

EVENING BUFFETS

Let's carry on the party...

- please note these buffets are only available as a Celebration Package add on

Hot Dogs and Burgers £5.00/pp

Charcuterie Style Buffet £12.00/pp
with cheese, biscuits, cold meats, olives, pickles, crusty bread

Finger Style Grazing Buffet £9.00/pp
Sausage rolls, samosas, quiches and a selection from Chef's pantry

Hog Roast
(Price tbc and subject to availability)

*Weddings can be up to 60 people for a sit down meal and up to 100 in the evening.
Discos can be arranged through us or if having your own or any other electrical equipment will need a PAT certificate*

ADD ONS:

- Chef's Canopes - £4/pp
- Dj - from £150 (subject to availability)
- Archway Hire - £10
- Cheese Course - £6/pp

If there is anything else you would like, please ask.

VENUE DECORATION

Price on request ie. centrepiece, ceiling decoration etc.

THE FOOD

Food should be pre ordered within two weeks of event

DJ'S, BANDS & HUT HIRE

All Dj's and up to 3 piece bands are welcome to play at the Crofton as long as our current noise restrictions are adhered too. All electrical equipment must be PAT tested and doors will be closed from 9pm except for access.

The Hut is available for private hire for a £50 additional fee - however please note that it is a non smoking structure and due to us being in a residential area - must be closed off from 9pm.

Terms & Conditions : Food Allergies and Intolerances: Before you order your food, please speak to our staff if you have a food allergy or intolerance. All weights quoted are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. All prices include VAT. Wholetail may contain one or more tails. All photography is for guidance only. Whilst we take every care to preserve the integrity of our dishes to reduce cross contamination, we must advise that these products are handled in a multi-use kitchen environment and we unfortunately cannot guarantee allergen free dishes. (v) Items suitable for vegetarians. (ve) items suitable for vegans.

  www.thecrofton.co.uk 48 Crofton Lane | Fareham | PO14 3QF Tel: 01329 609925

THE CROFTON

WEDDINGS & CELEBRATIONS

*Join us for your special
day at The Crofton*

*At the start of your day, after the ceremony, we will greet
your guests with a glass of fizz or orange juice.*

*After a homemade 3 course meal for up to 60 people, we can convert
the room to host your evening where the party will truly start.*

*You will receive full, private use of the service
team etc. throughout your day.*

WEDDINGS & CELEBRATIONS

Adults £49/pp | Under 12's £25/pp

Included in the packaged price:

Full use of event space

Staffed private bar

*Crockery | Glasses | White table cloths
Napkins | Tables & chairs*

Welcome fizz or orange juice

3 course meal

Tea and coffee

Toast fizz

Please call us to speak to one of our dedicated events team. Functions will only be secured with a £50 non refundable deposit. Please note - The Crofton reserves the right to cancel a booking at any time without prior notice and all products offered are subject to availability. Due to us being a licenced premises we operate an over 18's only alcohol policy as well as challenge 25. Any abusive, drunk or disorderly guests will be removed.



CELEBRATIONS PACKAGE

*Celebrate your day in style with us.
You bring the guests and we will do the rest!*

STARTERS

Cream of Vegetable Soup,
(gf on request)

Farmhouse Pâté,
with seeded loaf

Smoked Salmon Parcel,
with cream cheese mousse

Spiced Cauliflower Wings,
with a sweet chilli sauce *(ve)*

MAINS

Roasted Breast of Chicken,

In a white wine & thyme sauce, served with a sage & onion rosti

Slow Braised Beef Cassoulet in Red Wine & Shallots *(gf)*

Baked Herb Crusted Cod Fillet Drizzled in Lemon Butter

Jackfruit Rosti Cake,

*Topped with a cranberry glaze *(ve)**

DESSERTS

Black Forest Fruit Pavlova,
(gf)

**Salted Caramel
& Chocolate Profiteroles**

Lemon Cheesecake,
with raspberry coulis

Cherry Pie,
with soya ice cream *(ve)*

CHILDREN'S MENU

Starters

**Little pigs in blankets
Garlic Bread**

Mains

Sausages,
with mash, peas and gravy

Chicken Nuggets,
with chips and peas

Vegetable Pasta,
with garlic bread

Desserts

**Chocolate Brownie
Ice cream selection**

Please make us aware of any dietary requirements