



The Three Tuns Country Inn

Ringwood Road, Bransgore, Christchurch, Dorset. BH23 8JH

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Functions, Celebrations and Occasions



Traditional Barn and Marquee events





**Our traditional Grade II listed Barn and Marquee
are available to hire, either separately, or together.**

**We cater for anniversaries, birthdays, weddings, meetings or any other
occasion you may like to celebrate.**

We have a full range of catering available, including barbecues, hog roasts and buffets.

There is an outdoor seating area with umbrellas,
and a Petanque court which is also available for hire.

We have a full events licence for live music and a bar area inside the barn.

We can personalise the event to suit your special occasion and will ensure that you
and your guests have a memorable time.

Functions Manager

Rebekah Cummings

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threetunsevents@btconnect.com

Please contact for any questions, queries and available dates

To view the barn and marquee please book an appointment





Canapés on Arrival

Goats Cheese Tartlette with Beetroot

Crostinnis with Cream Cheese and Semi Sun Dried Tomato

Warm Asparagus wrapped in Parma Ham

Mini fish and chips





Wedding Breakfast "1"

Chicken Liver Parfait, Melba Toast and Crab Apple Jam
or
Cream of Vine Tomato Soup with Pesto

Lamb Bourguignonne with Smoked Bacon Lardons Creamed Potatoes and Snipped Chives
or
Poached Fillet of Salmon with Saffron and Lemon Risotto

Both served with fresh market vegetables

Strawberry Eton Mess Crushed Meringue and Chantilly Cream
or
Rich Chocolate Terrine with Clotted Cream and Raspberry Sauce

Coffee and Mint Chocolates





Wedding Breakfast "2"

Home Smoked Salmon Crème Fraiche and Blinnis

or

Warm Goats Cheese Parcel with balsamic tomatoes and baby spinach

Braised Pave of Beef in Red Wine, Mushrooms and Thyme Creamed Potatoes and Watercress

or

Medallions of Monkfish in Italian Ham Dauphinoise Potato and a Fish Veloute

Both served with fresh market vegetables

Sticky Toffee Pudding with Crème Anglaise

or

Vanilla pod Crème Brulee with Home Made Shortbread

Coffee and Homemade Chocolates





Wedding Breakfast "3"

Duck Liver Terrine Sour Cherries, Toasted Brioche and Smoked Sea Salt
or
Soft Shell Crab In a Tempura Batter with Aioli and Pickled White Cabbage

Fillet of English Beef Wellington Wild mushrooms , Tomatoes, Dauphinoise Potatoes and Bone Marrow Sauce
or
Assiette of Crab and Lobster Poached Local Lobster in Saffron Broth with a Fresh Crab Risotto

Both served with Buttered Baby Market Seasonal Vegetables

Valrhona Chocolate Tart with Peanut Ice Cream
or
Iced Mango Parfait Clotted Cream and Space Dust
or
A Selection of Artisan Cheese Local and Continental with Homemade Quince Preserve
Walnut Bread, Fruit and Celery

Coffee and a Selection of Homemade Chocolates





Vegetarian Options

Lentil and Tomato Moussaka with Salad

Wild Mushroom Risotto and Truffle Foam

Tomato and Goats Cheese Tart with Balsamic Reduction

Aubergine Tower with Tomato and marinated Soy Beans

Something You Might Like To Make Up Yourself





Finger Buffet Menu 1

Sandwiches:

Egg, spring onion & watercress

Honey roast Wiltshire ham with dijonnaise mustard and rocket

Caramelised cherry tomato and cream cheese tartlets

Sweet n Sour pork balls

Mini lamb samosa

Homemade warm sausage lattice

Thai style fishcakes with tomato salsa

Mini strawberry tarts with fresh cream

Crispy Vegetable Spring Rolls





Finger Buffet Menu 2

Sandwiches:

Chicken with lettuce and mayonnaise
Prosciutto ham with rocket

Smoked chicken and apple tartlet's
Crab cakes with pickled vegetables
Oriental dimsums

Semi sun dried tomato and courgette skewers with watercress pesto
Homemade warm sausage and red onion lattice
Crostinis with cream cheese, tomatoes and fresh herbs
Rich Chocolate Terrine with Cream





Finger Buffet Menu 3

Sandwiches:

Smoked salmon and crème fraiche
Roast rib eye of beef & watercress
Chicken Caesar and Sun Blushed Tomato

Oriental dimsums with oriental sauce
Thai king prawn skewers with chilli
Goats' cheese & sun-dried tomato tartlets
Homemade sausage and red onion lattice
Roasted asparagus wrapped in Parma ham
Fresh salmon & dill cakes with tomato sauce
Tartlettes filled with strawberries and cream
Rich chocolate tart and blueberries
Profiteroles with chocolate sauce





Barbecue Menu 1

Homemade steak burgers
New Forest pork sausages
Succulent skewers of oriental chicken
Citrus Monkfish kebabs
Assorted rolls/French bread
Mixed leaf salad
Potato and chive salad
Homemade Coleslaw

Eton Mess





Barbecue Menu 2

Homemade Aberdeen Angus steak burgers
New Forest pork sausages
Rosemary lamb skewers with spiced yoghurt
Citrus salmon kebabs
Tomatoes with feta, olives and polenta
Succulent skewers of oriental Chicken
Assorted rolls/French bread

Roasted pepper salad (assorted baked peppers garnished with capers, olives and feta drizzled with balsamic dressing)

Mixed Leaf Salad
Potato and chive Salad
Homemade Coleslaw

Exotic fruit salad in ginger wine syrup with ice cream
Rich Chocolate Terrine with Fresh Cream and Raspberry Sauce





Vegetarian Options

Mixed vegetable brochettes

Aubergine & sunblush tomato with hallumi cheese

Buttered corn on the cob

Cherry tomato and courgette kebab with provencale sauce





Hog Roast – roasted to mouth-watering perfection

A spit-roasted pig, sourced from local farms, cooked and carved by our chef for your guests.

Accompanied by the following –

Homemade assorted bread rolls

Tomato and mozzarella salad with pesto

Cous cous salad with peppers, peas and corn

Homemade sausage, herb and smoked bacon stuffing

Traditional apple sauce

Mixed leaf salad

Potato and chive salad (garnished with cornichons and capers in a mayonnaise dressing).

Homemade coleslaw

Crispy Crackling

Extras

Jacket potatoes, Roast Potatoes or Chips

Flowerpot Bread

Big bowls of salad (coleslaw, potato salad, mixed leaves etc)





Children's Menu

Chicken goujons

Cod and chips

Homemade Pizza (v)

Tossed Tomato Pasta (v)

Jelly and Ice cream





The traditional Barn has lots of character with its own bar and can be used for the more intimate of celebrations. Accommodating a sit down event to cater for up to 65 people. We can present the barn with long tables or round tables.

For a relaxed get together with no seating. A buffet table can be set up for the perfect occasion being, a christening, birthday, retirement or any occasion you wish for. A comfortable sociable event to be enjoyed for up to 100 people

The barn can also be used as your dance floor with a live band and/or a DJ. Enjoy your seating event in the marquee just 4 steps away for up to 120 people and dance the night away with the bar at your convenience.





The Marquee is a blank canvas to allow you to decorate your celebration using any colour theme you wish. The Marquee can accommodate up to 120 seating guests and 160 with the marquee extension. We are very accommodating when it comes to decorating so feel free to be as creative and artistic as you would like to be.

Outside the Marquee is the country setting of a fenced off garden area with available seating and the space for extra entertainment such as a bouncy castle, rodeo, children's tent, tepee or any other attraction you may desire. There is also a flood lit Petanque court and private garden.

