

DAMERHAM FISHERIES LTD

DAMERHAM, FORDINGBRIDGE, HAMPSHIRE, SP3 3HW

Telephone 01725 518446

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INTRODUCTION

**INDIVIDUALS OR BUSINESSES SEEKING
CORPORATE & PRIVATE ENTERTAINMENT**

Located between the New Forest & Cranborne Chase in Hampshire now known as the Western Downlands, this very secluded & picturesque chalk stream valley sites Damerham in one of the most unspoilt areas of Southern England.

Established in the early seventies and so landscaped as to blend comfortably with the chalk stream valley of the Allen river, for the soul pleasure of trout fishing on individually spring feed lakes with three miles of bank fishing & a mile of natural chalk stream, the now mature setting provides the tranquil arena for one of the finest Stillwater trout fisheries in the country.

The most outstanding feature of the lakes are their clarity which enables anglers to study individual fish movements & observe the abundant fly life in this most natural surrounding, thus making the stalking of individual fish on either fly or nymph a speciality.

Over the past twenty years we have at Damerham developed the specific strain of Blue Trout, cumulating now in over ten different colour shades & raised on our own spring water sites, fin perfect for your pleasure to observe & fish for, we look to an average fish of around 2.5lb (1.1Kg) with a dispersal of larger fish throughout the lakes.

We have been organising private parties and company hospitality days here at Damerham from the early 1980's

In the spring of 2008 we commenced work on our new lakeside fishing lodge facilities so as to offer an extended range for both our private and corporate fishing days along with a perfect venue for small company seminars and private individual exhibitions.

The new lodge & its facilities were made available from the autumn of 2008 & has been in continual use for corporate fishing days, small private luncheon parties, individual lunches & shoot suppers through the course of the winter.

A typical day at Damerham would consist of, on arrival breakfast either a full English, continental or just coffee & biscuits, followed by an introduction talk on the fishery.

Thereafter a full mornings spent fishing on the lakes with help & tuition if required (a qualified gillieing service can be arranged for those none fishing clients) before returning to the lodge for lunch at mid-day.

Our own in house chef creates menus to provide a wide range of styles traditional & yet creative in taste & ideas to fit around your day, examples of which can be found attached to this site, we also carry a wide extended range of wines from which to choose from, before coffee with which to round of a most enjoyable lunchtime in this lakeside setting.

After lunch we return to the water to fish through the afternoon till tea, returning to the lodge for presentations & gift of our Damerham Fisheries certificate signed by your instructors before dispersal.

A selection of gifts as presentational personal mementoes can be purchased from the lodge in the form of either Damerham fishing voucher which can be exchanged for further fishing days at the fishery or even fishing instruction through to personalised whiskey glass & pens with your personal inscription.

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CORPORATE AND PRIVATE HIRE

CLIENT RATES SEASON 2010

Thursday & Friday

March – October 2010

- A. *1-10 Persons.* *A silver service lunch with full choice from the menu served in the dining room of the fishing lodge.*
£2,860.00.
- B. *1-15 Persons.* *Served as either a silver service lunch or buffet, with full choice from the menu served in the dining room of the fishing lodge.*
£3,356.00.
- C. *1-20 Persons* *This can be taken either served as a sit down luncheon service or as a buffet in the dining room & out on the decking.*
£4,400.00.
- D. *1-25 Persons* *This is served as a buffet luncheon service in the dining room & out on the decking.*
£5,000.00.
- E. *1-30 Persons* *This is served as a buffet luncheon service in the dining room & out on the decking.*
£6,000.00.
- F. *The Season Business Rod.* *For the small informal fishing party, days taken as 30 fishing days throughout the season with your invited guests taking lunch in the lodge with a choice of two coursed from the menu board.*
£4,200.00.
- G. *The Half Season Business Rod.* *For the small informal fishing party, days taken as 15 fishing days throughout the season with your invited guests taking lunch in the lodge with a choice of two coursed from the menu board.*
£2,100.00.

All the above quotations are inclusive of V.A.T but do not include drinks, ancillary tackle hire or gillie services.

CORPORATE LUNCH MENUS

STARTERS

Salt and Pepper King Prawns and Squid

Tiger prawn tails and baby squid dusted in highly seasoned flour, deep-fried, served with chilli dip and sweet and sour sauce.

Warm Salad of Pigeon Breast

Lightly pan-fried pigeon breast sliced onto seasonal salad leaves with bacon lardoons, artichoke hearts and a walnut dressing.

Ceviche of Nile Perch and Scallops

Thin slices of Nile perch and scallops marinated with lime sushi ginger, coriander and a hint of red chilli.

Thai Beef Salad

Sliced seared sirloin steak, served on a crisp Romaine salad drizzled with a spicy lemon grass dressing.

Hot Smoked Salmon

Fillet of oak smoked salmon sat on a minted pea fritter coated in a sour cream and chive dressing.

CORPORATE LUNCH MENUS

MAIN COURSE

Half a Roast Duck

Crisp roasted Aylesbury duck stuffed with spiced blackberries carved onto a summer berry scented juice.

Rib Eye Steak

Char Grilled prime Scottish beef rib eye sat on parsnip flavoured mashed potato served with cubes of casseroled beef and roasted shallots.

Lemon Scented Chicken

Breast of Chicken marinated with thyme and lemon, pan fried and sliced around spring vegetable tagliatelle.

Haunch of Venison

Local Venison crusted with exotic spices served onto roast garlic and red onions drizzled onto a pomegranate flavoured sauce.

Loin of Pork

Thick sliced Pork loin served with a butter bean and chorizo tapas.

ALL ARE SERVED WITH SEASONAL VEGETABLES

CORPORATE LUNCH MENUS

DESERTS

Ginger and Apple Pudding

Sticky sponge pudding with apple and ginger served with hot custard and caramel sauce.

Passion Fruit Tart

A sweet pastry case filled with passion fruit cream garnished with fruit sorbets.

Mango Ice Cream

Homemade mango flavoured ice cream served with a warm rum sauce.

Chocolate Torte

Chocolate mousse on a sponge base with chocolate truffles and a whisky sauce.

Grilled Peaches

Grilled Peach halves with mango and almonds coated in a cardamon and saffron sauce.

Cheese Board

A selection of fine English & continental cheeses with black grapes and biscuits.

CORPORATE WINE LIST 2010

White Wines

- Sauvignon St Bris, 2007***
Domaine St Prix, Auxerris. £18.50
A beautiful crisp Sauvignon packed with concentrated flavours with a crisp zesty finish.
- St Veran, en Pommard, 2008.***
Domaine des Maillettes, Maconnais. £21.00
Sappy and concentrated with luscious fruitiness and a crisp finish..
- Sancerre, Chavignol, 2008.***
Domain Serge Laporte. £23.00
Packed with lovely gooseberry fruit flavours and a racy minerality and fresh finish.
- Pouilly Fume, Villa Paulus, 2007.***
Domaine Masson Blondelet. £25.00
A fabulous complex wine rich in style with a great weight of ripe fruit and flinty note, crisp with acidity.
- Chablis, 2008.***
Domain Pinson. £29.50
Wonderfully expressive with vibrant ripe fruit and zesty acidity.
- Cotes du Rhone, Cesar, 2007.***
Domaine Roche-Audran. £31.00
Full flavoured with a rich textured mouth feel, exotic fruit and long lasting finish.
- Chablis 1er Cru Mont de Milieu 2007***
Domain Pinson. £36.00
A very powerfull Chablis with tropical notes and a hint of spice, racy and packed with classic minerality.
- Meursault, Vielle Vigne 2006.***
Domaine Paul Garaudet. £48.00
Classic white Burgundy with tropic fruit flavours with spicy minerality and a great balance and finesse.
- Green Lip Sauvignon Blanc 2008.***
Jackson Estate, New Zealand. £19.50
Zippy with a dence tropical fruit flavours, herbaceous notes and a refreshing finish.
- Pinot Grigio, Alto Adige 2008.***
San Michele Appiano, Italy. £22.75
Plenty of thirst quenching apple and pear fruit flavours with classis smokeyness.

Red Wines

- Chateau Tersac.**
Corbieres 2005. £16.50
Our house red chosen for it's lovely rich succulent fruit taste and smooth finish.
- Chateau du Pave.**
Brouilly 2007. £23.00
Very easy to drink with raspberry and cassis fruit and tannins.
- Chateau Garraud.**
Pomerol 2004. £29.00
Masses of ripe black cherry fruit flavours, very soft and elegant.
- Vaqueryas, Cuvee Doucinello.**
Domaine le Sang des Cailloux 2005. £32.00
Massively powerful Rhone red with dark hedgerow fruit with cloves and smoky finish.
- Beaune.**
Domaine Pascal Bouley 2005. £36.00
Wonderfully expressive Pinot Noir, ripe strawberry fruit flavours with a hint of truffly game.
- Chateau Lassegue.**
St Emilion 1998. £38.00
An impressive wine, full round flavours with an elegant soft tannin.
- Chateau Siren.**
Margaux. £50.00
Classic Margaux, rich in ripe black cherry fruit, well balanced soft tannins and long length.
- Gevrey Chambertin.**
Domain Dupont Tisserandot 2006. £42.00
Packed with black cherry fruit, soft tannins and extra long length.
- Imperial Rioja Reserva.**
CVNE Rioja Alta 2000. £35.50
Deep coloured classic Rioja with rich fruit, spicy oak and great length.
- Chateau Bahans-Haut-Brion.**
Pessac-Leognan 2003. (2nd wine of Ch Haut-Brion) £60.00
A excellent wine from Graves and Pessac-Leognan every thing about this wine is classic.

A wide selection of other wines can be obtained along with Champagnes & fortified wines on application.

All Prices are inc V.A.T.