



*Your Special Party
at the
Best Western
Crown Hotel
Lyndhurst*

January 2009

When you are planning a special event, your first and most important task is to select the right venue for the occasion.

This booklet suggests some of the reasons for you to choose The Crown.

If you do choose us, all your subsequent decisions become easy and the result is a happy and memorable experience for everyone.

The following pages show basic information. We aim to provide organisers with whatever They need, so if you don't immediately see what you want, just ask. We'll try.

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Nice Little Touches

**To add value to our booking, we offer the following services:
they are **included in the price** of the menu you choose.**

- **Customised menu covers: a choice of colours and styles: gold, matt silver, shiny silver, plain, coloured etc., all with your name and other details printed inside.**
- **Flowers: simple floral table decorations appropriate to the occasion are included.**
- **Seating plans: a large scale seating plan.**
- **Place markers.**
- **Discounted accommodation prices for you or your guests who stay overnight with us**

In addition

- **When you trust us with your business you will have the benefit of help and advice from experienced staff. Your meal will be freshly prepared from fresh ingredients and our prices will represent fair value for money.**
- **You will appreciate our no-nonsense approach to gratuities. We do not make any sneaky additions to your bill for ‘service’. If you experience exceptional service and wish to mark your pleasure, any gratuity you leave with Reception when you pay your bill will be equitably shared between all those people, seen and unseen, who have contributed to your service.**

- **We promise a flexible approach to your service.**
- **Room Hire charges are subject to booking conditions**
- **Recommended entertainment can be booked on your behalf, we have a large variety of musicians and DJs on our books.**

Menu 1

Fan of Sweet Galia Melon
with tropical fruit and citrus sorbet

Poached Supreme of Chicken
stuffed with Brie cheese
with asparagus sauce

Choux Buns
filled with cream, dusted with icing sugar,
served with a rich chocolate sauce

Freshly-ground Coffee and Mints

£30.00

Menu 2

Cream of White Mushroom Soup
finished with ribbons of courgette

Roast Turkey
Apricot and almond stuffing, hot cranberry
sauce and red wine roasting gravy

Strawberry Cheesecake
with Chantilly cream

Freshly-ground Coffee and Mints

£30.00

Menu 3

Chicken Liver Parfait
with a dressed salad
and rich Cumberland sauce

Roast Loin of Pork
with an apple and Calvados cream sauce

Passion Fruit Salad
flavoured with Grenadine
served with fresh cream

Freshly-ground Coffee and Mints

£30.00

Menu 4

Button Mushrooms
rolled in hazelnut breadcrumbs, pan fried,
with crispy apple and Stilton dip

Poached Fillet of Salmon
with a smoked seafood cream sauce
and crispy leeks

Crown Sherry Trifle

Freshly-ground Coffee and Mints

£30.00

Menu 5

Basket of Perfumed Melon
exotic fruit filled with an apple
and Calvados Sorbet

Roast Loin of Lamb
stuffed with tender leeks and chicken supreme
with a minted roasting gravy

Homemade Crème Brulée
with crisp shortbreads

Freshly-ground Coffee and Petit Four

£34.00

Menu 7

Fan of Avocado Pear
with chilled prawns
and a spicy Marie Rose Sauce

Roast Duckling
with a rich orange, brandy and ginger sauce

Caramelised Lemon Tart
with a compote of forest fruits

Freshly-ground Coffee and Petit Four

£34.00

Menu 6

Platter of Selected Continental Meats
with a rocket and cherry tomato salad
and balsamic vinaigrette

Braised Guinea Fowl Breast
with a wild mushroom and chestnut stuffing
and a red currant and Port sauce

Tropical Fruit Cheesecake
with a coconut cream

Freshly-ground Coffee and Petit Four

£34.00

Menu 8

Home-made Seafood Terrine
with lamb's lettuce and citrus fruit salad

Roast Rib of Prime Beef
served with Yorkshire pudding, a traditional
red wine gravy and horseradish relish

Passion Fruit Parfait
with a mango coulis

Freshly-ground Coffee and Petit Four

£34.00

Compile Your Own Menu

Choose one dish for each course for all your guests.

We are happy to accommodate a small number of guests with special diets if you tell us in advance

Starters

Cream of Broccoli and Celery Soup £5.20

Sweet Pepper and Tomato Soup £5.20

French Onion Soup £5.20
with garlic croutons

Sweet Galia melon and Strawberry Basket £5.70
filled with fresh fruit sorbet

Gateau of Avocado Pear and Feta Cheese £6.25
with a salad of roasted red onions and shallots

Smoked Seafood £7.30
served with a lemon dressed salad

Chicken Liver and Wild mushroom Parfait £7.30
home-made, with a plum and port chutney

A Selection of Smoked Meats £7.30
served with sweet onion marmalade and dressed leaves

Main Courses

Poached Breast of Chicken £16.75
filled with a plum compote and served with chive cream

Roast Loin of Prime Beef £17.50
with mushrooms, shallots and red wine sauce

Breast of Duck £17.50
Pan-fried, with a black cherry and brandy sauce

Noisettes of Lamb £18.40
With a creamed celeriac and spring onion sauce
served on a potato and cabbage rosti

Medallion of Local Venison £18.40
on a medley of wild mushrooms and chestnuts
with a soft peppercorn sauce

Medallions of Prime Beef Fillet £19.40
With slices of black pudding and a horseradish cream and chive sauce

Compile Your Own Menu, continued

Vegetarian Dishes

Spicy bean casserole with seasonal vegetables
Topped with herb scones

Mushrooms of the Forest with a herb cream
served on a toasted brioche

Gateau of Aubergine, courgette and Goats cheese
with a warm red onion sauce

Tartlet of baby Leeks and Cambozola Cheese
with dill sauce

Salad of Chicory and Feta Cheese
with garlic croutons, mixed leaves and deep-fried basil

All at £15.95 per person

A Fish Course (an intermediate course)

Poached Salmon
with a light rose peppercorn and cream sauce

Fillet of Lemon Sole
with a diced smoked seafood sauce

Casserole of Fresh Seafood
in a light filo pastry tartlet with a fresh herb sauce

Fillet of Plaice
stuffed with strips of Mediterranean vegetables
served with a spicy tomato sauce

all at £6.80 per person

Desserts

Chocolate Crème Brulee
home-made with crisp shortbreads

Tropical Fruit Salad
flavoured with Malibu

Hot Forest Fruit Crumble
with creamy custard

Pear Poached
*in white wine and cinnamon,
with vanilla ice cream and lime sauce*

Choux Buns
*filled with cream, dusted with icing sugar
served with rich chocolate sauce*

Banana and Coffee Cheesecake
with crème Anglaise

All at £5.50

A Cheese Board

*Mature English Cheddar
French Brie
Prime Dorset Stilton
Goats' Cheese
Caerphilly
Lancashire*

*All served with white grapes, biscuit selection
and crisp celery and walnuts
£5.20 per person*

*A glass of Madeira, Port or apricot brandy
to accompany the cheese board
£2.50 per person*

A Sorbet

*To cleanse the palette before your main course, offer a sorbet
Champagne, pink grapefruit or lemon
£2.00*

Freshly brewed coffee
£2.60

(January 2009)
Light Buffets

We offer a flexible approach to your buffet, there are two set buffets to choose from or you can pick your own items at a cost to suit your budget.

Set Buffet One £ 7.95 per person

Mixed filled Rolls (white or granary)
Nachos & Crisps

selection of cake
Tea & Coffee with mixed biscuits

Set Buffet Two £9.95 per person

Mixed filled Rolls (white or granary)
Nachos & Crisps
Mixed Croûtes

Selection of cake
Mini Thai Pastries
Tea & Coffee with mixed biscuits

Or set your own buffet to one of 4 price options - the bronze at £13.25 per person, the Silver at £15.75 per person, the Gold at £18.50 per person and the Platinum at £21.00 per person. You may choose a mixture of items depending on the package chosen.

Bronze – 6 items can be chosen / Silver – 7 items can be chosen

Gold 8 items can be chosen / Platinum – 9 items can be chosen

We have a flexible approach to our buffets and are happy to discuss your needs if they differ from the above packages.

Pick Your Own Buffet Items

Mixed filled Rolls (white or granary)

Mixed Croûtes

Deep Fried Mushrooms

Filled Mini Croissant

Breaded Chicken & Lime Mayonnaise

Vegetarian Quiche

Mini Thai Pastries

Spinach & Feta Goujons

*Mini Jacket Potatoes with a chive
& Sour cream filling*

Bite Size Pizza Pieces

Cheese & Fresh Whole Pineapple

Potato & Chive Salad

Rolled Salmon & Cream Cheese

Nachos & Crisps

Feta Cheese & Olive Salad

Mixed Green Leaf Salad

Curried Rice & Sultana Salad

Hot Dish Buffets

Lasagne & Olive Bread

*Chilli Con Carne &
Jacket Potato*

Chicken Fricasse & Saffron Rice

*Crusty Fish Pie
(Salmon, Cod, Prawns, Squid)*

Steak & Kidney Pie & Mashed Potato

Portions of Salad – £1.60 per portion

*Bread Rolls – or Olive Bread
55p per portion*

All the above hot dishes are priced at £13.25 per person and a minimum of 25 portions (excluding salads and bread) must be ordered.

Please note the above dishes are served as supper size portions

Dessert Choices

These dishes are suitable to accompany a light buffet and are charged at £5.50 per person, they make an ideal addition to a savoury buffet for example

Strawberry, Banana and Toffee or Baileys Cheesecake

Tropical Fruit Salad

Double Chocolate Cake

Cheeseboard with grapes, celery & water biscuits

Please talk to us about any extra ideas you may have for your catering requirements

New Forest Buffet

(minimum numbers for this buffet are 40)

£37.00

Please select one of the following starters:-

Fan of Galia Melon with a citrus sorbet or
Deep-fried Mushroom
with a blue cheese and apple dip or
Home-made Soup of the Day

Home-cooked Meats:
Honey-Roasted Ham
Roasted Rib of Prime Beef
Roast Norfolk Turkey with Cranberry Tartlets
Platter of Smoked and Fresh Seafood
Various Pies and Quiches
Seasonal Salads and Accompaniments

Crown Sherry Trifle
Profiteroles
with Chocolate Sauce
Fresh Fruit Salad
Selection of English and French Cheeses
with grapes and water biscuits

Freshly Ground Coffee and Mints

Reception Drinks

Archers Peach Schnapps with Lemonade

a delightful, refreshingly different drink £3.25

Sherry

Sweet, medium or dry £2.20

Pimms No 1

filled to the brim with fresh fruits & mint £3.50

Chilled Summer Punch

Vodka or Bacardi with a selection of fresh juices £3.70
(served for a minimum of 30 people)

Bucks Fizz

A dry sparkling wine with fresh orange juice
- popular and refreshing £3.75

Kir Royale

Sparkling wine and crème de cassis £4.00

Fruit Cup

a non alcoholic alternative

apple, orange & pineapple juice,
with a strawberry syrup, passion fruit
and topped with lemonade £10.00 per litre

Champagne Cocktail

Louis Dornier Champagne with a strawberry on the rim,
flavoured with Grand Marnier £6.75

Mulled Wine Punch

Red wine, brandy, rum and orange juice, flavoured with cinnamon
nutmeg and cloves, served warm £4.75

(served to a minimum of 30 people)

All prices are per person (minimum numbers may apply – see drink description for these)