



# **RAPHAEL'S RESTAURANT**

## **MENUS FOR ORGANISED PARTIES**

### **- 2014 -**

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## AT HAMPTON FERRY

In 1929, Ernie and Eileen Huxley moved to Hampton Ferry to operate a small holding market garden and look after the ferry, which was then the only link between Hampton and Evesham.

As their business grew, more and more people visited to buy Ernie's bedding plants and asparagus and Eileen began to offer afternoon teas to the weary visitors. The business developed further and expanded to include a camping site and fishery. To accommodate early rising anglers, Eileen expanded her cuisine to include sausage and bacon sandwiches, which in turn created Hampton Ferry's most famous culinary attraction!

Not one to waste good food, Eileen used the crusts from the loaves of bread to make Bread Pudding.

Hampton Ferry is now home to a holiday caravan site with seventy privately-owned holiday caravans, boat moorings, angling facilities and of course, Raphael's Licensed Restaurant.

The Ferry hasn't changed much since 1929 and remains Evesham's Natural Beauty Spot.

Now operated by the third generation of the family Raphael's is a friendly licensed family restaurant, with seating capacity for sixty. We offer high quality food in generous portions for a reasonable price and of course... bread pudding.

Raphael's Restaurant  
Hampton Ferry  
Boat Lane  
Evesham  
Worcestershire  
WR11 4BP

Telephone: (01386) 45460  
Email: [raphaels@hamptonferry.co.uk](mailto:raphaels@hamptonferry.co.uk)  
Website: [www.hamptonferry.com](http://www.hamptonferry.com)



# PERFECT PARTIES

## RECEPTION

A Selection of freshly baked canapes £4.25  
(See our Wine List on Pages 8 and 9 for reception drinks)

## STUNNING STARTERS

**Soup of the Day** £4.25  
Served with fresh bread rolls and butter

**Farmhouse Pate** £4.25  
A coarse farmhouse pate with mushrooms served with a fresh salad garnish, Melba toast and caramelised red onion chutney

**Fresh Melon Medley** £4.25  
Fresh ice cold melon

**Roasted Camembert** £5.25  
Camembert cheese stuffed with cranberry and seasoned with rosemary and garlic served with ciabatta bread and a fresh salad garnish

**Sea food Cocktail** £5.25  
Atlantic prawns on a bed of fresh salad garnish dressed with chilli and lime vinaigrette, served with thick cut granary bread and butter

**Garlic Mushrooms** £5.25  
Mushrooms in creamy garlic sauce over toasted ciabatta bread and served with fresh salad garnish

**Chicken Caesar Salad** £5.25  
Lean strips of chicken breast on crisp green salad with caesar dressing and croutons



## THE FEAST

### Traditional Roasts

- Succulent Roast Turkey with Sage and Onion Stuffing
- Tender Roast Beef with Yorkshire Pudding
- Slowly Roasted Suckling Pork with Sage and Onion Stuffing
- Honey Glazed Gammon
- Rosemary and Garlic seasoned Roast Lamb
- Chicken Fillet stuffed with Somerset Brie, wrapped in streaky bacon

All served with fresh seasonal vegetables and potatoes  
(Traditional Roasts can be served carvery style for groups of 25 or more)

### Fisherman's Pie

Smoked haddock, salmon and cod topped with creamed potatoes, served with fresh seasonal local vegetables

### Mushroom Wellington

Individual pastry parcel filled with creamy mushrooms served with fresh seasonal local vegetables and potatoes

### Roasted Stuffed Peppers

Roasted peppers stuffed with spicy ratatouille served with rice

### Chicken or Vegetable Curry

With rice and naan bread

### Chilli Con Carne

With rice

### Lasagne or Vegetable Lasagne

Served with fresh salad garnish and garlic bread

£7.50

## YUMMY PUDDS

### Bread Pudding

Our world famous bread pudding has been made using the same family recipe since the 1930s. Served with ice cream, cream or custard

£3.60

### Pies and Crumbles

Seasonal fruit crumbles and pies, served with custard

£4.25

### Hot Chocolate Cake

Hot chocolate sponge dripping with melted chocolate served with white chocolate sauce and fruit compote

£4.25

### Cheesecake

Fresh seasonal fruit cheesecake served with whipped cream

£4.25

### Trifles

Raphael's trifles are themed to complement the season and occasion

£4.25

### Fresh Fruit

Fresh fruit cocktail served with shortbread and whipped cream

£4.25

### Min-Pudd Buffet

A selection of bite-sized desserts served on a platter for your table to share

£4.25

## THE GRAND FINALE

### Cheeseboard

Savoury biscuits and a selection of English cheeses served with celery and grapes

£5.25

### Tea or Coffee

Freshly brewed Fairtrade Tea or Coffee with mints

£1.40

# BUFFETS

Raphael's buffets can be enjoyed in our own dining room or as an outside catered event. (Outside venues may require refrigeration and / or oven facilities).

Raphael's buffets are ideal when you have a large number of guests or when you are unsure exactly how many guests you have attending your event.

Buffets can serve large numbers of guests quickly and conveniently at their own pace.

Here are a selection of our favourite buffet ideas.

## **Finger Buffet** **£6.00**

Hand carved ham, free range egg-mayonnaise and tuna sandwiches, sausage rolls, vegetarian quiche, chicken goujons, pork pie, fresh celery, carrot sticks and grapes.

*This menu includes;  
Paper napkins and paper plates.*

## **Luxury Finger Buffet** **£7.50**

Smoked salmon and cream cheese, three cheese and spring onion, roast beef and horseradish rolls, spicy chicken wings, gala pie, vegetable samosas, spring rolls, fresh celery, carrot sticks with dips and grapes.

*This menu includes;  
Paper napkins and paper plates.*

## **Luxury Cold Buffet** **£7.50**

*Choose from two:*  
Sliced turkey, sliced roast beef, poached salmon or prawns in marie-rose sauce

Vegetable quiche (Vegetarian option), coleslaw and potato salad, fresh mixed leaf salad, tomatoes, cucumber, peppers, assorted pickles and crusty bread.

*This menu includes;  
Cutlery and crockery and serving staff to assist your guests*

## **Luxury Hot Buffet** **£7.50**

*Choose from three mains:*  
Fish pie, cottage pie, pasta bake, chicken curry, vegetarian curry, chilli con carne, lasagne

*Then choose from three side dishes*  
Fresh seasonal vegetables, jacket potatoes, new potatoes, rice, chips, fresh mixed salad

*This menu includes;  
Cutlery and crockery and serving staff to assist your guests*

## **Carvery (minimum 25)** **£7.50**

A choice of locally sourced roast meats, fresh seasonal vegetables and all the trimmings  
(25--35 guests 2 meats, 35+ guests 3 meats)

# SEASONAL AND THEMED EVENTS

Raphael's has a spacious beer garden with seating for eighty people as well as a large riverside lawn (perfect for a marquee), an ideal location for an outdoor celebration or fund-raising event.

## Barbecue

£7.50

*An excellent social mixer or fund-raising even*

Hot dogs, burgers, chicken portions, potato salad and coleslaw, fresh tossed salad, burger relish and sauces..

## Cream Tea

£6.00

*Ideal for coach parties*

Assorted sandwiches and cakes, scones with cream and jam.  
Tea and coffee

## Asparagus Lunches and Suppers

We serve Vale of Evesham Asparagus while in season  
(Saint George's Day 23rd April until Midsummers day 21st June each year)

## Christmas Parties

Our Christmas and new year party menu is available each year from mid September

## Three Point Tours

See our separate leaflet for details of our organised tours including a guided walking tour of beautiful Evesham and a river cruise along Shakespeare's River Avon.



# House Wine

Glass (187ml) £3.50    Bottle (750ml) £12.00

## Red

Oliver & Greg's Merlot (USA)

Voluptuous, soft and lingering. Upfront, juicy fruit flavours, rich in colour and a soft, supple finish.

Oliver & Greg's Shiraz (Spain)

Evocative, sumptuous and big. Packed full of blackberry fruits - smooth & juicy.

Oliver & Greg's Cabernet Sauvignon (Chile)

Indulgent, delicious and warm - exhibiting typical classic blackcurrant nose and ripe fruit.

## White

Oliver & Greg's Pinot Grigio (Italy)

Refreshing, light and crisp, with an aromatic nose.

This is a light and lively dry white wine.

Oliver & Greg's Sauvignon Blanc (South Africa)

Stylish, dry and crisp. Ripe and fresh on the nose with classic gooseberry aromas and concentrated citrus fruit.

Oliver & Greg's Chardonnay (South Africa)

Rich, creamy and smooth, with lots of ripe, tropical fruit and creamy oak.

## Rosé

Oliver & Greg's Zinfandel Rosé (USA)

Exciting, juicy and refreshing. Lots of ripe, fresh red fruits, followed by a touch of sweetness.





# Special Occasions

By the bottle

## Red

Alta Rita Merlot (Chile) £13.50

Fruity and fresh aroma, with notes of wood: elegant and spiced. Ripe and fleshy damson fruit. Balanced and persistent.

L'Emage Cabernet Sauvignon (France) £14.50

Silky smooth red with irresistible blackcurrant aromas

Vina Alcorta Rioja Crianza (Spain) £15.99

Soft, ripe red with silky vanilla notes and a delicious balance of fruit and tannins.

## White

Alta Rita Sauvignon Blanc (Chile) £13.50

Gooseberries and hints of citrus aromas. A refreshing wine that shows bright acidity.

L'Emage Chardonnay (France) £14.50

Fresh and crisp, this French Chardonnay combines minerality with well balanced tropical flavours.

Sartori Pinot Grigio delle Venezia (Italy) £14.95

Zingy and fresh with tongue-tingling acidity

## Rosé

L'Emage Rosé (France) £13.50

Dark pink colour. A glorious mouthful of raspberries, strawberries and cream. Fruity and crisp with a touch of vanilla.

Sartori Pinot Grigio Blush delle Venezia (Italy) £14.95

Elegant and crisp, with crunchy summer fruit flavours and just a hint of sweetness

## Sparkling

Prosecco Zonin DOC Cuvee Regal (Italy)

Glass (200ml) £4.95    Bottle (750ml) £17.95

Flowery and fruity on the nose. Harmonious, with a hint of sweet almond on the finish.



# PERFECT PARTY PLANNING

We will do all we can to make your special occasion the best it can be... here are some 'added extras' to create your perfect event.

## Linen Hire

Whether you are planning a large corporate event, a wedding, a small party or family affair, beautiful table linen can create a great impression for your guests.

## Table Flowers

Fresh flowers add style to any table setting. We recommend Gems Stems in Port Street, who has worked with us in the past.

Table arrangements start from £25.

Contact Gem's Stems to discuss your requirements:

25 Port Street, Evesham, Worcestershire. WR11 3LD  
Telephone: 01386 422 771



## Balloons and Decorations

Vale Balloons provides a professional balloon decorating service for special occasions, from weddings, birthdays and anniversaries to retirement, corporate and seasonal events. We can provide a wide range of balloon designs to enhance the wonder and delight of your party and have experience of decorating many of the popular venues in and around Evesham.

Vale Balloons, 2A Avon Street, Evesham, Worcestershire. WR11 4JA  
Telephone: Nikki 01386 41015 or 07773 343056

Email: [info@valeballoons.co.uk](mailto:info@valeballoons.co.uk)

## Table Menus and Place Cards

Table menus are a great way to personalise your event, with your name and date on the cover.

Place cards allow you to decide where your guests sit, they can also help waiting staff by identifying special dietary requirements before the event.

# PRIVATE PARTY BOOKING FORM

<b>Name</b>	
<b>Organisation (If applicable)</b>	
<b>Address</b>	
<b>Daytime Telephone</b>	
<b>Evening Telephone</b>	
<b>Email</b>	
<b>Date of function</b>	
<b>Guests arrival time</b>	
<b>Eating at (time)</b>	
<b>Departure time</b>	
<b>Venue (If not Raphael's)</b> We may require further information regarding this venue, such as access times, facilities etc.	
<b>Number attending</b> Final figures can be confirmed nearer the date	
<b>Purpose of Event</b> (Birthday, fundraising etc)	
<b>Menu Required</b>	
<b>Special Dietary Requirements</b> (if any)	
<b>Wine Required</b>	
<b>Invoice Address</b> (If different from above)	
<b>Signature</b>	
<b>Date of booking</b>	
<b>Deposit enclosed</b>	