

BANQUETING SERVICE

Please select 1 choice from each course to produce your menu
Vegetarian/Dietary requirements catered for separately



Starters

Smoked Salmon with Horseradish, Potato Salad & Roasted Beetroot
Duck & Chicken Liver Potted Parfait with Early Grey Jelly, Apricot & Ginger Chutney
Smoked Chicken Salad, Mango Salsa, Lime & Chilli Dressing
Platter of Seasonal Melon with Mixed Berry Compote, White Wine & Orange Syrup
Roasted Vegetable & Sweet Potato Terrine with Red Onion Marmalade

Freshly Prepared Soup

Roasted Tomato with Rocket & Balsamic Dressing OR Croque Madam
Sweet Potato & Leek with Soured Cream & Spring Onions
Country Vegetable, Garlic Croutons
Cauliflower, Potato & Blue Cheese Soup with Herb Croute

Sorbet

Orange, Lemon, Pink Grapefruit, Blackcurrant

Main Course

Searched Chicken Supreme, Sweet Potato & Butternut Puree, Crispy Parma Ham, Herb Oil & Slow Roast Tomatoes
Braised Shoulder of Dorset Lamb, Hot-Pot Potato, Wilted Leeks, Crispy Black Pudding & Whole Grain Mustard Jus
Twice Roasted Belly Pork, Chinese Marinade, Noodle Greens, Plum & Soy Dressing
Char-grilled Chicken Supreme, Pearl Barley & Light Vegetable Broth
Roast Loin of Dorchester Pork, Braised Red Cabbage, Gratin Dauphinoise, Juniper Sauce
Pan Seared Salmon & Seasonal Greens with Vermouth Shellfish Chowder
Parma Ham Encased Pollock, Pappardelli Pasta, Olives, Roasted Tomato with Spring Onion & Saffron Mayonnaise
Roast Sirloin of Dorset Beef, Roasted Carrots, Pomme Puree & Red Wine Jus

Vegetarian Options

Open Tart of Roasted Sweet Peppers & Leeks topped with Somerset Goats Cheese
Broccoli, Somerset Brie & Mushroom Lasagne glazed with Parmesan
Tagliatelle tossed in a Leek, Sundried Tomato & Whole Grain Mustard Sauce
Wild Mushroom Risotto finished with Fresh Herbs & Smoked Cheddar

Desserts

Sticky Toffee Pudding with Butterscotch Sauce
Chocolate Orange Cheesecake served with Vanilla Cream
Lemon Curd Crème Brulè with Shortbread Biscuit
Eton Mess – Seasonal Berries, Meringue & Chantilly Cream
Orange Marmalade Bread & Butter Pudding served with English Custard
Apricot & Almond Tart with Peaches, Apricots & a Raspberry Coulis

Cheese Course - supplement of £2.00

A Selection of English & Continental Cheeses

Coffee with Mints

Freshly filtered Coffee & Chocolate Mints