



CELEBRATE

RHINEFIELD HOUSE  
HOTEL  
THE NEW FOREST, HAMPSHIRE







With a relaxed and friendly atmosphere, award-winning food and warm service, Rhinefield House is the perfect choice to celebrate your next special occasion with family and friends.

Whether it is an anniversary or birthday, an engagement party or christening, we would be delighted to be a part of your next celebration and bring your bespoke and memorable event to life.



Grand Hall



## FLEXIBLE DINING OPTIONS

Our fresh, seasonal menus are prepared with care using locally sourced ingredients wherever possible, and our flexible approach means we can cater to a variety of tastes and themes, whether that be fine dining, afternoon tea or something in-between.

## PRIVATE DINING

Private dining in any one of our exquisite event rooms is a truly indulgent and unforgettable experience. We have a package available that includes everything from the room hire, pre-dinner drinks and canapés; three-course set menu, crisp white linen and table centrepieces. Alternatively, we can create a bespoke event to suit your taste.

### **Afternoon tea**

We serve a range of delectable cream teas and afternoon teas which are absolutely perfect for enjoying as part of a special occasion, to be taken in our wonderful lounge, in a private room of your choice or al fresco on The Terrace.

### **Sunday lunch**

A popular choice for our guests, Sunday lunch is a celebration in its own right, but coupled with a special occasion is the perfect way to celebrate with all the family. Enjoy your gathering in our restaurant or a private dining room of your choice.

### **The Terrace**

The picturesque terrace overlooking the lawns and water fountain is a fabulous area for al fresco dining, an informal family buffet or BBQ or simply just your pre-dinner drinks and canapés. During the warmer months, The Terrace is a popular choice for special occasions and one you'll want to return to again and again.

## SHOW-STOPPING SETTINGS

### **Alhambra**

A breath-taking room inspired by the Alhambra Palace, its walls and ceiling are decorated with onyx from Persia, Venetian glass and bronze and copper worked by skilled Moorish coppersmiths. It is a dazzling setting ideal for intimate dining.

Dining - Up to 12 guests

### **Keepers**

The ornamental fireplace and large bay window give this room a warm and relaxing feel, perfect for any occasion that requires a beautiful backdrop and complete privacy.

Dining - Up to 30 guests



## Grand Hall

A replica of London's Westminster Hall and the heart of the hotel with intricate carvings, oak panelling and striking windows overlooking the manicured lawns, the Grand Hall provides a truly unique and impressive backdrop for large and unforgettable events.

Dining - Up to 130



## Hurst Castle

A contemporary event space with its own private entrance and wonderful terrace overlooking the topiary orchard; a popular choice for private parties and company launch events.

Dining - Up to 110

## Kings

Located adjacent to the Grand Hall and with its own private bar and doors out on to the glorious terrace, this room caters perfectly to medium sized parties.

Dining - Up to 50 guests

**Rhinefield House Hotel**

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HOTELS



# RHINEFIELD HOUSE

HOTEL

## PRIVATE GARDEN BBQ

£75 per person

### Antipasti

Marinated olives, basil bocconcini, sundried tomato, chorizo,  
balsamic onions and sourdough

\*\*\*

### Lamb kofta

Spiced chicken and pepper kebab  
6 oz pork ribeye

Red wine marinated beef flank steak

\*\*\*

Roast mediterranean vegetables

Basil buttered sweet corn cob

Potato and shallot salad

Harissa and sundried tomato couscous

Roquette, apple and fennel salad

\*\*\*

Salted caramel eclair

Strawberries and cream

## DRINKS

### Bucket of 6 Hand Picked Beers £36

Selection of a perfectly balanced pale ale and a crisp refreshing lager

### Jug of Pimm's or Rum Punch £40

Delicious summer favourites with plenty of fruits

### Summer BBQ cocktail delights £26.50 per person

2 cocktails per person

Choose from mojito, strawberry daiquiri, kumquat margarita,  
lychee martini, cosmopolitan or elderflower collins

### Everyday is a soft drink day £21

Selection of 6 sparkling or soft drinks. Choose from coca cola,  
lemonade or Frobishers juices

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This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.

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## SUMMER WINE LIST

### CHAMPAGNE

**Bruno Paillard Brut Premier Cuvée £71**

Elegant, balanced and complex

### SPARKLING WINE

**Nyetimber Classic Cuvée £70**

Finely-textured with complex notes of honey, toasted almond, pastry and baked apples

**Belstar Prosecco £39**

### WHITE WINE

**Alois Lageder Riff Pinot Grigio £43**

**Pez de Rio Macabeo Sauvignon Blanc £35**

**Journey's End Single Vineyard Chardonnay £51**

Ripe and juicy with crisp, lean citrus

### ROSÉ WINE

**Château de Berne Espirit Mediterranee Rose £44**

Fragrant, crisp and lip smackingly refreshing

**Villa Saletta Toscana Rosé £42**

Fruity and supple. Featuring a bright, cherry hue, the rose opens with scents of ripe red berries and ends with a dynamic balance of freshness

### RED WINE

**Cotes du Roussillon Rouge Authentique Domaine Lafage £45**

This red wine has an intense fruity nose with an abundance of flower, chocolate and liquorice aromas and flavours

**Spy Valley Pinot Noir £61**

Silky red berry fruits with subtle spice

**Nyala Cabernet Sauvignon £37**

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## PRIVATE GARDEN BBQ

£165 per person

### Antipasti

Marinated olives, basil bocconcini, sundried tomato, chorizo,  
balsamic onions and sourdough

\*\*\*

Barbecue glazed Tomahawk steak

Honey, soy and ginger spatchcock chicken

Chilli spiced monkfish

Garlic and herb lobster tail

\*\*\*

Roast Mediterranean vegetables

Basil buttered sweet corn cob

Potato and shallot salad

Harissa and sundried tomato couscous

Roquette, apple and fennel salad

\*\*\*

Salted caramel eclair

Strawberries and cream

## DRINKS

A bottle of Pol Roger Brut Reserve to enjoy for each two guests dining

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## PRIVATE DINING MENUS

### SAMPLE TASTING MENU

#### Duck liver terrine

Confit duck leg, madeira & pain d'epice

#### Charred mackerel

Cucumber, horseradish & pickled chilli

#### Champagne sorbet

#### Dorset pork belly & fillet

Parsnip purée, honey-glazed carrots, roasted new potatoes

#### Toffee parfait

Honeycomb, apple, white chocolate

£55 per person



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## PRIVATE DINING MENUS

### SAMPLE SET CHOICE MENU

#### Starters

##### **Cauliflower soup (v)**

Coconut, harissa, lime

##### **Charred mackerel**

Cucumber, horseradish, pickled chilli

##### **Smoked chicken**

Black garlic mayonnaise, fennel, confit wing

#### Main courses

##### **New Forest mushroom risotto (v)**

Fresh herbs, old Winchester & mushroom velouté

##### **Dorset pork belly & fillet**

Parsnip purée, honey-glazed carrots, roasted new potatoes

##### **Fillet of hake**

Mussels, chorizo, new potato & samphire

#### Desserts

##### **Pear & plum strudel**

Sauce Anglaise

##### **Toffee parfait**

Honeycomb, apple, white chocolate

##### **Vanilla brûlée**

Shortbread biscuit



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## PRIVATE DINING MENUS

### SAMPLE INTERACTIVE ITALIAN MENU

Build your own Italian stretched stone baked pizza

Beef lasagne

Freshly baked focaccia

Garlic ciabatta

Beef tomato & buffalo mozzarella

Classic Caesar salad

Penne pasta & roasted pepper salad

Selection of parma ham, and salami

Mixed olives, sunblush tomato, grilled vegetables

\*\*\*\*\*

Tiramisu

Vanilla panna cotta

**£35 per person**

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# Private Dining Wine List

## Champagne and Sparkling

**Bruno Paillard Brut  
Premiere Cuvée NV**

102/1109 | REIMS

Elegant, balanced  
and complex.

BTL **£71**

**Belstar**

**Prosecco NV**

1856 | VENETO, ITALY

Light and fruity with  
a subtle floral bouquet.

BTL **£39**

## White Wine

**A2O**

**Albarino**

304 | RIAS BAIXAS, SPAIN

Bone dry, notes of white  
peach and a long finish.

BTL **£52**

**Valdivieso**

**Sauvignon Blanc**

203 | ACONCAGUA, CHILE

Herbal and grassy with  
refreshing citrus balance.

BTL **£38**

**Journey's End Weather  
Station Sauvignon Blanc**

1210 | COASTAL REGION, SOUTH AFRICA

A fresh, ripe and rounded South African  
Sauvignon Blanc with vibrant aromas of  
lime, grapefruit, melon and apples.

BTL **£47**

**Le Coste Trebbiano di Romagna  
Poderi dal Nespole**

330 | EMILIA-ROMAGNA, ITALY

Aromatic apple and peach  
notes on the nose and  
a dry, fresh palate.

BTL **£36**

# Private Dining Wine List

## Rosé Wine

Chateau de Berne Esprit  
Mediterranee Rosé 

1250 | PROVENCE, FRANCE

Fragrant, crisp and  
lipsmackingly refreshing.

BTL **£44**

Petit Papillon  
Grenache Rosé

501 | LANGUEDOC, FRANCE

Lively and rich,  
raspberries and spice.

BTL **£43**

## Dessert Wine

Petit Guiraud  
Sauternes

1194 | BORDEAUX, FRANCE

Incredibly fresh, flavours  
of passion fruit and pineapple.

37.5CL BTL **£43**

## Red Wine

Villa Saletta Raccolto  
A Mano Rosso

704 | TUSCANY, ITALY

Smooth, soft,  
approachable Tuscan.


BTL **£36**

Spy Valley Pinot Noir

1113 | MARLBOROUGH,  
NEW ZEALAND

Silky red berry fruits  
with subtle spice.

BTL **£61**

Journey's End  
Single Vineyard Shiraz 

815 | STELLENBOSCH,  
SOUTH AFRICA

Full concentrated juicy  
fruit with a touch of vanilla.

BTL **£52**

Valdivieso Merlot

7012 | RAPEL, CHILE

Jammy plum, blackberry  
and damson fruit.

BTL **£38**

Vivanco Rioja Crianza

7015 | RIOJA, SPAIN

Intense cherry red,  
vanilla and spice.

BTL **£49**



VEGAN



ORGANIC