

HENNINGS

Quayside Eatery · Bar · Boutique Gifts

Weddings & Private Functions.

Make your party exceptional.

Our Waterfront restaurant on Poole Quay is the perfect venue for a wedding, corporate function, birthday party or any other celebration.

We offer a full bar and coupled with one of our specially designed packages, you really cant go wrong.

Our venue is available on select dates through the year for private hire, for weddings and functions for up to 70 seated guests or 100 for buffet style

Please see below our price list for hiring our venue, along with other sundry items you may have considered.

We have put together some excellent catering and drinks packages, specifically created for catering for large private functions.

Some of these packages can be tailored to your specific tastes and requirements.

Thank you.

We hope we can help you put on a Banging Do for all to remember.

Hennings Quayside Restaurant,
Poole Quay, Dorset.

www.henningsquayside.co.uk

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Venue Hire costs

Off Peak Dates

October, November, January, February

Evening hire - Monday to Sunday Free hire

All Day Hire Monday - Thursdays £350

All Day Hire Fridays and Saturdays £750

Discounts maybe applied for large parties
Minimum spend applies

Peak Dates

April - September

Evening Hire Sunday - Thursdays From £250

Evening Hire Fridays and Saturdays £750

All Day Hire Monday - Thursdays £800

All Day Hire - Fridays, Saturdays
and Sundays - £1,500

December we are open for Christmas Party
Bookings

Discounts maybe applied for large parties
Minimum spend applies

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Drinks packages

Arrival Drinks Selection

Prosecco - £3.50 per person

Bucks fizz - £3

Pimms - £5

Aperol Spritz - £5

House Champagne - £45 per bottle

Cocktails and other drinks
available on request

Table Wine

Our own label exclusive house wines

Red, White and Rose available.

£15 per bottle

£13 each per 6 bottles

All our other wines are available on
request. Please ask us for a price.

Beers

3 pint pitchers of any draught beer - £14

Buckets of beer


6 bottles in a bucket of ice - £22

Budweiser or Peroni

Spirits and Cocktails

Double shot house spirits - £6

All Cocktails - £7.50



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Canape Parties

£2.50 each 3 for 6.50

4 for £8.50

6 for £12.95

Meat

Chicken, bacon and asparagus quiche

Ham, spring onion and cheddar tartlet

Mini Philly cheese melt

Honey and grain mustard sausages

Handmade hoi sin duck rolls

Tandoori and yoghurt chicken kebab

Chicken caesar pinwheel wrap

Pear, blue vinney and parma ham roll

Vegetarian and vegan

Cherry tomato, mozzarella and basil skewer

Mac and cheese nuggets with chilli jam

Bruschetta of tomato, feta and basil

Vegetable samosa with mint yoghurt

Brie, grape and cranberry crostini

Smashed guacamole and smoked pepper hummus crouton

Endives with Roquefort, baby pear, walnut and honey

Wild mushroom and roasted garlic tartlet

Mozzarella stuffed arancini with tomato sauce

Goat's cheese and red onion blini

Parmesan, polenta and sun blushed tomato

Seafood

Prawn and avocado vol-u-vent

Smoked salmon & cream cheese blini

Crab and spring onion rarebit

King prawns with chorizo and chimichurri

Fish 'n' chips with tartare

Smoked mackerel pate, horseradish, creme fraiche, cucumber

Scallops with bacon and herb oil 50p supplement

Sweet

Classic brownie with raspberries and white chocolate

Baby lemon tart with blueberry

Chocolate dipped New Forest strawberries (seasonal)

Cappuccino profiteroles

Millionaire shortbread

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Party food buffets

Sausage-Fest £8

New Forest Handmade jumbo sausages
Soft rolls, caramelised onions, chilli jam
Cheese, sour cream, sauces

Signature Barbecue Pulled Pork £9

Sour dough rolls, caramelised onions
Cajun coleslaw, relish and sauces

Sandwich Buffet £10

Mixed fresh sandwiches
Sausage rolls
Vegetable samosas
Homemade quiche
Marinated chicken skewers
Gourmet potato crisps
Fresh cut vegetables and hummus

Ultimate Charcuterie Boards £14

Local cheese board and charcuterie selection
Pickled and marinated anti pasti vegetables, chutney, olives,
Crusty breads and fine biscuits

Handmade Pizza Buffet £12

A selection of hot pizza, served with dips for your crusts and bowls of fries

Bacon and Sausage Sizzle £7

New Forest bacon rashers and prime pork sausages with fresh baked rolls
cheese and sauces

Jambalaya £12

Creole Rice, shrimp, chicken, spicy sausage, tomatoes and vegetables with
flatbreads and cool sour cream

Mexican Chilli bowls £11

Homemade chilli con carne served with Tortilla chips, long grain rice,
cheese, and cool sour cream and chives

Burger bar £12 per head

Steak, chicken fillet and wild boar and apple burgers
with a selection of artisan burger baps, caramelised onions
crisp lettuce and tomatoes, homemade coleslaw
cheese, bacon rashers, relish, pickles and sauces

Endless Chicken Wings £8.5

Marinated chicken wings served with a selection of dips and sauces
with baby leaves and homemade coleslaw

Don't worry!

**If you are vegetarian, vegan or have allergies or dietary requirements
our chefs will prepare alternative dishes for you.**

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Taco station - £14

All our tacos are gluten free and served with crisp gem lettuce, cheese, sour cream and chives, smashed avocado guacamole, our speciality charred corn salsa and spicy jalapenos. with a helping of black beans and hand cooked tortilla chips on the side

Choose two fillings plus a vegetarian

New Forest pulled pork taco

8hr slow roasted cider marinated pulled pork with spices and hickory barbecue sauce

Falafel taco(vegan)

Homemade falafel with roasted peppers

Smokey chicken & chorizo taco

Chicken, chorizo, peppers and onions

Marinated King prawn tacos

With lime, garlic, chilli and coriander

Halloumi tacos

Crispy herbed halloumi sticks

Steak tacos

Marinated New Forest beef & caramelised onions

Scallop tacos(seasonal) £1 supplement per person

Sustainable scallops with New Forest bacon

Sustainable fish tacos

Hand Battered fish goujons with lemon and tartare

Brisket Chilli Con Carne

Made with dry aged New Forest grass fed beef with all the right spices in all the right places

Pulled jack fruit tacos

wrapped in smokey barbecue sauce and smokey spices with grilled peppers

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3 course banqueting

Example 3 course menus

Menu 1 - Sharing Menu £35

Try our informal sharing menu for your wedding or event
Served on a selection of glass platters, boards and bowls
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Local and homemade breads with hummus and dipping oil

To start

Deli boards

Mixed charcuterie, blushed tomatoes, feta stuffed peppers,
Marinated olives, Manchego cheese with honey and almonds

The main event

King prawns with lemon and herb

Chicken and pepper skewers

Lamb albondigos in spicy tomato sauce

Smoked paprika and garlic potatoes

Mozzarella and cherry tomato salad with basil

Buckwheat tabbouleh

Yoghurt and cucumber salad with mint

To finish

Portuguese custard tart with fresh fruits

Menu 2 - Pie and Mash £29

A great choice for a traditional rustic informal meal at anytime of day

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Rustic tomato and mascarpone soup with crusty bread

Smooth chicken liver pate with onion jam and crouton

Local ham, spring onion and coastal cheddar tart

Wild mushroom bruschetta with cream, garlic and balsamic drizzle

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A proper filled pie in shortcrust pastry served with creamy mashed
potatoes, gravy and seasonal green vegetables

Your choice of two fillings

Chicken, bacon and leek

Chicken and mushroom

Steak and ale

Steak and kidney

Steak and stilton

Sweet potato and goats cheese

Mushroom and leek

Butternut and spinach

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Lemon meringue pie with raspberry coulis

Baked vanilla cheesecake with seasonal fruits

Chocolate brownie, caramel sauce and vanilla ice cream

Sticky toffee pudding, toffee sauce with custard

EVENTS

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Example menus

Menu 3 - Street food £34

Starters

Chicken croquette with Caesar salad
Mozzarella and basil pesto arancini with tomato sauce
Seared scallops with bacon and peas
Chicken satay, peanut sauce, oriental salad

Main Course

Mixed paella with crusty sourdough bread, aioli and crisp salad
New Forest Steak burger, paprika and garlic wedges, coleslaw and chutney
Slow roasted Barbecue chicken, skin on fries, Mediterranean vegetables
Thai green curry, chicken or king prawns, sticky rice and oriental vegetables
Halloumi, mushroom and spinach stack with couscous and red pepper sauce

Dessert

Cinnamon churros with chocolate dipping sauce
Tropical Eton mess
Key lime pie with Mango coulis
Toffee pannacotta with gingerbread and sesame tuille

Menu 4 - Seasonal(Spring) £40

Warm Breads and butter

Starters

Asparagus and hollandaise tart with chive oil and edible flowers
Smoked salmon and prawn cocktail with avocado cream and mango salsa
Crispy duck and bacon salad with sesame and soy dressing
Chef's seasonal soup

Main Course

Dorset lamb rump, dauphinoise potatoes, port wine and rosemary sauce.
Stuffed chicken ballotine with herb mousse in smoked bacon with lemon and thyme jus and crushed baby potatoes
Seared New Forest Sirloin of beef, potatoes & red wine sauce
Crab crusted cod, cheesy mashed potato and fish cream veloute

The above are all served with seasonal vegetables

Asparagus, broad bean, pea and mint risotto with parmesan tuille

Dessert

Lemon posset with fresh berries and homemade ginger shortbread.
Warm chocolate brownie, blood orange sauce and vanilla ice cream.
Local Berry pavlova
Milk chocolate bread and butter pudding with traditional custard

All of our menus can be adjusted to fit your occasion