

Welcome to The Anglesey

An Elegant Venue for Your Exclusive Events, nestled in the heart of Gosport, The Anglesey Hotel stands as a beacon of hospitality and refined elegance. With its stunning Georgian architecture and picturesque views, our hotel offers a luxurious backdrop for your private functions. Whether you're planning an intimate gathering, a grand celebration, or a corporate event, our dedicated team is committed to creating an unforgettable experience tailored just for you.

We believe that every event is unique. That's why we offer bespoke services to meet your specific needs. From the moment you step through our doors, you'll feel the warmth and attention to detail that sets us apart. Our versatile restaurant can be transformed to reflect your vision, ensuring that your special occasion is as individual as you are.

Indulge in culinary excellence with our in-house catering team, who are passionate about creating delectable dishes that will delight your guests. Using only the freshest, locally-sourced ingredients, our chefs craft menus that are both innovative and satisfying, with options to suit every palate.

Our experienced event coordinators are at your service to ensure that every aspect of your function runs smoothly. From the initial planning stages to the final farewell, we're here to support you, offering expert advice and seamless execution. At The Anglesey Hotel, your peace of mind is our priority.

We understand that your event is more than just a date on the calendar – it's an opportunity to create lasting memories. Our picturesque setting, combined with impeccable service, provides the perfect canyas for those moments that voull cherish forever.

Discover The Anglesey Hotel We invite you to discover the charm and sophistication of The Anglesey Hotel.

Contact us to schedule a tour of our facilities and begin the journey towards your extraordinary event.

For more information or to book your event, please contact our events team at:

- Phone: 02392 582 157
- · Email: info@angleseyhotel.co.uk

We look forward to hosting your remarkable event at The Anglesey Hotel, where your dreams become our mission.





Welcome Drinks

When selecting a welcome drink for your wedding, consider a refreshing blend that invigorates guests and sets the tone for a joyous celebration.

Guests have the delightful option of selecting from our curated wine list, which includes a choice of wines, sparkling wines, or champagne.

Alternatively, they may explore the following options:

Bucks Fizz: A refreshing blend priced at £4.50
Prosecco: A delightful choice available for £5.00
Pimm's: A sophisticated selection at of £5.00
Kirs Royal: An elegant option priced at £5.50
Bottled Beer: For those who prefer beer, we offer a selection of fine bottled brews.

Cocktail of choice - prices vary

Additionally, guests are welcome to choose their preferred soft drinks or request a custom beverage of their liking.

Canapes

Dry cured Prosciutto wrap with feta cheese and dried figs

Buffalo hot sauce soaked crispy chicken

Mini yorkie with beef and horseradish

Vegetable spring rolls with sweet chilli sauce

Tempura prawns

Prawn cocktail croustade with Marie rose

Mini smoked salmon bagels with lemon and dill

Falafel with tagine style sauce

Arancini with Marinara Sauce

Onion Bhajis with mango chutney

Goat's cheese and sun-dried tomato crostini

Skewers on sun blushed tomato and mozzarella

Choose 4 canapés from the list above– comes with a selection of dips

£8.00 for 4 canapés







Tomato Basil Bruschetta (V)

Grilled baquette slices topped with a mixture of diced tomatoes, fresh basil, and garlic.

Arancini with Marinara Sauce (V)

Risotto balls stuffed with cheese, breaded, fried, and served with marinara sauce.

Chicken liver pate

With chutney and vine cherry tomatoes and toasted sourdough

Goat Cheese and Fig Crostini (V)

Crunchy crostini topped with creamy goat cheese and sweet fig preserves.

Buffalo Cauliflower Bites (V)

Crispy cauliflower florets tossed in spicy buffalo sauce, served with blue cheese or ranch dip

Anglesev Mezze

(Can also be done a sharing platter for table)

Italian and Spanish meats (GF option available)

With sundried tomatoes, olives, Manchego and warm ciabatta

Salt and pepper squid

With mixed leaves and a sweet chilli dipping sauce

Smoked Salmon Blinis with Dill Cream

Delicate blinis topped with silky smoked salmon and a dollop of dill-infused cream.

Caprese salad (V, GF)

Interleaved slices of vine plum tomatoes and buffalo mozzarella intermingles with torn basil and dressed with balsamic

Refreshing Caesar salad

A classic served with griddled chicken and croutons

Creamy garlic and tarragon mushrooms

(V, Vegan and a GF option is available)
Served on a toasted crostini

Prawn Cocktail with Spicy Cocktail Sauce

Plump and juicy prawns, served chilled with a zesty cocktail sauce that has a hint of spice

Thai Chicken Lettuce Wraps

Flavourful chicken mixed with Thai spices, served in crisp lettuce cups

Homemade soup (V, GF and Vegan option available)

A selection of flavours available served with fresh crusty bread

Main Courses

Chicken Supreme with Wild Mushroom Risotto

Juicy chicken breast, served on a bed of creamy wild mushroom risotto.

Twice cooked belly pork

Slow braised then pan fried until crispy. Served with pork sausage balls, creamy mash potato and rich gravy

Roasted Lamb Shank with Rosemary Jus (+£4.00)

Tender lamb shank, slow-roasted and served with a fragrant rosemary jus and garlic mashed potatoes

Exquisite Cumberland Sausages

Grilled to golden perfection, served on velvety mashed potatoes. Accompanied by caramelized red onion and balsamic reduction, freshly picked parsley, and honey-roasted figs.

Baked Salmon with Dill and Citrus Cream Sauce

Moist baked salmon, topped with a creamy dill and citrus sauce with Lemon herb rice and grilled courgette.

Traditional roast dinner

Choice between rib of beef, belly pork, gammon or lamb (Lamb + £1.00pp). With their classic accompaniments,
Yorkshire pudding, roast potatoes and rich gravy

Vegetable Wellington with Thyme Gravy (V)

Puff pastry filled with a savoury vegetable mixture, served with a rich thyme gravy with Parsnip purée and sautéed spinach.

Roast breast of chicken

Stuffed with brie, basil and sundried tomato. Served on roasted ratatouille sauce with roasted new potatoes

Braised blade of New Forest beef

Slow cooked in a rich stock. Served topped with sauteed onions, mushrooms and crispy bacon served on gratin potatoes

Chicken leek and bacon pie

Served in a crisp pastry base with a puff pastry lid with creamy mash and gravy

Duo of roasted peppers (V)

Stuffed with roasted ratatouille and Moroccan cous cous. Finished with a sweet cherry tomato sauce

Poached haddock (GF)

Rolled with pesto and a squeeze of lemon and served on crushed potatoes, braised tomatoes, lemon and dill butter

Wild mushroom and chestnut cottage pie (V, GF and Vegan)

A comforting vegan dish served with seasonal vegetables







Our own potted cheesecakes

With one of the following toppings
Poached strawberries and white chocolate sauce
Biscoff crumbs and biscoff sauce
Zesty lemon curd and meringue
Chocolate and cherry

Hot chocolate fudge brownie

Vanilla ice cream and fudge pieces

Key Lime Pie

Tangy key lime pie with a graham cracker crust, topped with a swirl of whipped cream and a slice of fresh lime.

Citron Tart

With fresh fruit and raspberry coulis

Panna Cotta with Berry Compote

Creamy panna cotta topped with a vibrant berry compote.

Sticky toffee pudding

Served to your table with creamy custard

Warm Waffle

With biscoff crumbs, biscoff sauce and vanilla ice cream

Profiteroles with Vanilla Cream Filling

Light choux pastry filled with vanilla cream and drizzled with chocolate sauce

Classic Eton Mess

A classic dessert that combines crunchy meringue, soft whipped cream and fresh berries

Peach Cobbler

Sweet and juicy peach cobbler topped with a buttery biscuit crust and served warm with vanilla ice cream

Lemon Meringue Pie

With raspberry coulis

Chocolate Fondue Pot

Warm, velvety chocolate fondue served with an array of fresh strawberries, bananas, and fluffy marshmallows for dipping

Platter of cheese and biscuits

A selection of local and European cheese's with our own chutney (+£3.00pp)

Pricing

As you curate your menu, we invite you to select two options each for starters, main courses, and desserts. Our culinary offerings are designed to inspire and serve as a foundation; however, should you desire a bespoke dish or have specific culinary preferences, we are at your service to accommodate your requests.

We kindly ask for a finalised pre-order from you and your guests no later than two weeks prior to your event.

Our pricing is as follows:

A three-course meal, inclusive of tea and coffee, is priced at £34.95 per guest.

A two-course meal, also inclusive of tea and coffee, is offered at £29.95 per quest.

We are pleased to offer personalised menu options to align with your budgetary considerations.

For our younger guests, we can provide reduced portions of most dishes, or alternatively, we are happy to discuss their individual preferences to ensure their delight.

Please note: for Friday evening and Saturday lunch and evening functions, for full use of the restaurant we have a £750.00 minimum spend on food







Selection of sandwiches and croissants

Pick 3 fillings from the options below or let us know what you would prefer:

Sliced Beef and horseradish

Sliced glazed Gammon, mustard and tomato

Chicken tikka, coronation or mayonnaise

Classic BLT (Bacon, lettuce, tomato)

Cheddar and chutney

Brie and cranberry

Smoked Salmon and cream cheese

Tuna mayonnaise and cucumber

Egg mayonnaise and cress

Avocado, lettuce and tomato

Homemade sausage rolls

Homemade scones with clotted cream and jam

Mini Tarts and Macaroons

Selection of traybakes (3 varieties)

One glass of Pimm's

OR

One glass of Prosecco per person

Freshly brewed tea/coffee

Decorated with fresh fruits

Gluten free, vegetarian and vegan options can also be provided if required.

£24.50 per person

Trio of Meat's Buffet

Pork, Beef and Gammon

With apple sauce, sage and onion stuffing, artisan bread, hot new potatoes and assorted dressings

(Vegetarian option available if required)
Accompanied with (choose 5 salads)

Leaf salad with a mint pesto
Caesar salad
Caprese salad
Roast beetroot, walnut and goats cheese salad
Tomato, chilli and basil salad
Celery, apple and walnut salad
Creamy coleslaw
Mediterranean pasta salad
Mediterranean vegetable cous cous
Tuscan bean salad with lemon vinaigrette

~~~

Selection of tarts, cheesecakes, gateau's and profiteroles (3 options)

Accompanied with fresh local double cream and fresh fruit salad

£2950

You can add canapés or a starter to this menu at an extra cost Minimum 30 guests





Hot Fork Buffet

Pick 3 dishes:

Hungarian beef goulash
Classic Greek moussaka
Lamb Rogan josh
Thai red chicken curry
African beef stew with butternut squash
Baked aubergines with tomato and Parmesan

Beef dansak
Slow cooked beef in red wine and chorizo
Lime scented chicken with mushrooms and cream

Sweet and sour chicken Spanish albondigas Sweet potato Balti Pork cannellini bean and chorizo chilli Penne pasta "Al Amatriciana"

All of the above are served with rice, crusty bread, mixed leaf salad and hot new potatoes. Plus appropriate accompaniments for each dish

~ ~

Selection of tarts, cheesecakes, gateau's and profiteroles (3 options)

Accompanied with fresh local double cream and fresh fruit salad

£29.50

Minimum 30 guests

Grazing Table

# Meats and Cheeses grazing table

Glazed ham

Chicken liver pate

A selection of Italian and Spanish meats

Pork pies

Pigs in blankets

Mini quiches

Sausage rolls

A selection of cheeses

A selection of pickles

Crackers

Artisan breads

Chutneys

Sundried tomatoes

Olives

Fruits

A selection of crudities and dips

£16.50 per person

Minimum 30 guests







Afternoon tea buffet

Selection of cocktail sandwiches

Scones with clotted cream and jam

Selection of sponge cakes

Homemade sausage rolls

Freshly brewed tea/coffee

linen table cloths and napkins.

Price includes China plates, fresh flowers, waiting staff to serve tea and coffee and fresh

£16.50 per person OR

£21.50 to include a glass of Prosecco

All of our finger buffets come with china plates and coloured napkins of your choice.

Restaurant Hire charge for buffets Monday – Friday£100.00

Restaurant Hire charge for buffets Saturday's – Minimum spend of £750.00 Minimum number of guests for buffets on Fridays and Saturdays is 30 Mix and match finger buffet

Please choose 6 items you would like on your buffet.

(Extra items can be added at £1.00 per item)

£16.50 per person including tea/coffee (More GF and Vegan options can be available on request)

Selection of sandwiches Cheese and onion sausage rolls Jumbo pork sausage roll Classic pork pie Hot n spicy breaded prawns Hot mozzarella sticks Smoked salmon bagels Onion bhajis Butterflied breaded prawns Southern fried chicken aguions Savoury scotch eggs Vegetable Spring rolls Mini vegetable samosas Mini chicken skewers Assortment of quiches Spring rolls Reetroot falafel

Selection of sponge and fruit cakes



IN THE CRESCENT

24 CRESCENT ROAD ALVERSTOKE GOSPORT PO12 2DH

02392 582 157

INFO@ANGLESEYHOTEL.CO.UK