chocolate Fudge Cake (v)

Fresh Filter Coffee & Mints

Minimum chargeable numbers are 20

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Hot Fork Menu 'B' - 2010

HOT FORK BUFFET MENU 'B' - £20.95

Beef Carbonnade with Shittake Mushrooms and Tarragon (gf) (df)
Seared Fillet of Salmon with a Basil and Vanilla Cream (gf)
Four Cheese Tortellini, Arrabiata Sauce & Grated Parmesan (v)
Panache of Market Vegetables
Roasted New Potatoes with Garlic & Rosemary
Mediterranean Seafood Platter

SALAD SELECTION

Potato, Pea & Fresh Mint
Madras Coleslaw
Celery & Mixed Nuts (n)
Oriental Rice
Red Cabbage, Apple & Sultana

Eton Mess Cheesecake (v)
Fresh Raspberries & Strawberries with Clotted Cream (v)

Fresh Filter Coffee & Mints

Minimum chargeable numbers are 20

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Finger Buffet Menu - 2010

7 Items including Closed Sandwiches with Vegetarian Options @ £15.25

9 Items including Closed Sandwiches with Vegetarian Options @ £16.95

Please select 6 or 8 items from the list below:

- (1) Spiced Chicken Wings
- (2) Cheese and Tomato Pizza (v)
- (3) BBQ Baby Back Ribs
- (4) Mini Cottage Pies
- (5) Lamb and Mint Yorkshire Puddings
- (6) Mini Seafood Parcels (h/o)
- (7) Breaded Alaskan Salmon Goujons
- (8) Cheeseburger Crostinis
- (9) Ginger and Lemongrass Chicken Kebabs (h/o)
- (10) Duck Spring Rolls with Hoi Sin Sauce
- (11) Mango and Tomato Salsa Wontons (v)
- (12) Wasabi Tempura Vegetables (v)
- (13) Cranberry and Brie Wontons (v)
- (14) Local Fresh Berry Tartlet (v) (h/o)
- (15) Mini Chocolate Eclairs (v)
- (16) Fresh Fruit Platter (v) (h/o)

Minimum chargeable numbers are 10

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Sunday Lunch Menu - 2010

Available on Sundays for Private Dining Rooms only

STARTERS

Duck Liver & Pistachio Nut Terrine, Lemon & Lime Marmalade (n)

Fanned Honeydew Melon, Peach Chutney, Seasonal Fruit Coulis (v) (gf) (df)

Cream of Wild Mushroom Soup, Wholemeal Croutons, White Truffle Cream (v)

MAIN COURSES

Pan Fried Free Range Chicken Supreme, Dolcelatte & Asparagus Cream (gf)

Roasted Rump of English Lamb, Gooseberry & Fresh Mint Jus (gf) (df)

Ratatouille Risotto, Char-Grilled Aubergines, Black Olive Tapenade (v) (gf) (df)

DESSERTS

Steamed Chocolate Sponge Pudding, Caramel Sauce (v)

Madagascan Vanilla Cheesecake, Wild Poppy Syrup

Chef's Selection of Three Local Hampshire Cheese, Grapes, Celery, Chutney & Flavoured Breads (v)

Fresh Filter Coffee & Mints

£18.95 per adult

£12.95 per child (aged up to 12 years)

Private Dining Room Hire starts from £125.00

Menu choices & table plan are required 2 weeks prior to the event

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Canapés and Arrival Drinks - 2010

Welcome your guests to Chilworth Manor with drinks and canapés

Canapés

HOT

Tempura Fish, Pea Puree, Rosti
Mini Cheeseburger Crostini
Chicken Sweet & Sour Spring Rolls
Sun Dried Tomato & Mozzarella Parcels (v)

COLD

Mini Smoked Salmon Bagels
Goats Cheese & Purple Basil Jam Wraps (v)
Parmesan, Olive & Sesame Wafers (v)
Serrano Ham & Ratatouille Chutney

SWEET

Baked Vanilla Cheesecake
Lemon Mousse in a Chocolate Cup
Strawberry & Clotted Cream Scones (v)

£3.25 per person for 3 items. Any additional items are charged at £1.00 per person

Banqueting Reception Arrival Drinks

Alcoholic Drinks

Mumm Champagne	£6.60
Mumm Rosé Champagne	£6.95
Sparkling Wine	£4.75
Sparkling Rosé Wine	£4.75
Pimms No.1 & Lemonade	£3.95
Pimms No3 Winter	£3.95
Bucks Fizz	£3.95
White Wine Spritzer	£3.85
Red & White Wine	£3.85
Bottled Beers	£3.50

Non Alcoholic Drinks

Traditional Lemonade	£2.30
Orange Juice	£2.30
Fruit Punch	£2.30
St. Clements	£2.30

Wine List - 2010

Champagne and Sparkling Wine

1. Mumm Cordon Rouge – France £34.95
A fresh, easy style bursting with fresh fruits.
2. Mumm Rosé – France £44.95
Aromas of fresh summer fruits with hints of caramel and vanilla.
7. Trulli Prosecco Raboso – Italy £23.50
A fresh, crisp and elegant rosé. Packed with fruit flavours and great finesse.
8. Prosecco – Italy £23.50
Produced in the Veneto, with delicate fruit flavours and soft intensity.
10. Cremant de Bourgogne – France £27.50
A delicious, soft, creamy sparkler with beautifully balanced flavours.

White Wine

12. Otra Vida Viognier – Argentina £19.50
A lively fresh flavour with a delicious tropical fruit finish.
13. Oakwood Chardonnay – Australia £15.95
Full, rich Chardonnay with oak ageing in the most popular style.
15. Firefly Chardonnay – Australia £20.95
Smooth with tropical fruit flavours enhanced by subtle oak characters. It is well-balanced by a crisp acidity and a soft finish.
17. Indomita Sauvignon Blanc – Chile £19.95
An elegant and subtle aroma, with white flowers and a hint of citrus.
18. Ropiteau L'Emage Sauvignon Blanc – France £14.50
Delicious gooseberry notes and a crisp, dry finish.
19. Macon Lugny 'Les Genièvres' – France £23.95
Flowery bouquet and lovely honey, apples and nutty flavours on the palate.
24. Pinot Grigio delle Venezie – Italy £15.50
Zingy and fresh with a tongue-tingling acidity. The perfect aperitif.
27. Drostdy Hof Chenin Blanc – South Africa £16.95
Aromas of citrus fruit. Medium-bodied with plenty of deciduous fruit flavours.

Rosé Wine

28. Pinot Grigio Blush – Italy £18.95
Elegant and crisp, with clean summer fruit flavours and just a hint of sweetness.
30. Barefoot Cellars White Zinfandel – California £15.50
Serious lush pineapple and strawberry – deliciously crisp.

Red Wine

31. Trivento Reserva Malbec – Argentina £23.95
Ripe, rich fruit combine with silky tannins.
32. Oakwood Shiraz Cabernet – Australia £15.95
Rich and youthful fruit on the nose and palate, full and concentrated.
33. Firefly Shiraz – Australia £20.95
Aromas of intense ripe plum and blackberry fruit.
34. Indomita Carmenère – Chile £17.95
Fruits, truffles and violets on the nose combined with a spiced and herby character.
35. Ropiteau L'Emage Merlot – France £14.50
Subtle, spicy character with lots of plummy fruit.
37. Morgon Domaine de la Romaine – France £24.95
Aromas of iris, violet and rose. Great finesse and balance with a silky elegant finish.
40. Montepulciano d'Abruzzo 'Cerulli' – Italy £15.50
A delicious, generous red, full of soft, ripe juicy fruit. Fragrant and warming.
44. Nederburg Pinotage – South Africa £16.95
A complex nose of cherries and cloves, with a touch of mint. Soft tannins and light oak to balance the rich fruit.

Terms and Conditions - 2010

1. Definition

- 1.1 "the Client" The person or organisation making the booking

2. Booking Conditions

- 2.1 When a booking is confirmed in writing by Chilworth Manor, a contract is deemed to exist with the client.
- 2.2 Deposits - a minimum, non-refundable, non-transferable deposit of £100 for all social events, payable at confirmation of booking. In paying a deposit the client is deemed to accept the terms and conditions.
- 2.3 Minimum chargeable numbers for exclusive use of the Coach House suite are 80 adults.
- 2.4 Chilworth Manor reserves the right to review all prices without notice. Charges made are those prevalent at time of the event and not time of booking.
- 2.4b All prices include VAT @ 17.5% and any increases or decreases will be passed on to our customers accordingly.
- 2.5 85% of the total per capita charge is payable 6 weeks prior to the event and the final balance 10 days prior to the event and not at time of booking.
- 2.6 Final chargeable numbers for all social events are taken 10 days prior to the event.
- 2.7 No wines, spirits or foods brought into Chilworth Manor may be consumed on the premises.
- 2.8 Functions are required to finish at midnight.
- 2.9 Chilworth Manor reserves the right to approve any externally arranged entertainment, services or activities that the client has arranged and cannot accept liability for any resultant cost.
- 2.10 If you require Chilworth Manor to book a disco for you, then the full amount of money is due once the disco has been confirmed. The current price is £295.00 (subject to change without notice).

3. Cancellation of Event

- 3.1 The company will make no charge for any reduction in the number of guests attending the event of less than 10% of the number stated on the order form, provided notice of this reduction is received in writing by the company at least 10 days prior to the event. If notice is not so received, the customer will not be entitled to any reduction in the price in respect of any guests not attending the event.
- 3.2 A cancellation of an event or a partial cancellation of any event the company will seek to re-sell the facilities and services not required. In the event that any of these facilities and services cannot be re-sold by the company to its satisfaction, the company shall charge the customer the sum of 90% of the contract value of the cancelled accommodation and room hire charges payable to the company and 70% of the contract value of the cancelled food and beverage charges, being the company's loss of profit.
- 3.3 Bedroom accommodation bookings attached to a function, event or social booking:-
- a) individual bookings.
Any bookings must be cancelled by 12 noon on the day of arrival to avoid cancellation charges.
- b) Group bookings (bookings of more than 5 rooms).
Any group bookings cancelled within 4 weeks of arrival date will be subject to the following charges.
- I) 3 to 4 weeks prior to date of arrival 50% charge
ii) 2 to 3 weeks prior to date of arrival 75% charge
iii) under 2 weeks prior to date of arrival 100% charge

4. Accounts

- 4.1 All accounts are due for settlement on the date the invoice is presented. In the event of payment becoming overdue after 7 days, interest at 8% above the current payable bank base rate, as at the date of the invoice, will be added to your account. In the event of a dispute arising from the invoice presented, the disputed item(s) only may be withheld from payment until agreement is reached, and not the total amount.

Chilworth Manor
Chilworth
Southampton
Hampshire
SO16 7PT

Floor Plan - 2010

