

# THE HAMPSHIRE CENTRECOURT

Centre Drive Great Binfields Road Chineham Basingstoke Hampshire RG24 8FY Tel: 01256 816664  
AA ★★★★★

## WE ARE PLEASED TO PRESENT OUR BANQUETING MENUS TO YOU

Our Head Chef has compiled a collection of menus for you to consider when planning your special occasion. If you require any assistance with the planning of your menu, we would be delighted to help.

Prices include VAT at 17.5% and are subject to change. All information thought to be correct at time of printing  
VALID UNTIL 31ST DECEMBER 2006

## set menus

### MENU ONE

Smoked salmon parfait, leaves, lemon chutney

Supreme of chicken wrapped in parma ham,  
pearl onions set on a redcurrant jus

Rich chocolate tart, crushed raspberries

Freshly brewed coffee or tea with chocolate mints

**£29.00 per person**

### MENU THREE

Filo basket of shredded duck, cucumber,  
spring onion bound in hoi sin dressing

Roast rib eye of beef, balsamic shallots and shiraz jus

Milk chocolate parfait, red berries in rose water syrup

Freshly ground coffee or tea with chocolate mints

**£33.00 per person**

### MENU TWO

Chicken liver terrine, leaves,  
shallot and port marmalade, toasted brioche

Delice of salmon, red pepper confit, asparagus and champagne  
cream and ketta caviar

Brandy snap basket of citrus mousse, fresh berries  
and a surround of elderflower syrup

Freshly brewed coffee or tea with chocolate mints

**£31.00 per person**

### MENU FOUR

Tower of prawns, crab and cucumber surrounded with a sweet chilli  
and pepper dressing

Cream of asparagus and truffle oil soup

Duck breast, hazelnut crust, pineapple confit, raspberry jus

Trio of crème brûlée with biscuits

Freshly ground coffee or tea with chocolate mints

**£36.00 per person**

If any member of your party has a food allergy or a particular dietary requirement, details must be given in writing.

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# set menus

## MENU FIVE

Pressing of ducks livers, pistachio and port, wrapped in smoked  
bacon, truffle oil dressing

Crab and sweet potato chowder

Herb crusted welsh black lamb, parsnip and mint rosti,  
redcurrant and rosemary jus

A selection of desserts:

Lemon tart

Chocolate parfait

Orange parfait

Macerated champagne strawberries

Freshly ground coffee or tea with chocolate mints

**£39.00 per person**

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# menu selector

## STARTERS

Crown of galia melon, strawberry and dill compôte with mango coulis	£6.95
Chicken liver parfait, red onion and balsamic marmalade	£6.95
Traditional caesar salad	£6.95
Plum tomato and mozzarella tart, olive and basil pesto	£6.95
Asparagus strudel with tomato hollandaise	£6.95
Flaked smoked salmon, mackerel and prawns bound in a lemon and chervil crème fraiche	£7.45
Smoked salmon and trout terrine, ketta caviar and yoghurt dressing	£7.45
Salad of parma ham, green figs, greek yoghurt and toasted almonds	£7.45

## SOUPS

Cream of roasted tomato and rosemary	£5.95
Cream of leek and potato, enhanced with mint (served chilled or hot)	£5.95
Cream of mushroom, finished with grain mustard and dry sherry	£5.95
Traditional minestrone and parmesan croûtons	£5.95

## SORBETS

Raspberry; Orange; Mango; Champagne	£4.50
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## FISH

Gateau of salmon topped with a herb crust	Fish Course	£8.25
cucumber noodles and sauce maltoise	Main Course	£18.95
Roast escalope of salmon, red peppers and basil confit with a spinach and chardonnay cream	Fish Course	£8.25
	Main Course	£18.95
Red snapper fillets pan fried, sweet potato and ginger mash with a lemon butter sauce	Fish Course	£8.25
	Main Course	£18.95
Sea bass fillets pan fried, puy lentils and asparagus with a white wine velouté	Fish Course	£8.25
	Main Course	£20.95

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# menu selector

## MAIN COURSES

Pan fried chicken supreme wrapped in parma ham, served with a tomato and basil butter sauce	£18.95
Chicken supreme stuffed with brie, cranberries, pine nuts and port sauce	£18.95
Roast loin of pork stuffed with an apricot, green pepper farce with a sage jus	£18.95
Pork fillet with a sesame seed crust, braised pak choy finished with a honey and ginger jus	£18.95
Roast rib eye of beef, roasted shallots and an aaron mustard whiskey jus	£18.95
Roast sirloin of beef with oyster mushroom and shiraz cabernet sauce	£18.95
Slow braised lamb shank, green bean lyonnaise and rich reforme sauce	£18.95
Gateau of salmon topped with a herb crust, cucumber noodles and a sauce maitaise	£18.95
Roast escalope of salmon, red pepper and basil confit with a spinach and chardonnay cream	£18.95

## MAIN COURSES

Roast duck (cooked pink), peppered pineapple, raspberry vinegar sauce	£20.95
Roast rack of lamb, chive and grain mustard crust, asparagus and feve bean salsa with a lavender jus	£20.95
Sea bass fillets, pan fried puy lentils and asparagus with a white wine velouté	£20.95

## VEGETARIAN COURSES

Tian of tuscan vegetables and goats cheese, plum tomato confit and polenta cake	£18.95
Sweet potato, cauliflower and pea thai curry, timbale of basmati rice, chola naan bread	£18.95
Tart of tomato, basil and gruyere cheese, spinach, puy lentil and red onion salad	£18.95
Broccoli and stilton risotto served with poached egg and ciabatta bread	£18.95
Tagine of vegetables, herb cous cous, slow braised vegetables in cinnamon, chilli and paprika	£18.95
Fettuccini pasta, forest mushrooms, truffle cream, feve beans	£18.95
Herb pancake filled with avocado, goats cheese, pine nuts, cherry tomatoes, roasted garlic and hazelnut oil	£18.95

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## DESSERTS

Individual lemon tart with a raspberry coulis	£6.95
Vanilla pod cheesecake with a wild berry compôte	£6.95
Banana crème brûlée and shortbread biscuits	£6.95
Prune and almond tart with a red wine coulis	£6.95
Cinnamon spiced apple and pear crumble served with english custard	£6.95
Milk chocolate and poppy seed terrine with bitter orange sauce	£6.95
Warm bread and butter pudding with an apricot coulis	£6.95
Marshmallow pavlova iced with lemon curd cream with a strawberry coulis	£6.95

## CHEESE

A selection of three british cheeses mature truckle cheddar, shropshire blue and double gloucester	£7.50
served with assorted warm breads, celery and grapes	

## COFFEE

Freshly brewed coffee or tea with chocolate mints	£3.50
Freshly brewed coffee or tea with petits fours	£4.95

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# dressed buffet

minimum of 75 guests

Smoked trout mousse  
baby spinach, puy lentil and parmesan salad,  
smoked oil and ketta caviar dressing

Pineapple and mustard crusted ham

Crown of turkey chaudfroid

Whole dressed poached salmon

Chicken liver parfait

Tomato and pesto tartlets

Selection of salads:

potato, dill cucumber and bacon

fresh dressed leaves

trio of tomato, red onions and balsamic dressing

cucumber, mint and natural yoghurt

beetroot, mozzarella and horseradish

Braised beef stroganoff, gherkins and sour cream

Spinach and forest mushroom wellington, herb hollandaise

Parmesan, pea and courgette risotto

Cornucopia ice carving with fresh seasonal fruits

Raspberry crème brûlée with boudoir biscuits

Truckle cheddar and stilton with grapes and bread

Freshly brewed coffee or tea and chocolate truffles

**£40.00 per person**

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## canapés and finger buffet selector

### SELECTION OF CANAPÉS

#### HOT

Seafood brochette

Prawn dim sum

Chicken satay

Vegetable spring roll

Mini quiche

#### COLD

Chicken liver parfait

Brie and grape

Prawn and spring onion

Smoked salmon mousse

Goats cheese and tomato

**5 canapés for £7.00**  
**£1.25 per additional item**

### FINGER BUFFET SELECTION

Assorted filled bloomer sandwiches

Feta cheese, Parma ham and olive oil bonsai

Chicken and roasted vegetable skewers

Selection of three chefs salads

Tempura vegetables, herb crème fraîche

Mini salmon and asparagus croûte

Sun dried tomato, basil and mascarpone tart

Skewered beef yakatori, chilli dip

### CRUDITÉS SELECTION

Avocado, brie and fruit chutney wraps

Spicy aromatic duck, spring onion and cucumber wraps

Selection of dim sum with oriental dip

Smoked salmon and cream cheese open bagels

Bruschetta of chicken liver parfait

Trio of cutting pies

Platter of sliced cold meats

**Seven items £10.95 Ten items £13.50 Extra items £1.50 each**

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# reception drinks

We are pleased to recommend the following drinks packages and individually priced selection for your event. Should you wish to choose from our full bar and wine lists, we would be delighted to assist.

PREMIER SELECTION	FURTHER SELECTION	PER GLASS
A glass of sparkling wine Bucks Fizz on arrival	Selection of Sherries	£2.20
A half bottle of D'Istinto, Calatrasi – Sicilian red / white Marston recommended wine	D'Istinto, Calatrasi – Sicilian red / white (175 ml glass) Marston recommended wine	£3.65
A glass of Codorniu sparkling wine to toast	Sparkling Wine (125 ml glass)	£4.50
<b>£14.95 per person</b>	House Champagne (125 ml glass)	£6.50
CLASSIC SELECTION	<b>Bucks Fizz</b>	
A glass of Pimms and Lemonade on arrival	Sparkling wine and orange juice	£4.50
A half bottle of Hardy's Riddle - Chardonnay, Semillon <span style="color: #008000;">white</span> or	Champagne and orange juice	£6.50
A half bottle of Hardy's Riddle - Shiraz - Cabernet Sauvignon <span style="color: #008000;">red</span>	<b>Kir Royale</b>	
A glass of House Champagne to toast	Sparkling wine and Crème de Cassis	£4.50
<b>£18.75 per person</b>	Champagne and Crème de Cassis	£6.50
ROYALE SELECTION	Pimms and Lemonade	£4.25
A glass of Kir Royale	Alcoholic Fruit Punch (litre jug)	£7.95
A half bottle of Chablis or Fleurie	Non alcoholic Fruit Punch (litre jug)	£5.50
A Glass of Taittinger Champagne to toast	Fruit Juice (litre jug)	£5.50
<b>£24.95 per person</b>	Mineral Water (litre bottle)	£3.75

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# champagne sparkling wines white wines

bottle	bottle
<b>Bouché Père et Fils Cuvée Réserve Brut NV</b> An elegant dry style, with good maturity and flavour.	<b>Pinot Grigio Provincia di Pavia, Linea Corte Vigna, Italy 2004/05</b> Floral dry white with green crisp fruit.
£35.95	£16.85
<b>Taittinger Brut Réserve NV</b> A good proportion of Chardonnay gives a classic wine with subtle biscuity flavours.	<b>Fetzer Chardonnay-Viognier, California, USA 2001/02</b> Dry and full-bodied with exotic tropical flavours.
£46.50	£20.95
<b>Taittinger Prestige Brut Rosé</b> Stylish and dry with delicious summer fruit aromas and a long full body.	<b>Hardys The Riddle Chardonnay-Semillon, SE Australia 2004/05</b> A soft creamy texture with lime flavours and subtle oak characteristics.
£46.50	£15.95
<b>Codorníu Clasico Brut, Cava NV</b> Classic dry Cava made from the traditional Parellada, Xarel-lo and Macabeo grapes.	<b>Hardys The Riddle Riesling-Gewürtztraminer, SE Australia 2004/05</b> Two classic aromatic grape varieties, medium wine with tropical fruit and lychee characters.
£19.85	£15.95
	<b>Casa La Joya Sauvignon Blanc, Colchagua Valley Chile 2004/05</b> Fragrant and very fruity with a refreshing crispness.
	£17.95
	<b>Chablis Gloire de Chablis, Moreau, France 2003/04</b> A classic 'flinty' Chardonnay with no oak ageing and a long finish.
	£25.95
	<b>D'Instinto Catarratto-Chardonnay, Sicily, Italy 2003/04</b> Melon and apricot with tangy nectarine finish, and integrated oaky textures.
	£15.25
	<b>Domaine du Seuil, Sauvignon Blanc-Semillon, Bordeaux, France 2001/02</b> A super white Graves, made from 70% Semillon and 30% Sauvignon Blanc.
	£21.95
	<b>Villa Maria Sauvignon Blanc, New Zealand 2004/05</b> Lively and intense with tropical fruit flavours.
	£22.95

WHEN A WINE OR VINTAGE IS NO LONGER AVAILABLE A SUITABLE ALTERNATIVE WINE OR ANOTHER VINTAGE WILL BE OFFERED

IF YOU WISH TO SELECT YOUR WINES FROM THE FULL WINE LIST, THIS IS AVAILABLE UPON REQUEST

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# red wines

	bottle		bottle
<b>Hardys The Riddle Shiraz-Cabernet, SE Australia 2003/04</b> Spicy pepper, raspberry and cherry fruit, lightly oaked with soft mellow finish.	£15.95	<b>Domaine du Seuil Merlot-Cabernet Sauvignon Bordeaux, France 2002/03</b> A blend of Merlot Cabernet Sauvignon and Cabernet Franc to give structure and complexity.	£21.95
<b>Fortius Tempranillo, Spain 2002/03</b> An easy drinking Tempranillo with excellent colour, good fruit and velvety rich tannins.	£17.75	<b>Château Lamothe-Cissac, Cru Bourgeois, Haut Médoc, France 2000/01</b> A deep garnet wine with a cedar and blackcurrant nose. It tastes round and ripe with a firm finish.	£27.25
<b>Short Mile Bay Cabernet Sauvignon, SE Australia 2003/04</b> Powerful with blackcurrant and blackberry characters, spicy and rich.	£18.50	<b>Fleurie Les Bellaudes, François Noblecour, Burgundy, France 2003/04</b>	£24.50
<b>Valle Andino Merlot, Chile 2003/04</b> Deep coloured, intensely juicy with subtle, rounded tannins.	£16.75	<b>Colforte Merlot delle Venezie Bolla, Italy 2000/01</b> Intense berry fruit flavours backed by a mixture of spice and vanilla oak.	£21.75
<b>D'Istinto Sangiovese-Merlot Sicily, Italy 2003/04</b> A background of spice and plum with well integrated oak flavours and a fat cherry fruit finish.	£15.25		
<b>Casa La Joya Cabernet Sauvignon, Chile 2002/03</b> Well made berry flavours with a touch of mintiness on the palate.	£17.50		

WHEN A WINE OR VINTAGE IS NO LONGER AVAILABLE A SUITABLE ALTERNATIVE WINE OR THE NEXT VINTAGE WILL BE OFFERED

IF YOU WISH TO SELECT YOUR WINES FROM THE FULL WINE LIST, THIS IS AVAILABLE UPON REQUEST

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# terms & conditions

Contract Between Marston Hotels specifically THE HAMPSHIRE CENTRECOURT, Basingstoke, Hampshire

and \_\_\_\_\_

event date \_\_\_\_\_

All confirmed bookings made by customers in respect of suites or rooms are accepted by Marston Hotels (hereinafter called the Company) upon the following terms and conditions.

## 1) GENERAL POINTS

- (i) An initial non-refundable deposit of £1000.00 is required to secure your reservation.
- (ii) When the deposit is paid you must confirm the number of guests expected because, in the event of a cancellation, this is the number upon which the cancellation charge will be based.
- (iii) Between the date of the provisional booking and the date of the wedding we accept that the numbers may vary slightly and there is no problem with numbers increasing or decreasing by 10% (in the case of increased this is subject to the capacity of the room). If the numbers decrease by more than 10% when you confirm final numbers 21 days prior to the event, we reserve the right to:
  - a) transfer the booking to a more appropriate sized room
  - or
  - b) levy a bill based upon 90% of the number given at the time of confirming the booking.

## 2) CHARGES

Where a cancellation of event, or reduction in numbers for a wedding, banquet, accommodation or pre-booked facilities is made, the following charges will apply:

over 9 months before date of wedding	loss of deposit
6 - 9 months before date of wedding	30% of anticipated revenue
3 - 6 months before date of wedding	60% of anticipated revenue
1 - 3 months before date of wedding	90% of anticipated revenue
0 - 1 month before date of wedding	100% of anticipated revenue

## 3) CANCELLATION NOTIFICATION

All cancellations must be made in writing, by registered post, otherwise 100% charge will be made for total business lost.

- i) The Company reserves the right to cancel any booking forthwith, without any liability on its part in the event of damage or destruction to The Hotel by fire or any other causes, any shortages of labour or food suppliers, strikes, walkouts or industrial unrest or any other cause beyond the control of the Company, which shall prevent it from performing its obligations in connection with any booking. In these circumstances, every effort will be made to accommodate the booking in another similar hotel of equal standard.
- ii) Full payment of the expected balance is due 21 days prior to the day of the wedding. Balance of extras due prior to departure.
- iii) All deposits are not refundable.

## 4) AIR CONDITIONING

Many of our hotels have air conditioning in selected rooms as well as bedrooms. If this facility fails for reasons beyond our control, the hotel or company cannot be held responsible or accept a claim. We will, however, in the event of this failure, still be able to provide all the other facilities as contracted.

## 5) ACCOUNT AND SETTLEMENT CONDITIONS

Full payment of all pre-ordered items must be made either in cash, by cheque or by Bank Mastercard / Visa / Switch when giving final numbers. All other costs must be settled prior to departure on the function date. We also require a pre-signed, embossed credit card voucher to guarantee any final balance.

- i) The Company cannot accept responsibility for the property of customers or guests of The Hotel. Cloakrooms are provided for the convenience of customers and guests but any goods deposited in the cloakrooms are deposited at the owners risk and without obligation on the part of the Company. We refer to the Innkeeper Liability Act 1956, a copy of which is available for inspection at the reception desk.
- ii) The customer shall be responsible for any damage caused to The Hotel or the furnishings, utensils and equipment therein by the wilful act or default of the customer or guests of the customer and shall pay to the Company on demand the amount required to make good or remedy such damage.
- iii) The customer shall not deliver or arrange for delivery of any goods or materials to The Hotel unless on hand to accept the delivery or have made prior arrangement with The Hotel. The hotel cannot accept responsibility for the property of customers or guests of the hotel.
- iv) The customer shall not store or place or in the hotel or other buildings on the site or in the grounds any inflammable, combustible or objectionable substance or liquid.
- v) We cannot allow food or drink other than that purchased on the premises to be consumed within The Hotel.
- vi) On the day of arrival bedrooms are not retained after 18.00 hours unless one night's terms have been paid in advance or a confirmation has been received in writing of the expected time of arrival. Check in time is 15.00 hours or later. Guests arriving prior to 15.00 hours may leave luggage in reception if their room is not ready. Check out time is 11.00 hours on the morning of departure.

SIGNED \_\_\_\_\_ SIGNED \_\_\_\_\_

on behalf of MARSTON HOTELS \_\_\_\_\_ NAME (CAPS) \_\_\_\_\_

NAME (CAPS) \_\_\_\_\_ SIGNED \_\_\_\_\_

POSITION \_\_\_\_\_ NAME (CAPS) \_\_\_\_\_

DATE \_\_\_\_\_ DATE \_\_\_\_\_