



DORSET FINE DINING



# Dorset Fine Dining create weddings

## Lulworth Castle Wedding Catering

Sample menus  
&  
prices 2021/2022



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At Dorset Fine Dining HQ we have a team of experienced staff to work with you to create the most fantastic wedding. Our Executive Chef and team will work with you from the outset and be on hand to offer guidance and knowledge.

From creating your perfect menu and helping with styling, wedding cakes, wine and much more we can help guide you, putting you in touch with some of the best suppliers in Dorset who we have worked with for years, who will all work together to create the perfect day for you.

We have sample set menus however, we allow you the freedom to create your own menu with the help and guidance of our Executive chef we utilise the fantastic local produce Dorset has to offer but also allowing us the freedom to look elsewhere to create something amazing for your special day.

We offer three wine packages should you be interested from silver, gold to platinum all with their own distinctive offering and allowing you to mix and match if you wish, again we promote the local English wines and spirits which are produced in and around the Dorset area or if you have something specific this can be arranged for you.

We serve your arrival drinks alongside some of our bespoke canapés, serve the table wine, water and pour the toast. We have one of our wedding co-ordinator's on site to liaise with the staff at Lulworth should anything need sorting and making sure the day runs smoothly for you and your guests.

We love what we do and this shows in the service we offer.

On average couples allow 1.5 hours for canapés before a 3 course meal, included are 3 canapés, however you can choose more should you wish, depending on how you want the day to run.

Extra canapés are charged at £2+VAT for each additional choice.

Menu One, Two & Three include staffing, standard crockery, cutlery and glassware, table linen, napkins and basic equipment. Should we need extra equipment we will inform you.

# Canapés

## Cold

Rare beef, horseradish, potato  
Pulled pork wraps with sweet mustard mayonnaise  
Dates stuffed with goats cheese, pistachio, pomegranate and honey  
Smoked salmon choux buns, sour cream, charcoal  
Smoked mackerel, apple and fennel on rye  
Grilled courgette and ricotta rolls with basil, pine nuts and lemon  
Bocconcini, home sun blushed tomato, olive  
Charcoal rice cracker, goat curd, vine tomato  
Goats curd and broad bean toast  
Potato cakes, cream cheese and smoked salmon  
Cherry plum tomato pops  
Rare roast beef, mascarpone, rocket and horseradish toasts  
Edamame and ricotta charcoal crackers  
Gazpacho essence, balsamic caviar (sup)  
Charcoal scone, gravadlax, sour cream and chive  
Croustade of fresh crab, wasabi mayonnaise and sakura  
Ceviche of fish, lime, coriander, white wine, chilli and olive oil

## Hot

Chilli con carne crustades  
Black bean, chilli, cheese and coriander quesadillas  
Jerk chicken, sour cream  
Feta and mint won tons, honey yoghurt  
Brie and cranberry won tons  
Halloumi cider battered bites  
Chorizo in red wine  
Cheesy leek tarts  
Sticky sausages  
Welsh rarebit jackets  
Thai fishcakes cakes, sweet chilli  
Chilli poppers (vegan)  
Arancini balls with parmesan snow (assorted flavours)  
Ham and cheese croquettas  
Fish skin cracker, sweet minted peas  
Chicken satay  
Crispy pork belly bites, Dorset apple syrup  
Scallop with sweet nori (sup)  
Crispy Ham Hock, truffle mayo  
Duck Gyozas  
Panko calamari strips, aioli

Canapé **PAELLA** from £8 + VAT per person, minimum 50 guests

WHY NOT TRY LITTLE KIDEI BOATS OF PAELLA AS A MORE SUBSTANTIAL CANAPE

MEAT

SEAFOOD

VEGETARIAN

**Vegan Canapé Options upon request**

# Menu One

## To start

Jurassic coast hake fish cake, tartare sauce, Dorset watercress.

Caprese salad of bocconcini, Cherry tomatoes, olives, basil emulsion

Homemade chicken liver parfait, brioche, candied orange, chutney

Arancini of English goats cheese, Parmesan snow, Waldorf salad

## To Follow

Chicken breast, roast chicken veloute, scratchings, potato hash, roast carrot

Fillet of bream, samphire, micro new potatoes, caper, lemon and seaweed butter

Roasted squash, toasted seeds, rocket, Dorset watercress, lime yoghurt

Roasted loin of Tamworth pork, crackling, roasties, apple, cider sauce

## To Finish

Rich chocolate brownie, salted caramel ice cream

Sticky toffee pudding, clotted cream ice cream

Individual berry pavlova, Berry sauce

Lemon curd cheesecake, raspberry.

£68+VAT per person

(price will alter after 2022)

# Menu Two

## To Start

Torched mackerel fillet, buttermilk, beets, radish

Ham hock compression, apple textures, mustard fruit, orange and cardamon dressing

Grilled courgette ribbons, ricotta, lemon, toasted pine nuts, basil, balsamic

Crumbed halloumi, lemon, harissa, confit garlic, basil

## To Follow

Confit duck leg, tarragon, orange freekeh, chicory

Pan fried bass fillet, new potato and pea gateau, champagne sauce

Chicken shawarma, tabouleh, crispy onions, lime yoghurt, green beans

Roasted squash, spinach and goats curd pithivier, broad bean, pea and butterbean stew

## To Finish

Black cherry and amaretti trifle, cherry brandy syllabub

Chocolate crèmeux, raspberry textures, soil

Sable biscuits, vanilla cream, seasonal berries

Eton mess in a glass, flowers, crystallised violets

£75 + VAT per person

(price will alter after 2022)

# Menu Three

## To Start

Dorset Crab, pea panna cotta, compressed cucumber, shoots, flowers, rye, finger lime

Beetroot textures, beer soil, goat curd, flowers, cress

Cherry tomatoes, quinoa soil, tomato powder, vine, bocconcini, pesto

Duck liver parfait, toasts, kumquat, baby leaves

## To Follow

Sous vide lamb rump, ewes curd, gem, peas,

Sous vide sirloin of beef, chunky triple cooked chips, chimichurri, mixed salad (supp £5pp)

Sous vide Creedy carver duck breast, celeriac and potato dauphinoise, cherry sauce

Halibut fillet, skin scratchings with caviar, leek and carrot, cocotte potatoes, lobster sauce,

herb oil

Baked aubergine, cashew cream, humus, mizuna, toasted seeds

## To Finish

Signature 'Sweet Imaginarium'

A selection of five of your favourite desserts, allowing a bespoke mini trio per person

£86+VAT per person

(price will alter after 2022)

IF THERE IS ANYTHING YOU DO NOT SEE ON THE MENUS BUT REALLY WOULD  
LIKE PLEASE DO NOT HESITATE IN ASKING, WE ARE HERE TO MAKE YOUR DAY AS  
SPECIAL AS POSSIBLE.

**Sharing Menus** are ever more popular, it allows great interaction  
between guests and is a very relaxed way to eat.

Priced from £70 + VAT per person 3 course  
(price will alter after 2022)

**Starter sharing platters**

Choose from either:

Build your own Bruschetta

Italian antipasti

Spanish Tapas

Seafood

Vegan (allotment below)

**For main course choose either:**

Slow roasted leg of lamb or pulled lamb,

Shawarma chicken or roasted with fresh herbs and caramelised lemon

(Supremes or whole)

Roast topside, sirloin or fillet of aged beef cooked sous vide

Loin, belly or shoulder of pork

Platters of the above served with 3 salads from the list below plus minted new  
potatoes

Homemade slaw with coriander and toasted seeds

Roasted squash, feta and pesto

Grilled Mediterranean vegetables, wild garlic

Watercress, rocket and Dorset watercress

Chargrilled greens, chilli and caramelised lemon

Selection of seasonal green vegetables with a mint dressing

Coleslaw

Radish, dill, cucumber and sour cream

Tabouleh

Add your ideas.....

**Desserts**

Choose from Sharing pavlovas to the Signature Sweet Imaginarium dessert platters.

# ‘Vegan Allotment’

£POA

THE DISHES ARE SMALL, SO TREAT IT LIKE TAPAS AND TRY A FEW DISHES TO SHARE OR CHOOSE ONE  
AS A STARTER!

Wontons with mushroom, lemon and spinach

Chilli poppers, vegan cream cheese and finger lime

Vegan cheese, beets, cavolo nero crisps

Grilled courgette rolls, vegan cheese, lemon, basil, line nuts

Chickpea, aubergine and tomato stew

Fine beans braised in tomato, garlic, chilli and herbs

Charred broccoli, chilli, lemon

Sweet potato, chickpea, wild mushroom cakes, satay

Vegan cashew cream Mac n Cheese, kibbled onions, nutritional yeast

Lentil, sweet potato and bean curry, flatbread

Pulled JD's bbq jackfruit, gem, charcoal bun

Black bean bubble burger, siracha and coriander mayo

Charred leeks, vegan cheese, cashew cream, pine nuts and lemon

# Vegan Sweet Patch

£POA

Chocolate tofu mousse, caramelised  
orange

Peanut butter and agave nectar  
cheesecake

Apple crumble Oatley custard

Beetroot chocolate brownie

Tiramisu

Salted caramel brownie

Eton Mess

Banoffee



## Added extras

A choice on the menu adds £4.50pp per course

Amuse Bouche Add £3.50pp

Palate Cleanser Add £3pp

Six course tasting menu £99pp upwards

Sharing Seasonal vegetables Add £4pp

Sweet Imaginarium for menus 1 and 2 Add £4pp

Local Cheese Course Add £12pp

## **BBQ All Fired Up!! Loads more options than those listed**

£POA

Ribeye dry aged	Jerk chicken
Hanger, cooked rare with spring onion, coriander and garlic	Chorizo
Sticky pork ribs	Satay chicken
Marinated chicken legs	Teriyaki pork
Belly pork from The Rusty Pig, crackling, apple sauce	King prawns, chilli, garlic and lemon
	Mackerel
	Salmon
Loaded burgers	Mussels on the rocks
Hot dogs	Scallops in the shell

LOTS OF OPTIONS FOR SALADS AND SIDES FOR THE BBQ. OTTOLENGHI IS A TRUE  
FAVOURITE....

**Dessert from the Grill!!** BBQ pineapple with salted caramel rum sauce,  
pecans and toasted coconut....

# Extra / Evening Food Options

(price will alter after 2022)

**Hand cut chips or fries** £3.75 + VAT per person

Served in newspaper cones with a choice of malt vinegar, bloody Mary ketchup and truffle mayonnaise

**Tacos** £7.5 + VAT per person

Meat and vegetarian fillings available, fully loaded!!! Bean and cheese, chilli beef, vegan, Moroccan lamb, bbq chicken or invent your own! with salad, sour cream etc

**Mac 'n' Cheese** Say no more... £6.5 + VAT per person

Macaroni cheese with a variety of toppings to choose from pulled bbq ribs and kibbled onions, mozzarella and tomato, cheddar and leek and more...

**Spicy buffalo wings and fries** £6.50 + VAT per person

Roasted spicy chicken wings, homemade fries....

**Sushi** £9pp + vat

A selection of sushi and maki rolls, made fresh with pickled ginger, soy and wasabi! A real treat and something completely different. (vegetarian options also)

**Bao Buns** £9pp + vat

Steamed buns filled with a choice of sticky bbq glazed belly pork, confit duck and teriyaki or sticky jackfruit.

**Crispy soft shell Crab, Asian slaw, brioche buns** £9 + VAT per person

A wow factor and a fantastic way to end the day.. So So tasty

**Breaded fish goujons and chips** £8 +VAT per person

Cod goujons in breadcrumbs, fries and served in newspaper cones with a selection of sauces

**'THE" salt beef sandwich** £7.5 + VAT per person

Homemade salt beef served warm on crusty sourdough, pickled gherkins, Monterey Jack cheese and sweet mustard dressing

**West Country Ploughman's £9.50 +VAT per person**

Selection of 5 local cheeses, honey roast ham, crusty bread, pickles, fruit and celery

	Scotch eggs £2 + VAT per person
Add:	Pork pies £1.50 + VAT per person
	Sausage rolls £1.80 +VAT per person

Without Home cooked ham £7 + VAT per person

**Toasties!!** £5 + VAT per person

WHO DOESN'T LOVE A TOASTIE...Cheese or cheese and ham or invent your own!! Cheese and jam is lovely!

**Classic Fish Finger Sandwiches with tartare sauce** £6 + VAT per person

**Yakitori grill** £12pp +vat

A selection of fish, meat or vegetarian skewers, glazed with assorted marinades, served fresh off the yakitori, circulated to your guests, also great for arrival instead of canapés.

**Bespoke Cheesecake** £POA

A chosen tower of fine cheeses, garnished with fruits, flowers and all the usual cheese accompaniments. A wow factor during and after the meal...

**Retro sweet shop** £4.5 + VAT per person

A selection of all the old favourites, paper bags and scales! Let us know if you have any favourites..

**Nachos** £5.5 + VAT per person

Crispy tortilla crisps, tomato salsa, mozzarella, guacamole, sour cream and jalapeños

**Crispy Bacon sandwiches** £5.50 + VAT per person

The best local smoked back bacon in crusty fresh bread roll, a selection of sauces

**Pulled Moroccan spiced lamb** £8.5 + VAT per person

Slow roasted lamb shoulder, soft tacos, tzatziki, tomatoes and crisp gem

**BBQ Burger or hot dog in a bun** £7 + VAT per person

Selection of sauces and sides for guests to build their own dirty burger/dog

**Pasties** £7 + VAT per person

Great as an evening snack.. choose from: Leek, thyme and cheddar  
Potato cheddar and onion  
Traditional

**Pizzas** £8.5 + VAT per person

Assorted toppings, let us know your favourite!!

**Hog Roast** £8 +VAT per person

Locally sourced Tamworth hogs provide the tastiest treat for guests and are just scrumptious topped with piquant apple sauce, crispest crackling in a freshly baked roll.

**PIES** £6 +VAT

A warming selection of shortcrust pastry pies, choose from, cheddar and leek, steak and ale, steak and kidney, chicken and ham, chicken, bacon and leek.

Ve/ Vegan options to include spiced butternut squash or curried cauliflower and potato.

These can be served on their own or with rich buttery mash and caramelised onions.

**Macarons!!** A fantastic selection for you and your guests to enjoy after your meal, perhaps with coffee!!

Banana, Hazelnut, Cherry, Speculoos, Milk Chocolate, Pistachio, Mango and Coconut.

Macaron shells are hand-filled with pâte de fruit and creamy mousseline filling £ POA full selection is given, batch is 96 pieces

Or perhaps **ECLAIRONS!!**

Same base as the macarons but in the shape of eclairs, the flavours we do are:

Blackcurrant and coconut, mango and chocolate, pistachio and cherry, vanilla and raspberry, speculoos and caramel, dark chocolate and vanilla, vanilla and raspberry and banoffee... £ POA full selection is given, batch is 80 pieces



We can offer a fantastic tasting of some of the finest caviar. If you wish to offer something truly special, whether on its own or as part of a dish.

We can add 23carat gold leaf on top of this to truly elevate your food and impress your guests.

Their Classic Cornish Salted Caviar is made with Cornish Sea Salt, the preferred choice of many Michelin Starred chefs. The addition of this naturally produced sea salt rather than standard food grade salt lends itself perfectly to our caviar and brings out the renowned clean and creamy taste of Exmoor Caviar.

Exmoor Caviar can now be seen gracing the menus of 80 Michelin Stars here in the UK.

**ANYTHING ELSE YOU FANCY NOT ON THE LIST, LET US KNOW, WE ARE ALWAYS LOOKING TO ADD GREAT THINGS TO OUR LIST!!!**

## Drinks

### Arrival & Wedding Breakfast drinks

A drinks service fee of £5.8 + vat per person

will apply should you choose to supply your own drinks for the drinks reception and wedding breakfast  
To include chilling, glass hire, serving & bottle/cardboard disposal (not including bar drinks if clients supplying)

## Bar

Bar, to serve your own drinks £6+vat per guest, staffing is included until midnight, after which £18.50p/h, per member of staff applies.

Bar structure £700 to include fridges and back bar.

Drink Packages All prices need vat added

Bronze £21 per guest + vat (2021) | £24.00 per guest (2022) £26 per guest (2023)

1 glass of bucks fizz per guest for the drinks reception

2 glasses of house red or white wine with the wedding breakfast

1 glass of Prosecco for the toast

Silver £25.50 per guest + vat ( 2021) | £27.00 per guest (2022) £30 per guest (2023)

2 glasses of Prosecco or Pimm's per guest for the drinks reception (choose 1 type of drink)

1/2 bottle of house red or white wine with the wedding breakfast

1 glass of Prosecco for the toast

Gold £41.50 per guest + vat (2021) | £44.00 per guest + vat (2022) £47 per guest (2023)

2 glasses of house Champagne for the drinks reception

1/2 bottle of house red or white wine with the wedding breakfast

1 glass of dessert wine per guest

1 glass of champagne for the toast

