

# The Golden Bowler

Freehouse, Restaurant, Real Ales  
Stubbington Lane, Stubbington, 01329 662845



Built around 1920 originally as a private residence by Isaac Hammond. The pub is positioned on the south side of Stubbington village and to the west of HMS Daedalus Airfield (an important part of Britain's air strategy during the 2<sup>nd</sup> World War). The original house travelled through various guises of residency under the Hammond ownership until 1966, when it was bought and converted to a private members club by the "Clifts", from his "Golden Bowler" retirement fund on leaving the RAF. They converted it to a Pub/Restaurant in the mid 70's and then sold it on in 1980 to Noel & Mary Pearce and partners. After over 35 years, the pub remains in the same family, with daughter Georgie & son-in-law Kevin at the helm.

## Buffet Menus

Whatever your requirements for a Buffet, we have years of experience ensuring that your event is a success. From a finger buffet in the bar, to a sit down cold buffet in our restaurant, we will do our best to accommodate your specific wishes. Please advise the Duty Manager of any specific preferences or dietary requirements.

### Finger Buffet from £9.95 per person\*

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Our minimum buffet for 10 people is priced at £13.95 per head. We offer price breaks for larger buffets (see below\*) and the price per person includes room hire, linen hire and VAT. The list of items is not exhaustive and is subject to availability. We will endeavour to ensure that your buffet has a wide selection of the items listed below, in a quantity suitable for your needs.

- A variety of filled sandwiches, including vegetarian options, on both white and wholemeal bread
- Sausage rolls, cheese puffs & filled vol-au-vents
- Chicken nibbles (a selection of drum sticks, BBQ wings, satay sticks, kebabs, etc.)
- Savoury Nibbles (a selection of crisps, tortilla chips, nuts, bread sticks, etc.)
- Homemade Quiche Lorraine (Cheese & Onion would be available as a vegetarian option)
- Crudités (a selection of vegetable sticks with a mayonnaise and/or salsa dip)
- Fruit platter (a selection of fruit; grapes, strawberries, melon, etc.)
- Cake (a selection of cup-cakes, sliced fruit cake, muffins, etc.)

### 2 Courses Buffet £16.95 per person

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Available for parties/groups of up to 24 people in our Restaurant or up to 12 people in our small private dining room. If you can't see what you're after then please ask.

Platters of Chicken breast, Roast Beef & Roast Ham  
Tomato & Basil pasta salad  
Salad potatoes  
Mixed leaf salad  
Homemade coleslaw & potato salad  
Tomato, red onion & green bean salad  
Homemade Quiche Lorraine  
Freshly baked bread roll & butter

Homemade apple crumble

Served with creamy hot custard

Profiteroles

Drizzled with a rich chocolate sauce

New Forest ice cream

3 scoops, strawberry, chocolate chip & vanilla

Strawberry Gateau

With fresh whipped cream

*Please select a choice of two desserts for your party*

## Drinks & Bar Facilities

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Tea and Coffee are available at £12.95 per jug, along with House wine by the bottle, fruit juice and/or water by the jug. A wide range of drinks are also available from our bar.

A deposit of £50 is required to secure your booking.

*We cannot guarantee that all of our dishes are 100% free of nuts and/or their derivatives. Our menu does not detail all of our ingredients used so please ask a member of staff before ordering if you have any particular allergy or requirements. All menus and offers are subject to availability. Prices shown include VAT at the current rate.*

*\*Buffet price breaks: £13.95 pp when catering for upto 30 people, £12.95 from 31 to 50, £11.95 from 51 to 70, £10.95 from 71 to 99 and £9.95 per person when catering for 100 people or more.*