

# Function Pack

## The New Forest, Ashurst



### Venue information

The New Forest  
Lyndhurst Road  
Ashurst  
SO40 7AA

[newforest@fullers.co.uk](mailto:newforest@fullers.co.uk)  
[www.newforestashurst.co.uk](http://www.newforestashurst.co.uk)

**General Manager:** Annette Patnell  
**Head Chef:** Timothy Beer

The venue is set right in the middle of the New Forest which makes it ideal for any kind of gatherings. Large car park and train station next to the pub with direct trains to London and Poole makes it very convenient for any guest.

With a homely atmosphere and a talented team both front and back of house we can offer great space for your event.

This pack contains information on our function spaces as well as sample menus for any occasion. During the summer months we can also host hog roast and barbecues – for more information please contact us.

On a separate note, we'd like to inform you that we prepare all our menus using a wide range of ingredients. If you require information regarding allergens or if you or a member of your party suffers from an allergy please speak to us about different options before you confirm the booking. We will inform our chefs so they can take steps to minimise the risk of allergens cross contaminating your meal during preparation and service.

**General information:**

- Free car park (unfortunately we are unable to reserve any parking spaces)
- Disabled access
- Live music – Fridays and other occasional events

**Opening Times:**

Monday 11am – 11pm  
Tuesday 11am – 11pm  
Wednesday 11am – 11pm  
Thursday 11am – 11pm  
Friday 11am – 11.30pm  
Saturday 11am – 11pm  
Sunday 11am - 10.30pm

**Areas available for party bookings and capacity:**

Conservatory –	100 – 150 standing buffet 80 sit down meal
Half of conservatory -	40 standing buffet 40 sit down meal
Bar area (carpeted side) -	50 standing buffet

Hire charges and minimum spend can be found in Terms & Conditions section of this pack.

All our available menus are attached at the back of this pack.

# TERMS AND CONDITIONS

## MINIMUM SPEND AND HIRE CHARGES:

We do not have a room hire charge however we do operate a minimum spend policy. Minimum spend will vary depending on the date or day of your event and area requested. Any minimum spend will take into account both food and drink spend per group but excludes service charge. You may be required to run a tab for your event where minimum spend is in place so that this can be tracked.

If the minimum spend is not met, the outstanding amount will be applied as a room hire charge to meet the agreed minimum spend.

Hiring includes hiring of the requested area, setting the furniture to your requirements, cleaning and other associated staffing costs.

## CONFIRMING A BOOKING:

Bookings can be held on a provisional basis for temporary period of time when required but if we get other interest you will be required to either confirm the booking or release the hold within 7 days of such request. If we do not hear from you in this time the space will be released.

To confirm your event booking at The New Forest we require a £150 deposit. This is redeemable against your final bill. See "PAYMENTS" for details on the payment methods we accept. Reservations are only confirmed once a deposit has been paid. Depending on the nature of the event we reserve the right to reduce the size of an area, should fewer guests turn up than we have allocated space for.

## CANCELLATIONS:

If for any reason you need to cancel your event the below cancellation terms will apply:

- o For Sunday and mid-week hires your deposit is fully refundable up until 14 days prior to your event.
- o For all December bookings and any Friday and Saturday bookings we reserve the right to withhold your deposit if we are unable to resell the space to another customer.

If your booking is cancelled with less than 10 days prior to your event then unfortunately we will charge you for the cost of all food ordered.

#### PAYMENTS:

We accept all major debit and credit cards and cash. We cannot accept cheques, and all bills must be settled 7 days prior to your event. If you require a VAT receipt please ask us on the day of your event or by requesting when making the payment.

#### FOOD & DRINKS ORDERS:

We require all pre-orders and final numbers (including all special dietary requirements) at least 10 days prior to your event. After this time, if you need to increase your numbers we will do our best to accommodate you but we cannot guarantee this. Any reductions in numbers with less than 10 days' notice will be adjusted but will still be charged for. If you require any information regarding the presence of allergens in any of our food or drink, please ask us in advance and we will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination from other ingredients.

We will allow you to bring a celebration cake with you if you wish; however, no other food and beverages may be brought in from outside the business unless agreed with the general manager.

All menus are subject to change.

#### CORKAGE:

We understand that even though we have large variety of wines and drinks, sometime guests have a preference to what they would like to drink. We sometimes allow for you to bring your own wine for a corkage fee.

We allow up to half of bottle of wine per person and that must be agreed and confirmed with the function manager. Corkage fee is usually 50% of our standard house wine price.

#### ENTERTAINMENT:

We don't always allow live band or DJ on certain dates or times due to our own live music and other special events we hold in the pub. However once agreed, you're welcome to arrange your own entertainment.

Please be aware that we have a responsibility to our neighbours so please keep the noise to a minimum when leaving the event.

## **FINGER BUFFET MENU**

### **FINGER FOOD BOARD**

Lamb kofta, minted yoghurt

Cornish Orchards sausage roll

Salt & pepper squid, smoked paprika aioli

Pulled jackfruit taco, mango salsa

Vietnamese spicy chicken wings

### **FINGER FOOD BOARD OPTION 2**

Smoked mackerel pâté on toast

Harissa prawn skewers

BBQ south coast ribs

Spinach, potato & onion samosa (v)

Sticky sausages

### **SLIDERS**

Halloumi & courgette slider (v)

Falafel & minted yoghurt slider (v)

Spice-rubbed pulled pork slider

Grilled chicken slider

Hampshire beef burger slider

**£15 per person**

### **@FULLERSKITCHEN WE TAKE TASTE PERSONALLY**

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## **BBQ MENU**

### **CLASSIC**

Chalcroft Farm beef burger

Bratwurst, soft roll

Owton's wild boar & apple burger

Soya, sesame & chilli tofu skewer (vg)

Peri chicken burger

South coast lamb burger, cumin yoghurt

Lamb kofta, tzatziki

South coast pulled pork shoulder bun, salad

Halloumi, roast red peppers, cholla bun (v)

Pork & chorizo burger, salad

**£8 per item**

### **SIDES**

Baked sweet potato, sour cream, spring onions (v)

Burnt spiced corn on the cob (v)

Coleslaw (v)

Warm new potato, baby gem & minted pea salad (v)

Buttered new potatoes (v)

Wholemeal pitta bread (vg)

Corn on the cob, Scotch bonnet butter (v)

**£3.50 each**

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**FORK BUFFET MENU**  
**AUTUMN/WINTER FORK BUFFET**

Mushroom & spinach lasagne (v)

Chicken tikka masala

Smoked haddock & leek fishcakes

Chalcroft Farm beef lasagne

Butternut squash & sweet potato tagine (vg)

**SIDES**

Triple-cooked chips, rosemary salt (v)

Steamed rice (v)

Golden beetroot, rocket, pickled red onion & orange salad (vg)

**SPRING / SUMMER FORK BUFFET**

Roasted vegetable, red onion & halloumi skewers (v)

Chicken satay skewers, bean shoot & coriander salad, peanut dipping sauce

Smoked haddock & leek fishcakes

BBQ south coast ribs

Aubergine & tomato ragout, watercress & herb salad

Moroccan kasra flatbread & zaatar (vg)

**SIDES**

Panzanella (v)

Burnt spiced corn on the cob (v)

Baked sweet potato, sour cream, spring onion (v)

**£24.95 per person**

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## HOG ROAST

Hog roast Dorchester pork  
soft buns, Granny Smith apple sauce and  
crackling with pork

Corn on the cob (v)

Baked sweet potato, sour cream, spring onions (v)

## **SALADS**

Heritage tomato, Laverstoke mozzarella,  
black olive, orzo pasta (v)

Watercress, baby gem & herb salad (vg)

New potato, chive & mayonnaise salad (v)

Mixed garden salad, French dressing (v)

House slaw (v)

**£18 per person**

**(Minimum 50 people)**

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## **SIT DOWN MENU A**

### **STARTERS**

Roast butternut squash & crispy sage soup

Duck liver pâté, caramelised onion

London Porter smoked salmon, dill & fennel salad

Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (vg)

### **INTERMEDIATE COURSE**

Fuller's apple sorbet by Laverstoke Park

### **MAINS**

Pan-fried salmon, leek & potato cake, dill cream sauce

Confit Romsey pork belly, Fuller's Hampshire black pudding rosti, spring onion purée, wilted spinach

Spelt risotto, sweet potato, salsify, molasses & herb salad (vg)

Chestnut, tomato & wild mushroom cottage pie, buttered kale (v)

Chicken breast, buttered new potatoes, spinach, wild mushrooms, white wine sauce

### **PUDDINGS**

Roasted Cox apple, cinnamon & vanilla crumble (vg)

Clementine trifle, brandy cream, almond brittle

Vintage Ale sticky toffee pudding, Fuller's salted caramel ice cream

Lemon posset, homemade shortbread

### **CHEESE BOARD**

Cheddar, Stilton & Brie, crackers, celery sticks, grapes, apples, quince jelly

**2 courses £22.95 per person | 3 courses £26.95 per person**

**4 courses £29.95 per person | 5 courses £34.95 per person**

## **SIT DOWN MENU B**

### **STARTERS**

Curried sweet potato soup, coriander crème fraîche

Duck rillettes, spiced Cox apple chutney, and Golden Pride sourdough

London Porter smoked salmon, Golden Pride sourdough, caper butter, fresh horseradish, lemon roast beetroot, pickled shallots, quinoa, hazelnuts, and apple balsamic (vg)

Cornish crab, endive, textures of cucumber & beetroot

### **INTERMEDIATE COURSE**

Fuller's English raspberry & vanilla sorbet by Laverstoke Park

### **MAINS**

British roast sirloin of beef, roast potatoes, Yorkshire pudding and all the trimmings

Blackened salmon, avocado, tomato & tarragon salad, buttered new potatoes

Chicken breast, sautéed potatoes, Mrs Owton's bacon, savoy cabbage, tarragon sauce

Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin flatbread (vg)

Whole grilled south coast plaice, tomato & black olive fondue, crispy capers

### **PUDDINGS**

Coconut panna cotta, poached pineapple, passion fruit (vg)

Pear, plum, vanilla & almond crumble, crème anglaise

Paul's chocolate brownie, peanut brittle, salted caramel, Fuller's vanilla ice cream

Chocolate & hazelnut mousse, blackcurrant coulis

Fig & almond crème brûlée, almond biscuits

### **CHEESE BOARD**

Black Bomber Snowdonia Cheddar, Blue Monday Yorkshire blue, Waterloo Brie, quince jelly, cracker bread

**2 courses £26.95 per person | 3 courses £29.95 per person**

**4 courses £34.95 per person | 5 courses £41.95 per person**

## WEDDING GOLD MENU

### STARTERS

Smoked duck breast & poached pear salad

Potted brown shrimp, shellfish butter, rosemary focaccia Melba toast, pickled kohlrabi, spring onions

Grilled polenta, roasted fennel, tomatoes, peppers, garlic & extra virgin olive oil (vg)

Celeriac, apple & walnut soup (v)

### MAINS

Shoulder of lamb, rosemary rosti, sautéed kale & redcurrant gravy

Confit duck & game faggot, fondant potato, buttered kale

Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin flatbread (vg)

Whole grilled south coast plaice, tomato & black olive fondue, crispy capers

### PUDDINGS

Pear, plum, vanilla & almond crumble, crème anglaise

Fig & almond brûlée, almond biscuits

Chocolate & hazelnut mousse, blackcurrant coulis

Coconut panna cotta, poached pineapple, passion fruit (vg)

**£39.95 per person**

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## **WEDDING SILVER MENU**

### **STARTERS**

English pea soup

Fuller's London Porter smoked salmon, Golden Pride sourdough, caper butter, fresh horseradish, lemon

Ham hock & leek terrine, piccalilli

Roast beetroot, pickled shallots, quinoa, hazelnuts, and apple balsamic (vg)

### **MAINS**

Braised beef cheeks, mash, baby spinach, oyster mushrooms,

Mrs Owton's bacon, red wine sauce

Roast cod, braised lentils, spinach & salsa Verde

Thyme roasted chicken breast, butter bean & chorizo casserole

Spelt risotto, sweet potato, salsify, molasses & herb salad (vg)

### **PUDDINGS**

Apple & cinnamon crumble, vanilla custard

Lemon tart, Fuller's raspberry sorbet, Chantilly

Toffee & pecan cheesecake, Fuller's salted caramel ice cream

Coconut panna cotta, poached pineapple, passion fruit (vg)

**£34.95 per person**

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## WEDDING BRONZE MENU

### STARTERS

Duck liver pâté, caramelised onion jam, toasted sourdough

Spiced butternut squash soup, crème fraîche, toasted pumpkin seeds

Chicken satay skewers, bean shoot & coriander salad, peanut dipping sauce

Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (vg)

### MAINS

Chicken breast, buttered new potatoes, spinach, wild mushrooms, white wine sauce

Pan fried salmon, leek & potato cake, dill cream sauce

Confit Romsey pork belly, Fuller's Hampshire black pudding rosti, spring onion purée, wilted spinach

Cajun roasted chickpeas, caramelised onion & butternut squash salad (vg)

### PUDDINGS

Vintage Ale sticky toffee pudding, Fuller's salted caramel ice cream

Lemon posset & homemade shortbread

Bakewell tart, crème anglaise

Roasted Cox apple, cinnamon & vanilla crumble (vg)

**£29.95 per person**

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