

Welcome to Lysses House Hotel

INTRODUCTION

We appreciate that organising a function, whether it be for 40 or 130 people, is hard work. At Lysses House we can offer a sit down meal or a range of buffets to cater for a variety of tastes and budgets. This booklet is a brief guide to some of the things we can do to help plan your event and ensure it runs smoothly.

We will be delighted to offer our expert guidance and assistance in discussing any specific requirements you have to make your special occasion a memorable one.

At Lysses House Hotel you can be assured of superb food, fine wines, friendly and personal service. Our staff will endeavour to meet your every individual request and ensure that you are free to enjoy your special event.

*Clive Wright
Chef Director
Lysses House Hotel*

At Lysses House Hotel we are pleased to offer:

Professional service, tailored to your individual requirements.

*Drinks on arrival in the comfort of the lounge or
relaxing on the garden terrace.*

Bud vases on all tables.

Cake stand and knife if required.

An extensive wine list.

Full bar facilities.

Use of our garden terrace.

Free parking

Evening entertainment arranged.

*Preferential accommodation rates for guests
attending your function (Subject to availability).*

Free maps should you wish to send them to your guests.

Extras

*Flowers, balloons and chair covers can make an attractive addition
to your function.*

Please ask if you would like further information.

Facilities

Your function may be held in our Richmond Restaurant or the Hampshire Suite.

Our Richmond Restaurant is available on the ground floor and seats up to 72 people. It links with the Georgian Room, which seats up to 12 people.

Our Hampshire Suite is situated on the first floor and can seat up to 98.

Private facilities for a formal function are available in our Richmond Restaurant or Hampshire Suite from Monday to Friday for a minimum of 40 adults.

On Saturdays, the minimum number required for private use is 50 adults, and Sunday the minimum required is 40 adults.

For more informal gatherings where a finger buffet is required the minimum numbers are 100 adults and the maximum numbers is 130 adults.

Menu Selection

Formal Functions

*Lunchtime functions are served between 12.00 and 2.00pm
and are charged at £20.00 per person.*

*Functions served after this time will be treated as dinner functions and will be charged at £26.00
per person.*

Menu Choice

*Our aim is to provide you with the highest possible level
of service and food quality.*

In order to achieve this we ask that you either:

- a) Choose one starter, main course and dessert on behalf of your guests
or*
- b) Select a choice of three starters, main courses and desserts and
obtain a pre order from your guests at least one week
prior to the date of your function.*

Alternatively the formal buffet menu may be served.

Vegetarians and special dietary needs can be catered for separately

Starters

A leek and sweet potato soup served with a cheesy crouton. (V)

Whole crayfish tails bound with a tomato and tarragon mayonnaise served with a selection of baby lettuce leaves.

A goats cheese and red onion tart served warm with a balsamic glaze. (V)

A smoked chicken, mango and radish salad with crispy croutons, baby lettuce leaves and drizzled with a honey and seed mustard dressing.

A pork and prune terrine wrapped with streaky bacon and served with Lysses home made chutney.

Thai flavoured fish cakes served with a mild chilli dip and baby lettuce leaves.

A smooth chicken liver, apricot and brandy terrine served with toasted muffins.

A trio of seasonal melon sprinkled with a mint syrup. (V)

Thinly sliced smoked salmon served simply with capers and a wedge of lemon.

Vine tomato and buffalo mozzarella salad with a basil pesto, virgin olive oil and balsamic glaze. (V)

Main Courses

Roast rump of lamb set on minted crushed potatoes served with roasted cherry tomatoes and red wine sauce.

Fillet of haddock wrapped with Parma ham and baked in the oven, set on a base of sliced mushrooms and finished with a dill and white wine cream sauce.

Sirloin steaked cooked until medium served with celeriac puree, fondant potatoes and finished with a thyme scented sauce

Chicken breast pan fried in garlic butter with chorizo sausage, olives and flat parsley leaves finished with a rich red wine sauce.

A pastry tartlet filled with New Forest wild mushrooms, courgettes and snow peas bound with a basil flavoured sauce. (V)

Pork fillet roasted in the oven set on a base of pea and mint risotto, finished with a port wine sauce.

Fillet of salmon dusted with an orange powder, pan fried and set on a base of crushed new potatoes finished with a watercress sauce

Chicken breast roasted in the oven set on a base of creamy savoy cabbage and celeriac served with a Madeira sauce and roasted chateau potatoes.

Fillet of sea bass pan fried set on a base of roasted leeks flavoured with star anise served with dauphinoise potatoes and a chive cream sauce.

All main courses are served with a selection of freshly cooked vegetables.

Dessert Menu

A vanilla seed flavoured pannacotta served with a compote of plums.

Profiteroles filled with whipped cream and topped with a rich dark chocolate sauce.

A black cherry and kirsch flavoured crème brulee.

A pear poached with honey, lemon and thyme served with a ball of vanilla ice cream.

A rich chocolate marquise served with a cappuccino sauce.

Apple crumble tart served warm with a gingerbread ice cream.

A milk chocolate mousse served with a dark chocolate sauce and white chocolate chip cookie.

A banana and hazelnut flavoured almond tart served with a whirl of whipped cream.

Iced passion fruit parfait with a duo of vanilla and raspberry sauce served with a coconut tuille biscuit.

A selection of cheese and biscuits.

Freshly brewed coffee and petit fours

Formal Buffet Menu

Poached salmon fillets

Lightly curried coronation chicken

Roast rib of beef with horseradish sauce

Slices of succulent ham

A selection of spicy onion bhajis, spring roll and samosas

Hot new potatoes

Lysses coleslaw

A selection of continental lettuce leaves

Rice salad flavoured with turmeric

Tomato and cucumber salad scented with fresh basil

A choice of dessert from the menu

Freshly brewed coffee and petit fours

Informal Finger Buffet Selection

Buffet Menu FM 1

£14.50 per person

A selection of freshly made sandwiches

Sausage rolls

Chicken saté with peanut sauce

Spinach and onion bhajis

Vegetable spring rolls

Vegetable samosas

Cheese and onion quiche

Puff pastry canapés

A selection of crisps, twiglets and cheeselets

Buffet Menu FM 2

£18.75 per person

A selection of freshly made sandwiches

Sausage rolls

Chicken saté with peanut sauce

Spinach and onion bhajis

Vegetable spring rolls

Vegetable samosas

Cheese and onion quiche

Puff pastry canapés

A selection of crisps, twiglets and cheeselets

Home made pizza

Dim sum

Goujons of plaice with a lightly curried tomato dip

Chicken drumsticks

Children

Children are most welcome.

A price reduction of 50% is available for children under the age of 12.

There is no charge for children under 5. Special menus are available for children on request.

Bar facilities

Bar facilities are available from 11am until 11pm.

An extension until 12.30am is possible by prior arrangement only in conjunction with a meal or buffet.

There is a charge if an extension is required:

<i>Extension until 11.30pm</i>	<i>£70.00</i>
<i>Extension until 12.00 midnight</i>	<i>£80.00</i>
<i>Extension until 12.30am</i>	<i>£100.00</i>

Hotel residents and their guests may continue to use the bar for as long as they wish.

Entertainment

For private evening functions we will be happy to arrange a disco on your behalf for a charge of £290.00. Our resident DJ continues to play until midnight. If you wish to provide your own DJ, they will need to provide us with a copy of their public liability insurance and electrical safety records.

Please contact us if you require alternative entertainment.

Overnight Accommodation

All our 21 guest bedrooms are elegantly furnished and feature a private bathroom, remote control digital colour television with freeview, trouser press, hairdryer, tea and coffee tray and direct dial telephone. Guests attending your function who would like to stay overnight, can do so at a special reduced rate of £40.50 per person including full English breakfast.

This special offer is available on Friday, Saturday and Sunday nights, so your guests can enjoy a short break for the same excellent value.

Reservations are subject to availability and a booking is only regarded as firm when payment in full for the first nights stay has been received or a credit card number has been given to guarantee the booking.

Further terms and conditions apply. Please do not hesitate to contact our reception staff for further information.

How to Book

Please ensure you have read and understood our terms and conditions.

Estimate the number of people who will attend.

Telephone us for availability.

Arrange a suitable time to view our facilities.

Arrange an appointment with our Chef Director or Restaurant Manager to run through your function in more detail.

We will send written confirmation of the booking details and costs etc.

Pay your deposit to confirm the booking.

Please do not hesitate to contact us if you require any further information or you wish to visit us again for any reason. You will always be welcome.

TERMS AND CONDITIONS

The details in this booklet are based on the minimum number stated.

All functions are required to conclude at the time agreed when booking as an extended time may not always be possible

Booking

A provisional booking can only be held for 14 days.

A firm booking is only made when the completed contract has been returned together with the appropriate deposit.

The booking form represents the first part of the formal contract between Lysses House Hotel and the customer. These terms and conditions form the second part of the contract. Where there is a contradiction between the booking form and the terms and conditions then the booking form will take precedence.

Deposit

All deposits are calculated from the cost of the function as shown on the contract.

A 10 % deposit is required at the time of making a firm booking.

A further 40% deposit is required to be paid twelve weeks before the date of the function.

The final 50% is required to be paid six weeks before the date of the function.

Deposits are non refundable.

Notification of numbers

Notification is required at the following times:

At the time of the firm booking.

At the final meeting approximately 1 month prior to the event, along with any changes to the chosen menu and beverage requirements.

48 hours prior to the event.

Payment

Failure to make a payment by the due date will be assumed to represent a cancellation by the customer. We will always try to contact you before taking any further action.

The total cost will be calculated using the number of people actually attending or the number notified 48 hours prior to the event, whichever is greater, subject to the minimum numbers.

All extras must be paid for on the day of the event.

All prices are inclusive of VAT at the current rate.

Prices quoted at the time of booking, excluding the VAT element will be held for a maximum of six months. VAT will always be charged at the rate in force at the time of payment.

The arrival drinks, wine and Champagne will be charged at the prices shown on the price list current at the time of the function.

Damage and Loss

Damage caused to the fixtures and fittings of the hotel by guests during the event are the responsibility of the person making the booking. Any such damage will be charged in full.

This also includes any costs we incur in order to clean an area as a result of a function guest smoking inside the building. Lysses House is entirely non smoking

Lysses House cannot accept liability for loss or damage to customers' property unless the loss or damage can be proved to have been caused by the negligence, wilful act or default of the management or its employees.

Cloakrooms are not secure and notices to that effect are in clear view.

Valuable items may be accepted for safe keeping with reception at the discretion of the hotel

Cancellation by the Hotel

If due to circumstances beyond our control Lysses House Hotel becomes unavailable for the booked event, then every effort will be made by the staff to find an alternative venue on your behalf.

If this is not possible then a full refund of the deposit payments made will be given.

Law

This contract is subject to the laws of England