



The Mead End

Denmead

Function Room

22 Mead End Road, Denmead, Waterlooville, Hants PO7 6PZ
Tel: 023 9226 4593 www.meadend.com

The Mead End

Function Room

Room Hire: £200.00

Deposit: £200.00 (non-returnable)

If Required:

Disco £175.00

Bucks Fizz Reception £2,00 per glass

Wines from £12.00 per bottle

Sparkling Wines from £16.50 per bottle

Champagne from £29.95 per bottle

Full wine list available upon request

Skittle Alley available for private hire

for groups of 20 or more - £9.50 per head including basket type meal

We would be pleased to discuss any special requirements you may have for your function including vegetarian options, menus for children, and special dietary requests.

Please feel free to ask.

Cavan & Vicky

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www.meadend.com

BUFFET SELECTION

Buffet 1

Selection of Assorted Sandwiches on Brown and White Bread

Cocktail Sausage Rolls

Assortment of filled Vol aux Vents

Crispy Chicken Fingers with a Barbecue Dip

Mini Cocktail Sausages

Cheese and Pineapple £6.25 per head

Buffet 2

Selection of Assorted Sandwiches on Brown and White Bread

Pizza

Assortment of filled Vol aux Vents

Tangy BBQ Chicken Wings

Cocktail Chicken Satay

Mini Vegetable Samosas £8.25 per head

Buffet Additions

Bowl of Chips £2.00

Trays of Chips £20.00

Strawberry Cheesecake £30.00

Chocolate Gateaux £30.00

Hot Buffets

Chicken Curry & Rice/Chips £7.50 per head

Chilli Con Carne & Rice/Chips £7.50 per head

Mushroom Stroganoff & Rice/Chips £7.50 per head

We are happy to discuss any alternatives to the above buffets

All prices include VAT @ 17.5%

DRESSED BUFFET

(Minimum 40 Guests)

£23.50 per head
including VAT

STARTERS

Choose one starter for all guests or pre-order mixed starters

Traditional Prawn Cocktail with brown bread & butter
Rose of Melon & Mango with Fresh Cherries and Fruit Coulis
Home-made Roasted Red Pepper & Tomato Soup

BUFFET

Dressed Salmon
Roast Topside of Beef
Roast Ham
Baked Vegetable Quiche
Mixed Salad
Spicy Pasta Salad
Rice Salad
Coleslaw
Hot Minted New Potatoes
Freshly Baked Bread Rolls & Butter

DESSERTS

Choose one dessert for all guests or pre-order up to three desserts

Fresh Fruit Flan with Whipped Cream
White Chocolate & Rum Torte
Profiteroles with White & Dark Chocolate Sauce
Chocolate Gateau
White Chocolate & Raspberry Cheesecake
White Chocolate Ice-Cream Bombe

Coffee & Chocolates

FUNCTION ROOM SET MENUS

Choose a two or three course set menu from the list below OR

Choose a maximum of three starters, three main courses and three desserts for your guests to choose from.

All function menus must be pre-ordered with exact numbers at least two weeks ahead of the function.

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| <p>STARTERS <i>(Choose one starter for everyone or up to three pre-ordered starters including vegetarian option)</i></p> <p>Home made Vegetable Soup</p> <p>Fan of Galia Melon with Forest Fruits</p> <p>Loaded Potato Skins (Roast Ham, Mature Cheddar Cheese)</p> <p>Traditional Prawn Cocktail</p> <p>Stuffed Field Mushrooms with Spinach & Stilton Cheese</p> <p>Crispy Coated Camembert with Cranberry Sauce & Fruit Coulis</p> <p>Smoked Duck & Orange Salad</p> <p>Smoked Salmon with Red Onion & Capers</p> <p>Chicken Liver Pate with Melba Toast</p> | <p>Prices include VAT @ 17.5%</p> <p style="text-align: right;">£3.95</p> <p style="text-align: right;">£3.95</p> <p style="text-align: right;">£4.25</p> <p style="text-align: right;">£4.95</p> <p style="text-align: right;">£4.95</p> <p style="text-align: right;">£4.95</p> <p style="text-align: right;">£5.50</p> <p style="text-align: right;">£5.50</p> <p style="text-align: right;">£5.50</p> |
| <p>MAIN COURSES <i>(Choose one main course for everyone or up to three pre-ordered main courses, including vegetarian option)</i></p> <p>Roast Chicken with Sage & Onion Stuffing, Sausage & Bacon Roll</p> <p>Pork Steak with White Wine & Mushroom Sauce</p> <p>Lamb Chump Chops with Redcurrant & Rosemary Jus</p> <p>Spinach & Mushroom Filo Bundle with a Herb Tomato Sauce <i>(Vegetarian)</i></p> <p>Chef's Home-made Vegetable Lasagne <i>(Vegetarian)</i></p> <p>Roast Scottish Topside with Yorkshire Pudding</p> <p>Supreme of Chicken Chasseur (White wine, mushroom & tomato sauce with tarragon)</p> <p>Marinated Poached Salmon with Cream & White Wine Dill Sauce</p> <p>Braised Steak Bordelaise (red wine & mushroom sauce)</p> <p>Whole Trout Stuffed with Prawns & Almonds</p> <p>Slow Roasted Lamb Shank with Cranberry Jus</p> | <p>Prices include VAT @ 17.5%</p> <p style="text-align: right;">£7.95</p> <p style="text-align: right;">£7.95</p> <p style="text-align: right;">£8.95</p> <p style="text-align: right;">£7.95</p> <p style="text-align: right;">£7.95</p> <p style="text-align: right;">£10.25</p> <p style="text-align: right;">£10.25</p> <p style="text-align: right;">£10.25</p> <p style="text-align: right;">£12.60</p> <p style="text-align: right;">£11.50</p> <p style="text-align: right;">£12.95</p> |
| <p>DESSERTS <i>(Choose one dessert for everyone or up to three pre-ordered desserts)</i></p> <p>Hot Apple Flan with Custard</p> <p>Chocolate & Rum Torte</p> <p>Profiterole with White & Dark Chocolate Sauce</p> <p>Tropical Fruit Pavlova</p> <p>White Chocolate & Raspberry Cheesecake</p> <p>Cherry Pie with Cream</p> <p>White Ice-Cream Bombe</p> <p>Seasonal Fruit Crumble with Custard</p> <p>Fresh Fruit Flan with Whipped Cream</p> <p>Mixed Ice-Cream</p> | <p style="text-align: right;">All desserts £4.50</p> |
| <p>Cheese & Biscuits <small>(Unless chosen as an additional course, cheese and biscuits count as one of the three maximum dessert options)</small></p> | <p style="text-align: right;">£4.95</p> |
| <p>Coffee & Chocolates</p> | <p style="text-align: right;">£1.50</p> |

All meals are served with freshly baked bread rolls and a selection of fresh market vegetables