

## SPRING/ SUMMER MENU (APRIL – SEPTEMBER)

### STARTERS

#### HOMEMADE GIN SMOKED CONFIT SALMON

Soft quails egg, sweet & sour lemon, cucumber & Chardonnay mayonnaise

#### PRESSED HAM HOCK TERRINE

Wholegrain mustard, celeriac remoulade, Cider apple purée, rye crisp

#### ROASTED SPICED BAKED FIG & GOATS CHEESE MOUSSE

Heritage beetroots & pistachio crumb (vegan adaptation available)

#### CLASSIC PRAWN COCKTAIL

King prawns, Atlantic shrimps, baby herbs, cocktail dressing and avocado mousse

#### SOFT ITALIAN MOZZARELLA

Heritage tomatoes, basil & almond dressing, ciabatta crostini (vegan adaptation available)

#### ITALIAN ANTIPASTI, TO SHARE

Boards of cured meats, marinated olives, crostini's & dips placed on the dining tables (vegetarian adaptation available)

### MAIN COURSES

#### DORSET PORK LOIN

Spring greens, Dijon mash, heritage roast beetroot, black pudding bonbon, cider velouté sauce & crackling

#### PAN FRIED SCOTTISH SALMON

Pickled samphire, tomato fondue, chervil & parsley potato hash, beurre blanc sauce

#### SEARED HAMPSHIRE CHICKEN

Saffron arancini, confit cherry tomatoes, stem sweet broccoli & light chicken jus

#### BAKED CONCHIGLIE

Pasta shells filled with and a blend of Italian cheeses wilted spinach, tomato and basil oil parmesan crisp

#### DORSET ROASTED LAMB RUMP

Rosemary dauphinoise potatoes, minted peas, heritage carrots & red currant jus

#### PAN FRIED COD FILLET

Lemon mash, dill tartar sauce, crispy beer batter & crushed peas

#### BALLOTINE OF CHICKEN

Filled with a wild mushroom mousse, wrapped in Parma ham, grilled charred sweetcorn & saffron fondant potato with a madeira jus

#### ROASTED FILLED COURGETTES

Smoked paprika ratatouille, sundried tomato & Chardonnay olive dressing (vegan)

### DESSERTS

#### VANILLA PANNA COTTA

With textures of New Forest strawberries, pistachio praline and sable biscuit

#### BAILEYS CHOCOLATE ORANGE CHEESECAKE

White chocolate & caramel ganache

#### VANILLA RICE PUDDING ROULADE

Mango fruit sorbet & milk chocolate parfait

#### CLASSIC LEMON TART

Blackberry gin gel, Chantilly crème fraîche, lemon balm cress

#### HEATHER HONEY WHITE CHOCOLATE MOUSSE & RASPBERRY DOME

Roasted granola crumb

#### SUMMER FRUIT ETON MESS

Dorset whipped cream, freeze dried strawberry crumb

#### FOOD INFORMATION:

Bespoke dishes available on request. Please note that all our food contains allergenic ingredients. Please let your event coordinator know if you or any of your guests have any allergies or dietary requirements we should be aware of. All allergies and dietary requirements must be notified prior to your event date.

## AUTUMN/ WINTER MENU (OCTOBER – MARCH)

### STARTERS

#### ROASTED PUMPKIN ARANCINI

Rocket & red amaranth salad, amaretto dressing, gorgonzola cream (vegan adaptation available)

#### PAN-FRIED SEARED SCALLOPS

Pickled cucumber, cauliflower cous cous, golden raisin purée

#### CHICKEN LIVER PARFAIT

Poached baby pears, pear purée, sweet wine foam, soft brioche

#### BLUE CHEESE TWICE BAKED SOUFFLÉ

Red pepper jelly, baby beets & pickled carrots

#### HERB CRUMBED SCOTCH EGG

Mustard pickle, pea shoot salad

#### ROASTED PARSNIP & APPLE SOUP

Lemon thyme croutons (vegan)

### MAIN COURSES

#### GRILLED CHICKEN BREAST

Roasted butternut squash, parmesan gnocchi, baby spinach, chicken sauce

#### RED WINE BRAISED BLADE OF BEEF

Wholegrain mustard Pommes purée, stem broccoli, crispy pancetta, caramelised shallot, beef sauce

#### SMOKED PAPRIKA CURED HAKE

Served with tomato fondue, cavolo nero

#### SPROUTING BROCCOLI RISOTTO

Broad beans, deep fried hens egg, truffle egg (vegan adaptation available)

#### ROASTED BREAST OF DUCK

Sweet parsnip purée, spiced poached pear, choy sum & confit potato

#### DUO OF PORK

Pan fried pork loin, pressed pork belly, cavolo nero, cider vinegar mash & crackling

#### ROAST HAMPSHIRE CHICKEN

Roast Breast, cauliflower cheese purée, crispy potatoes, braised spiced cabbage, roast carrot & chicken gravy

#### NEW FOREST MUSHROOM WELLINGTON

Vegetable & potatoes of the season, creamy mustard sauce (vegan adaptation available)

### DESSERTS

#### BREAD & BUTTER PUDDING

Made with brioche, steeped raisins & homemade custard

#### SPICED RED WINE POACHED PEAR

Served with dark chocolate sauce pink peppercorn tuille (vegan)

#### WINTER BERRY COMPOTE CRÈME BRÛLÉE

With Vanilla shortbread

#### PROSECCO & ROSEHIP POSSET

Winter berry compote, orange shortbread

#### STICKY TOFFEE PUDDING

Served with a butterscotch sauce and vanilla ice cream

#### CLASSIC DARK CHOCOLATE FONDANT

Raspberry sorbet and a milk chocolate soil (vegan)

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## BBQ WEDDING BREAKFASTS

### BBQ SELECTION

Select 4 options from the below:

#### 6OZ WEST COUNTRY BEEF BURGERS

With tomato & chilli relish

#### DORSET MADE PORK SAUSAGES

With BBQ onions

#### MARINATED CHICKEN PIECES

Choose 1 marinade from: tikka, herb & garlic, Thai, barbecue, Cajun or lemon & thyme

#### MOROCCAN-SPICED LAMB BURGERS

With mint yoghurt dressing

#### STICKY BARBECUE SPARE RIBS

#### SALMON & KING PRAWN KEBABS

#### LOCAL PORK LOIN STEAK

### VEGETARIAN OPTION

(Both options included in all BBQ menus for pre-ordered vegetarians)

#### SPICY FALAFEL

With mint yoghurt dressing

#### VEGETABLE & HALOUMI KEBABS

### SALADS AND EXTRAS

#### SALADS

Please select 4 salads. Please ask your event co-ordinator for a list of options

#### GRILLED CORN ON THE COB

Brushed with garlic butter

#### SELECTED BREADS, DRESSINGS AND SAUCES

### DESSERT

#### PLATED DESSERT OF YOUR CHOICE

(Please choose a seasonal, plated dessert from the wedding breakfast menu)

#### SERVED WITH COFFEE AND TEA SELECTION

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## CHILDREN'S MENUS | £17.50 PER CHILD

(Advised for 2 – 10 year olds)

### CORDIALS FOR THE DRINKS RECEPTION & 2 COURSE WEDDING BREAKFAST

### MAIN COURSES

Select 1 dish for all children

#### GRILLED CHICKEN FILLETS

With mash potato (or skinny fries) and seasonal vegetables

#### BREAD PLAICE GOUJONS

With mash potato (or skinny fries) and seasonal vegetables

#### PASTA TWISTS

With creamy bacon or tomato & basil sauce and Italian hard cheese

#### SAUSAGE & MASH

With onion gravy (vegetarian sausages available)

#### CHEESE & TOMATO PIZZA

With skinny fries and seasonal greens

#### 'MAC & CHEESE'

With skinny fries and seasonal greens

### DESSERT

Select 1 dish for all children

#### SMALLER PORTION OF CHOSEN WEDDING BREAKFAST DESSERT

#### SEASONAL FRUITS

With raspberry sorbet

#### ICE CREAM

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