



MOLECULAR MAGIC
CREATIVE CATERING



Magical Weddings at Lulworth Castle **Sample Quote 2023**

Our service at Lulworth include:

- Table set up on the day
- Lemon & Lime bubbles for your water glasses
- Dry Ice display with starter or dessert
- Rustic rolls with Somerset butter and Dorset Pestiko
- Choice of 5 canapes per person
- 3 Course Wedding Breakfast (set menu)
- Evening Food of your choice
- Waiting Staff and Catering Manager
- Kitchen Staff and Chefs
- Standard Hiring Cost (cutlery, crockery, white table linen & napkins, glassware & standard equipment)

On the table:

Dry ice served with starter or dessert
Lemon & Lime bubbles for your water glasses

Rustic bread rolls,
Somerset butter and Dorset Pestiko.

Canapes x5pp:
Price: £13 per person

Apple & oak smoked salmon,
Lemon & black pepper dust.

Dorset lamb Kofta,
Mint yoghurt.

Leek & potato shots,
Smoked paprika & Parmesan.

Bacon tree

Goats cheese & beetroot playdough,
Walnuts, bee pollen, sage.



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3 Course Wedding Breakfast
(1 choice of starter, main course, dessert)
Price: £72 per person

Starters:

Dorset Apple & oak smoked salmon,
Mousse, cold smoked.
Dill cheese, cucumber, caviar, M's Bakery sourdough, Yuzu gel, red vine sorrel.

New Forest asparagus,
Isle of Wight Blue, edible charcoal, pumpkin seeds, spiced sausage.

Somerset goats' cheese,
Grilled & playdough, Beetroot foam, walnuts, sage, bee pollen.

Main courses:

Sea Bass fillet,
Squid ink linguini, Mundeford crab cream, chilli, lime & coriander.

Free range chicken supreme,
Parsley & white truffle mash, squash puree,
Pancetta, courgette, Chardonnay cream, pea shoots.

36H slow cooked belly of pork,
Dorset chilli jam, apple, cider glaze,
Baby carrots, red mustard frills.

Desserts:

Vanilla & raspberry cheesecake,
Raspberry bubble, freeze dry, jelly, fresh raspberries,
Biscuit crumb.

Lemon tart,
Wild strawberry crème Fraiche, Italian meringue, lemon moonshine gel.

Chocolate mousse,
Chocolate soil, raspberry bubble, pistachio praline,

Evening Food:

Price: £16 per person

Cheese board:

Selection of local cheeses,
Pickles, chutneys, grapes, celery, dry fruits, olives, marinated vegetables, Hummus, Pesto, rocket,
Sun dried tomato, butter, rolls, biscuits.