FISHERMAN'S HAUNT



VENUES



Main Restaurant: A Large space with excellent potential and possibility. With a maximum capacity of 60, this room can be whatever you make it. Host a candlelit dinner and disco. Open the glass doors and let the sunlight in to reveal our Outside Terrace. This room suits a Wedding Reception, Birthday Celebration or any larger function perfectly.



Lower Restaurant: This space delivers a warm and homely feeling. Suitable for a small gathering of family and close friends. Why not have a group catch up over breakfast before a busy day, or perhaps a pre wedding dinner to celebrate and laugh with your loved ones. (Max 20 capacity).



Upper bar area: A bright and airy space that oozes calm. An ideal fit for a coffee morning, afternoon tea or light lunch with friends. (Max 20 capacity).

Please note, If your party consist of 60+ guests, the Main and Lower Restaurant can be used along with the outside terrace to maximise space.

ACCOMODATION

Along with your celebration, we can also provide accommodation for you and your guests. If paired with an event at our venue, you will receive a 15% discount on any rooms booked. The Facilities we have on site include:



• Large Double



13 rooms, consisting of,

4 Large Doubles

9 Standard doubles

5 dog friendly rooms

4 rooms can be made into twins upon request.

Extra bed availability in 3 of our Large rooms upon request

All hotel bookings come with a complementary cooked breakfast available the next morning.

- Standard Double
 - Rooms are subject to availability. Please call 01202477283 to make group hotel bookings. Our prices vary, depending on when and for when they are booked. We charge an excess of £30 per extra bed/guest per night, there is also a £10 dog charge per night for up to 2 dogs. We can provide up to 3 cots at any time for free. However, due to health and safety reasons, bedding must be provided by the guest. We have a 3 day cancellation policy.

DRINKS PACKAGES

Drinks add-ons designed for sharing. We can have these available before your arrival to ensure speedy service.

BEER/CIDER BUCKETS

10 Ice Cold Bottles of:

Peroni (330ml) £43.20

Sol (330ml) £43.20

Desperados (330ml) £44.55

Old Mout Fruity Cider Mixed Flavors (500ml) £49.95

Bulmer's cider (500ml) £49.50

Cornish Orchards Gold Cider (500ml) £49.95

Cornish Orchards Pear Cider (500ml) £49.95

Cornish Orchards Blush Cider (500ml) £51.75

Crabbie's Ginger Beer (500ml) £49.50

Lucky Saint 0% (330ml) £32.40

Sheppy's 0.5% (500ml) £41.85

COCKTAIL DISPENSERS

Serves 20 x 250ml cocktails all priced at

- . White Wine Sangria £80
- . Red Wine Sangria £80
- . Pimm's and Lemonade £90
- . Aperol Spritz £90
- . Fish Punch (Vodka, Peach Schnapps, Orange Juice and Cranberry Juice). £100

For bottles of wine please see our wine list, preferential rates can be discussed during the booking process.







FOOD PACKAGES

THE FISHERMAN'S HAUNT CELEBRATIONS PACKAGES

- £25-£45 PER HEAD

Consists of a Bronze, Silver or Gold set menu. All Crafted by our head chef with the customer in mind. Go for a delicious Salmon Risotto or indulge in a seared Fillet of Lamb, the choice is yours!

 Pair with one of our drinks packages for the ultimate experience



CASUAL PACKAGE -£10-£20 PER HEAD

A Package of help-yourself delights. We take our finger food very seriously! Choose between a selection of hot and tasty light bites or gourmet sandwiches. Feel free to upgrade with sides and desserts, you won't regret it!





SOCIAL/CORPORATE PACKAGES: £15- £30 PER HEAD

Hosting a Meeting, or a large family gathering? This is the package for you! Choose our A la Carte Main Menu for a sit-down table service experience. Or perhaps a large hot buffet to share while you catch up with friends. A group breakfast to start the day right? We've got it covered.



FISHERMAN'S CLASSICS- £15-£25 PER HEAD

Prefer the classics? We do them Best! Whether you would like our classic dishes as sit down meals or buffet style we serve them with family and friends in mind.

SET MENU OPTIONS

THE FISHERMAN'S HAUNT

BRONZE - £25 PER HEAD

Starters:

- . Sauteed Mushrooms, Rarebit on toast (v)
- . Salt and Pepper Calamari
- . Pulled Ham Hock Terrine, Pickles and Relish

Mains:

- . Chicken Ballotine, Parma Ham, Spring Vegetable and Potato Fricassee
- . Smoked Salmon Risotto, Pesto and Peas
- . Chickpea Korma, Yellow Rice, Almonds, Cucumber Salad. (V)
- .Onion Bhaji, Butternut Squash, Spinach, Rocket Salad, Curried Cashews, Mango Pickle (Ve)

Desserts:

- . Double Chocolate Brownie, Espresso Chantilly
- . Classic Eton Mess, Berry Compote

SILVER - £35 PER HEAD

Starters:

- . Garlic Buttered Shrimps on Toast, Dill, Sour Cream
- . Asparagus, Bernaise Sauce, Parmesan Shavings, Poached egg. (V)
- . Pad Thai Pork Rice Roll, Niam Jim Dip

Mains:

- . Confit Duck Leg, Black Pudding Colcannon, Celeriac and Apple Remoulade, Creamed Leeks.
- . Hake Supreme, Romesco Sauce, Aioli, Patatas Bravas, Stem Broccoli, Crispy Onions
- . Feta and Beetroot Tabbouleh, Sumac and Beetroot Hummus, Preserved Lemon Yoghurt (V)
- .Onion Bhaji, Butternut Squash, Spinach, Rocket Salad, Curried Cashews, Mango Pickle (Ve)

Desserts:

- . Burnt Basque Cheesecake, Blueberry and Orange Compote
- . Dark Chocolate Mousse, White Chocolate Sable

GOLD - £45 PER HEAD

Starters:

- . Scallop Rockafella, Hollandaise, Spinach, Pangritata
- . Beef Fillet Tartare, Chilli, Soy, Sesame Egg Yolk Mayonnaise, Cornichon and Coriander Potato Shoestring Fries.
- . Burrata, Maple Peach, Sauce Vierge, Pine nut Granola high quality meat starter (V)

Mains:

- . Lamb Duo, Lamb Fillet, Confit Breast, Lyonaisse Boulongaire Potato, Carrot Puree, Mint Salsa, Jus, Glace Parsnip
- . Monkfish Satay Skewers, Peanut Satay Sauce, Rice, Mange Tout, Courgette and Carrot Noodle Salad
- . Beetroot Wellington, Mushroom Duxelle, Balsamic Glazed Vegetables (V) .Onion Bhaji, Butternut Squash, Spinach, Rocket Salad, Curried Cashews, Mango Pickle (Ve)

Desserts:

- . Dark Chocolate Marquise, Cherries, Walnut Praline, Clotted Cream
- . Brulé Tart Au Citron, Raspberry and Champagne









THE FISHERMAN'S HAUNT

BRONZE - £15 PER HEAD

Breakfast: Full English Buffet. With a fruit, cereal and pastry selection. Unlimited fruit juice, tea and coffee

Lunch/Dinner: a choice of 2

- . **Beef Brisket,** Cottage Pie, Swede and Carrot Mash, Pea and Leeks
- . **Pork Sausage and Chorizo Stew,** Cannellini Beans, Romesco Sauce, Aioli
- . Smoked Haddock, Leek and Potato Chowder, Warm Breads
- . **Chicken, Mushroom, Leek and Tarragon Fricassee**, Champ Potato, Greens
- . Cauliflower Korma, Yellow Rice, Almonds, Yoghurt (V)
- . **Onion Bhaji**, Butternut Squash, Spinach, Rocket Salad, Curried Cashews, Mango Pickle (Ve)

SILVER - £20 PER HEAD

Lunch/Dinner: a choice of 2

- . **Carnitas Tacos,** Pulled Pork Shoulder, Avocado and Tomato Salsa, Pickled Onions, Lime Yoghurt
- . **Red Pepper and Aubergine Moussaka**, Charred Gem Salad, Garlic Croutes (V)
- . Squid and Prawn Linguine, Arrabbiata Sauce, Basil, Parmesan.
- . **Beef Bourguignon**, Pancetta, Mushrooms and Baby Onions, Smoked Mashed Potato, Heritage Carrots
- . Sri Lankan Yellow Fish Curry, Roti Breads, Pilau Rice
- . **Onion Bhaji,** Butternut Squash, Spinach, Rocket Salad, Curried Cashews, Mango Pickle (Ve)

GOLD - £30 PER HEAD

Lunch/Dinner: a choice of 2

- . **Beef Wellington,** Roasted Shallots, Carrot Puree, Bordelaise Sauce
- . **Lobster Thermidor Mac n Cheese,** Confit Garlic Croutons, Frise and Gem Salad
- . **Whole Roast Sea Bass,** Potted Prawn Butter, Hispi Cabbage Caesar
- . **Confit Duck Leg**, Cumberland Sauce, Potato Fondants, Tender stem Broccoli
- . **Caramelised Cauliflower**, Yeasted Puree, Truffle Rarebit Sauce, Confit Tomato and Basil (V)
- .Onion Bhaji, Butternut Squash, Spinach, Rocket Salad, Curried Cashews, Mango Pickle (Ve)









THE FISHERMAN'S HAUNT

SET MENU - £25 PER HEAD

Starters:

Prawn Cocktail, Avocado, Baby Gem, Shell on Prawns, Shrimp, Spicy Cocktail Sauce

Caprese Salad, Buffalo Mozzarella, Marinated Heritage Tomato, Hazelnut Pesto and Courgette Ribbons (V) Pulled Ham Hock Terrine, Caper, Gherkins, Onion Marmalade, Toast

Mains:

Beef Lasagna, with a side of Garlic Bread and Dijon dressed salad.

Red Pepper Lasagna, with a side of Garlic Bread and Dijon dressed Salad. (V)

Steak and Ale Pie, Mash, Peas and Onion Gravy **Butchers Sausages**, Mash, Peas and Onion Gravy **Breaded Scampi,** Seas Salt Chips, Crushed Peas, Lemon and Tartare Sauce

London Pride Battered Haddock and Scraps, Sea Salt Chips, Crushed Peas, Lemon and Tartare Sauce Onion Bhaji, Butternut Squash, Spinach, Rocket Salad, Curried Cashews, Mango Pickle (Ve)

Desserts:

Chocolate Brownie with Vanilla Ice Cream Sticky Toffee Puddings with Vanilla Ice Cream Eton Mess

BUFFET - £15 PER HEAD

Lunch/Dinner: a choice of 2

Mains:

Beef Lasagna, with a side of Garlic Bread and Dijon dressed salad.

Red Pepper Lasagna, with a side of Garlic Bread and Dijon dressed Salad. (V)

Steak and Ale Pie, Mash, Peas and Onion Gravy **Breaded Scampi,** Seas Salt Chips, Crushed Peas, Lemon and Tartare Sauce

London Pride Battered Haddock and Scraps,

Sea Salt Chips, Crushed Peas, Lemon and Tartare Sauce **Onion Bhaji,** Butternut Squash, Spinach, Rocket Salad, Curried Cashews, Mango Pickle (Ve)









CASUAL BUFFET OPTIONS

THE FISHERMAN'S HAUNT

FINGER FOOD £16 PER HEAD

Please choose 5 from the list below

Beer and Honey Glazed Sausage Rolls
Salt and Pepper Squid, Roast Garlic Aioli
Buffalo Mozzarella, Peach and Rocket Pesto Bruschetta (V)
Smash Burger Sliders, American Cheese, Burger Sauce
Beetroot Falafel, Lemon Yoghurt, Dukkah (V/Ve)
Smoked Salmon Rilette on Toast
Warm Bread, Dip Selection – Feta and Lemon, Hazlenut (V)
Romesco, Balsamic, English Rapeseed Oil
Carnitas Tacos, Guacamole, Pico De Gallo, Pickled Chillies
Onion and Potato Bhajis, Mint Yoghurt, (V/Ve)
Hot Honey Fried Chicken



Please choose 5 from the list below Please also choose between white, brown or mixed loaf

Pulled Brisket Rueben, Cheese, Gherkin and Sauerkraut, Russian Dressing

Coronation Chicken, Curried Mango Mayo, Lettuce Smoked Bacon and Truffle Egg Mayo, Rocket Ham Hock, English Mustard, Beef Tomato Feta, Romesco, Pickled Cucumber and Rocket (V) Vintage Cheddar, Red Onion Marmalade (V) Roasted Red Pepper, Rocket, Hummus (Ve)

EXTRAS

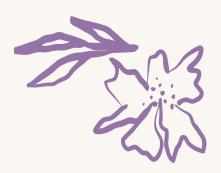
Upgrade your function with Tea & Coffee, Sides and Desserts.

Unlimited Tea and Coffee Buffet + £3 per head Add a side of Chips + £2 per head Add a side of Onion Rings + £2 per head Add a side of Salad + £2 per head Add a selection of mini Brownies+ £2 per head









TESTIMONIALS

READ WHAT OUR PREVIOUS GUESTS HAVE SAID ABOUT OUR VENUE...



'I booked the Fisherman's Haunt for my late dad's celebration of life/wake on Monday and can only say that the team were absolutely exceptional from start to finish. Lizzie in particular was so supportive, friendly and organised - she made sure things ran so smoothly on the day and helped give dad the send off he deserved. Great food options and the dishes chosen went down a treat (they have a great chef). Everyone commented how lovely it was and made the day as good as it could be, given the circumstances. Thank you so much.' Jessica Smith Burrows



My Auntie and Uncle stayed the night before the wedding and said the room was very comfortable and clean. The food was excellent - the best steak my Uncle had ever had.

We stayed for our wedding night and agree that the rooms are large, clean and comfortable.

Fantastic all round. Thank you.' Mr and Mrs Shearing

'We stayed at The Fisherman's Haunt for our wedding weekend, and the team looked after us so well throughout. The rooms were perfect for our wedding party. We had a big meal for 22 the night before the big day and the food plus service was perfect. Everything we needed was catered for. Thank you!' Mike Vinall

Contact Us

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