



parties

a selection of yummy bites as sharing platters or canapés
 each selection can be served as a mixed platter with a few of each item or as canapés, waitress
 served as priced in brackets

taste of the sea

smoked salmon & cream cheese spirals (£15)
 smoked salmon triangles w' dill & lemon (£15)
 crunchy calamari with aioli (£15)
 panko prawns with sweet chilli (£20)
 plaice goujons with tartare (£15)
 mini fish & chips w' pea puree in a cone (£22)

£18 platter (3 pieces of each) or as priced for
 18 served as canapés

filled mini yorkshires

ham & mustard
 creamy field mushroom
 beef & horseradish
 toad in the hole (sausage, béchamel &
 chutney)
 £12 per platter (one flavour per platter)

classic British bites

mini homemade quiches (£15)
 honey & mustard cocktail sausages (£12)
 tyrells crisps & mixed vegetable crisps
 (£4 per large bowl)
 mini sausage rolls (£8)
 finger sandwiches (choose your flavour! £12)
 £14 per platter or as priced served as canapés
 smoked almonds & cheese straws (£6)
 mini chicken & bacon pies (£15)

Mediterranean feast

bocconcini boats-bite sized mozzarella balls with sun
 blush tomato & basil (£14)
 green & black marinated olives (£4) per bowl
 chargrilled asparagus spears (£10)
 greek salad skewers (£14)
 Spinach & feta cigarillos (£10)
 £16 per platter



greek platter

lamb koftas (£20)
 classic greek salad
 falafel, hummus & olives (£10)
 grilled halloumi slices
 £16 a platter

party buffets & light meals

w&f ploughmans

home baked ham glazed with honey & mustard
vintage cheddar
grapes
celery
warm bread rolls
breadsticks & cruditie
chutney
£7.50 a head
add local cheeses - Smoked Lyburn, Tunworth
camembert & Isle of white blue
extra £2.50 per head

add mini pork pie tower & piccalilli
£28 (32 pies)

prosciutto platter

napoli salami & prosciutto
home baked ham & olives
mozzarella & tomato salad
£15 a platter

bread selection

crusty white & brown farmhouse bread
bread addiction sourdough
Warm baguettes
served with butter & olive oil/ balsamic
£8

additions

Add whole quiches, and salads from the BBQ menu, or platters of snacks from the canapé menu to personalise your buffet.

snacks from further afield

indian selection - samosas, onion bhajis,
pakoras served with mango chutney
oriental selection - sweet & sour money bags,
vegetable spring rolls & prawn wontons served
with sweet chilli
tempura - freshly battered vegetables with
sweet chilli & soy
£16 a platter



evening meals

served as hot buffet with our charming chefs serving all your guests

Lasagne (hampshire beef or mushroom & spinach)

Luxury salmon & cod fish pie

Chilli con carne with rice, nachos, & sour cream

Sausage & mash

Whole gammon with mash & pineapple

All served with your choice of side dishes

£10 per person

Cold buffets - delicious food laid out for your guests to serve themselves

Whole baked salmon (£2 supplement)

Homemade quiches using local vegetables & cheeses

Whole ham

All served with the 3 side dishes of your choice (see BBQ sides)

£10 per person

famous W&F BBQ's

the beautiful rose garden makes a gourmet BBQ an ideal feast at the Pavilion. The garden is large enough for a marquee if the weather concerns you, and the deep verandas mean we can BBQ under shelter whatever the weather!!!

All our meat is locally sourced and of exceptional quality.

£10 a head for 2 choices of meats & 3 sides

Isle of Wight 6oz steak burger
Award winning sage & onion
sausages
Lemon & tarragon chicken
drumsticks & boneless thighs
Lamb kofta
Veggie burgers
Halloumi & roast vegetable
skewers
Pesto & parmesan filled portabello
mushrooms
Crab & lobster burgers

Homemade red cabbage coleslaw
Herby new potato salad
Baby gem & rocket with balsamic
Classic mixed green salad with
Mixed leaves tomato, red onion &
avocado
Garlic bread
Mini corn on the cobs
Pasta salad with pesto & baby
spinach
Jewelled rice salad
Jacket potatoes

Go for the extra luxury and for
only £2 extra per person
Steak marinated in red wine &
garlic
Fresh salmon with dill (whole or in
portions)
Locally bought mackerel
Shell on prawn skewers
Lamb shish skewers
Chicken satay skewers

Tell us your favourite BBQ dish -
we can marinate and make it!

alternative salad ideas
fennel watercress & orange
garlicky green beans
broccoli with yoghurt & pumpkin
seeds
chargrilled vegetables with pesto
Middle Eastern carrot salad with
raisins
multi coloured tomatoes with
leaves & balsamic
wild rice salad with pomegranate
& almond



Weddings

At Watkins & Faux we sincerely believe that every wedding is unique and the food and style should reflect you as a couple. We have spent years designing menus with this in mind, tailoring it so your favourite tastes are there on your special day. However we appreciate that it can be a daunting task to organise a wedding and sometimes advice on what other people have done, and some rough cost guidelines are useful. So with that in mind here are some sample menus.

Winter feast

A selection of canapés

around 6-8 per person during a one hour welcome

£6.50 per head

Homemade carrot ginger & orange soup with bread

£4.50 per person

Classic roast beef

Hampshire raised prime beef served with all the trimmings

Yorkshire pudding, roast potatoes, gravy, stuffing, red cabbage, parsnips, carrots, peas, cauliflower cheese

£10.95 per person

Winter berry pavlova

classic meringue cream & dark berry dessert

£4.50 per person

Autumnal knees up

Free range homemade scotch egg served with leaves & piccalilli

£6.50

Award winning sausages served with mash & caramelised onion gravy with 2 choices of side vegetables

£8.95

Apple & Blackberry crumble with custard

£4.95



Summer extravaganza

Seafood canapés and snack buffet
£7.50

Luxurious BBQ

Grilled salmon fillets with a sumac & orange glaze
Steak skewers

Marinated sticky sweet chicken pieces
Watercress fennel & orange salad

Herby new potato salad

Rocket mixed leaves and avocado salad

Crusty bread

£18 per head

Cheese cake buffet

£4.50 per person

Choose a selection of your favourite flavours and compliment them with some fresh fruit

Strawberry, raspberry, mandarin, ginger, baked vanilla, chocolate, toffee

Spring festival

Tapas sharing plates

Salami, hams & mozzarella/ tomato & pesto salad. Olives & a selection of breads
£6

Poached salmon with hollandaise served with new potatoes, green beans & broccoli
£12.50

Classic profiteroles served with hot chocolate sauce

£4.50



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients, if you have a food allergy please let us know before ordering. Full allergen information is available.

Wine & Beer

This is a selection of the range that we sell. The full wine list can be found on our website.

In addition to these we also stock a wide range of spirits and soft drinks. If there is a particular drink you are looking for we are happy to stock extra items for your party.

Corkage available at £6 per 750ml bottle of wine/ sparkling wine. Corkage/ BYO is not available for spirits/ beers/ ciders.

Red

2013 Monastrell

Molino Loco, Yecla, Spain £3.75

£14.99 Monastrell is called Mouvedre in France.

Juicy fruit flavours & soft, silky tannins.

2013 Merlot Corvina

Ponte Pietra, Veneto, Italy £3.95

£15.99 Similar to a good Valpolicella. Great chilled on a hot day. Goes well with both meat & fish.

Sparkling

Veneto, Italy, DOC £4.99 Glass

£16.99 Bottle This is a classic prosecco for any occasion with delicate white stone fruit and lemon flavours.

2013 Prosecco Frizzante (Organic)

La Jara, Veneto, Italy, DOC £24.99

Gold 2015 Wine award winner. Frizzante has smaller, more gentle bubbles & a classic taste.

Beer

Bierra Moretti (draught, 4.6% abv) Italy £4/pint Our house draught lager, served ice-cold.

Peroni Nastro Azzurro (5.1% abv) Italy £3.50/330ml

Corona Extra (4.5% abv) Mexico £3.50/330ml,

Brooklyn Lager (5.2% abv) New York, USA £4/355ml

Punk IPA (5.6% abv) Aberdeen, Scotland £4.50/330ml

White

2013 Macabeo

Molino Loco, Yecla, Spain

Excellent quality & value, made with 100% Macabeo. Juicy fruit & a zesty finish.

2013 Trebbiano Garganega

Ponte Pietra, Veneto, Italy £3.95

£15.99 *If you like good Pinot Grigio you will love this wine. Fresh, lively with lots of ripe fruit.*

Rose

2013 Monastrell Rosado £3.75 glass/ £14.99 bottle

Molino Loco, Yecla, Spain

Dry, with aromas of strawberry & raspberry. Perfect with tapas & charcuterie.

2014 Syrah Grenache

Les Agasse de Joanis, Luberon,

France £22.99 *A medium bodied off dry rose for very easy drinking. Complements a wide range of food.*

Cider

Sheppy's (5.5% abv) Somerset

Made with a combination of cider & eating apples to produce a crisp, fruity taste.

Pimms Cider Cup (4% abv)

London £4/500ml *Cider made with Pimms... delicious and refreshing!*

Cirrus Minor (5.0% abv)

Mr Whitehead's, Hampshire £4/500ml *A well balanced & full-flavoured cider made with a unique blend of cider & dessert apples.*