

Hoburne Golf Function Menu

Choose 2 options from each course & 1 Vegetarian/Vegan alternative if required.
Minimum of 25 persons.

To Start

Homemade Soup served with Crusty Ciabatta Roll & Butter. V

Choose 1 from;

Sweet Potato & Butternut Squash VE GFI

Roasted Tomato & Basil VE GFI

Creamed Mushroom V GFI

Leek & Potato V GFI

Classic French Onion with Cheese Croute V

Pressed Ham Hock with a Minted Pea & Bean Salad, Spiced Apple Compote & Crostini.

Smooth Brussels Pate served with Fruit Chutney & Crispy Bread Wafers.

Venison Terrine with Real Ale Chutney, Pickled Red Onions
& Toasted Sourdough Bread. *£2 supplement*

Smoked Salmon Slices with a Pickled Cucumber Salad
& Dill Sour Cream Brown Bread & Butter. *£2 supplement*

Prawn & Crayfish Cocktail – Succulent Prawns & Crayfish on Crisp Lettuce, topped
with our own Seafood Cocktail Sauce & Brown Bread & Butter.

Goat Cheese, Caramelized Red Onion & Poached Pear Strudel on Dressed Leaves
with a Cranberry & Orange Dressing. V

Pan Fried Mushrooms in a White Wine & Stilton Cream Sauce on
Chargrilled Bruschetta. V

Mains

Roast Beef Topside with Horseradish Sauce served with Homemade Yorkshire Pudding,
Roasted Potatoes A Selection of Fresh Vegetables & Roast Gravy.


Slow Roasted Loin of Pork & Apple Sauce served with Sage and Onion Stuffing,
Roasted Potatoes A Selection of Fresh Vegetables & Roast Gravy.

Baked Butternut Squash, Cranberry & Spinach Wellington with Rustic
Tomato Sauce and Roast Potatoes. VE


Pan Roasted Chicken Supreme with a Mushroom & White Wine Cream Sauce,
Fresh Vegetables & Lyonnaise Potatoes. GFI


Braised Beef "Bourguignon" with Button Mushrooms, Baby Onions
& Crispy Pancetta Served on Creamy Mashed Potato and Vegetables. GFI



Mains Continued

Slow Cooked Lamb Leg with a Minted Lamb Sauce,
Dauphinoise Potato & Fresh Vegetables. 

Steamed Salmon Fillet with Caper & Lemon Butter Sauce,
Herbed New Potatoes and Fresh Vegetables.



Pan Fried Seabass Fillet on Olive Crushed New Potatoes & Crispy Kale with a
Tomato & Roasted Pepper Dressing and Fresh Vegetables. 


Pan Fried Potato Gnocchi with Roasted Peppers, Olives, Red Onions
& Sun Blushed Tomatoes on a Rustic Mediterranean Sauce. 



Butternut Squash & Sage Risotto with Roasted Butternut Pieces,
Toasted Pine Nuts & Herb Oil.  

Desserts


Fruits of the Forest "Eton Mess" – Sweet Forest Fruit Compote bound with Vanilla
Whipped Cream & Crushed Meringues.  


Chocolate & Orange Torte served with Vegan Vanilla or Dairy
Vanilla New Forest Ice Cream.  



Cookies & Cream Cheesecake served with
Clotted Cream New Forest Ice Cream. 



Rich Chocolate Brownie served with Salted Caramel
New Forest Ice Cream.  


Hot Pudding – Choose from one of the below, served with Creamy Vanilla Custard. 




Sticky Toffee Pudding. 

Rhubarb Crumble. 

Apple & Cinnamon Crumble.  

Fruit Salad – Fresh Fruit pieces Bound in Orange Juice
served with Mango Sorbet.  

Cheese Platter – A selection of Local British Cheeses
served with Biscuits, Chutney & Grapes.  £2 supplement

2 Scoops of New Forest Ice Cream or Sorbets
Please ask for our current range  (  options available)

If you have any food allergies or intolerances, please inform your Function coordinator prior to ordering who will happily guide you through your options. Please be aware that we do use all 14 allergens in our kitchens, although we take every precaution to avoid cross contamination, traces may be present. All weights are approximate before cooking. Fish may contain small bones.

Classic Buffet Menu

A selection of mixed sandwiches & a choice of 3 or 5 items from our savoury options. Minimum of 25 persons.

Sandwiches & Wraps

Choose 4 fillings from the options below

- Sliced Mature Cheddar Cheese with Real Ale Chutney. **V**
- Baked Gammon Ham with Tomato & Wholegrain Mustard.
- Tuna Flakes mixed with Mayonnaise & Sliced Cucumber.
 - Classic Egg Mayonnaise. **V**
 - Coronation Chicken with Crisp Lettuce.
- Succulent Prawns in Marie Rose Sauce. *£1 supplement*

Served with bowls of chunky chips

Savoury Choices

Choose 3 or 5 items from our savoury options.

- Breaded Halloumi Sticks with Tomato Salsa. **V**
- Breaded Chicken Goujons and Sweet Chilli Mayo.
 - Breaded Scampi Bites with Tartare Sauce.
 - Mini Sausage Rolls.
- Pizza Slices (Pepperoni, BBQ Chicken or Margherita).
 - Pigs in Blankets with Cranberry Sauce. **GFI**
 - Fish Goujons with Tartare Sauce.
 - Samosas & Bhajis with Raita Dip. **V**
- Vegetable **VE** or Duck Spring Rolls with Thai Sweet Chilli Sauce.
 - Quiche Selection.
- Moroccan Style Cauliflower Bites with Thai Sweet Chilli Sauce. **VE** **GFI**
- Fried Calamari with Garlic & Lemon Mayo.

Sweet Choices

Tray Bake Selection: Millionaires Shortbread **V**, Rocky Road **V**, Raspberry and Almond Flapjack **VE** **GFI**, Chocolate Brownie. **V** **GFI**
Choice of 2 varieties

Scones: Fruit & Plain With Tiptree Strawberry Jam & Rodda's Clotted Cream. (**GFI** option available)

Selection of Cakes: Victoria Sponge **V**, Chocolate Fudge **V**, Lemon Drizzle. **V**
Choice of 2 varieties

Assorted Muffins: Blueberry, Raspberry & White Chocolate, Triple Chocolate.
Choice of 2 varieties

Fruit Platter: Prepared Melon, Pineapple, Grapes, Oranges, Strawberries, Apples & Pears. **VE** **GFI**
£2 supplement

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