



Wedding Menu

Below are a few examples of our options for your Wedding Meal. This list is only meant as an example of the dishes we have offered. Remember, we believe that every Wedding is unique, so we will work with you to design your perfect menu.

Starters

Savory Cheesecake

Roquefort and feta cheese with a light salad tossed in a walnut dressing

Gravadlax

Cured salmon with a dill and olive oil dressing

Homemade soup

Served with rustic bread

Duck Spring Rolls

Duck wrapped in filo pastry served with a plum sauce

Stuffed Portobello Mushroom

Portobello mushroom stuffed with peppers and topped with Dorset Blue Vinney

Crayfish Medley

A tian of crayfish tails served with salad and a rustic slice

Oven-Baked Camembert

Oven-baked Camembert with rosemary and garlic with baguette

Main Courses

Duck Breast in Honey

Breast of duck roasted in honey with a Morella cherry sauce

Fillet of Beef

Fillet of beef with a wild mushroom and cognac sauce



Lamb Shank

Lamb shank served in a red wine and rosemary jus

Stuffed Chicken Breast

Chicken breast stuffed with cream cheese and spinach with a creamy white wine sauce

Sea Bream

Oven-baked sea bream in a garlic and dill butter

Vegetable and Cheese Roulade

Spinach, wild mushroom and Blue Vinney roulade

Traditional Roast Beef

Roast Sirloin of English Beef served with Yorkshire Pudding

Roasted Cod

Roasted cod served with lemon and parsley crumbs

Desserts

Homemade Cheesecake

Raspberry Pavlova

Plum and Almond Pie

Crème Brulee

Strawberry Roulade

Dorset Apple Cake

Cheese Platter

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