



DORSET FINE DINING

Partnering with

Lulworth Castle

Create Weddings

Sample Menus & Prices 2022/2023

dorsetfinedining.co.uk



DORSET FINE DINING

Create Weddings

At Dorset Fine Dining HQ we have a team of experienced staff to work with you to create the most fantastic wedding. Our Chefs 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 ordinators 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 canapé.

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

Set up the day before is charged at £150 exc VAT to cover staffing and travel.

Canapés

Cold

Smoked salmon blinis, creme fraiche, caviar

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, basil

Charcoal rice cracker, whipped goats cheese, vine tomato

Goats curd, mint and broad bean toast

Rare roast beef, mascarpone, rocket and horseradish toasts

Edamame, lemon and ricotta charcoal crackers

Gazpacho essence, balsamic caviar (supp)

Charcoal scone, gravadlax, sour cream and chive

Croustade of fresh crab, citrus mayonnaise

Ceviche of fish, lime, coriander, white wine, chilli and olive oil



Hot

Wild boar sausages, Dorset apple syrup

Free range Jerk chicken, sour cream

Feta and mint parcels, honey yoghurt

Brie and cranberry won tons

Halloumi cider battered bites, chipotle mayonnaise

Chorizo in red wine

Gruyere and leek tarts

Sticky cocktail sausages, Dorsetshire sauce

Welsh rarebit jackets

Thai fishcakes cakes, sweet chilli

Falafels with humus (vegan)

Arancini balls with parmesan snow (assorted flavours)

Ham and cheese croquettas

Crispy pork belly bites, toasted sesame oil and mirin

Squid ink arancini, parmesan

Isle of Wight padron peppers, Dorset sea salt

Crispy ham hock scrumpet, grain mustard mayo

Duck Gyozas, sweet chilli

Pork scratchings, apple sauce



Menu One

To start

Torched mackerel fillet, smoked horseradish mayonnaise, beetroot textures, sourdough

Mozzarella, tomatoes, olives, basil and buttermilk emulsion

Conker gin cured salmon gravadlax, cucumber and dill gel, rye croutons, red vein sorrel

Homemade chicken liver parfait, brioche, candied orange, caramelised oranges

Arancini of Rosary goats cheese, chervil, parmesan snow, pesto, cress

To Follow

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

Fillet of bream, samphire, caper, lemon and seaweed butter

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

Leek, caramelised shallot and roquefort cheese, candied walnuts

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

To Finish

Dorset apple cake, spiced apple cake ice cream, Somerset cider brandy syrup

Sticky toffee pudding, clotted cream ice cream

Individual berry pavlova, berry sauce

Passion fruit curd and mascarpone cheesecake, raspberry, flowers

Barbers 1864 cheddar, locally made oatcakes, salted butter, seasonal fruit chutney



Menu Two

To Start

Ham hock scrumpet, apple, fennel and jalapeño slaw

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

Burrata, Isle of Wight Heirloom tomatoes, basil, olive oil

Burnt bass fillet, celeriac, apple, radish and chive remoulade, parsley oil

Rosary goats cheese and poached pear tart, honey and hazelnut dressing, cress

To Follow

Hake fillet, bonito butter, sea asparagus, lobster and coconut bisque

Guinea fowl breast, wild mushroom mousseline, veloute split with tarragon oil

Roasted squash, kale and goats curd pithivier, butterbean, chive and white wine emulsion

Fillet of lemon sole, leek, carrot, chartreuse butter, champagne sauce

Braised brisket of beef, root vegetables, smoked garlic

To Finish

Chocolate crèmeux, feuilletine, cherries

Strawberries, lime meringue, strawberry and elderflower coulis

Rum poached pineapple, coconut panna cotta, pink peppercorns

Pear and almond tart, Amaretto creme diplomat

White chocolate and fresh vanilla panna cotta, raspberry



Menu Three

To Start

Dorset crab, sour cream, charcoal cracker, finger lime, cress (Supp)

Roscoff onion and cave aged cheddar rarebit en croute, bacon ketchup

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

Lulworth Estate venison loin, miso mayonnaise, pickled cucumber, radish

Carrots in savoury soil, toasted pumpkin seed mayonnaise

To Follow

Sous vide lamb rump, smoked bacon, garden pea and fresh mint fricassee

Sous vide fillet of aged beef, haggis, whiskey sauce (supp £5pp)

Sous vide Creedy carver duck breast, caramelised orange sauce, kumquat marmal

Halibut fillet, asparagus, morels, chicken glaze

Charred Hispi cabbage, smoked butter, sourdough crumb, truffle

To Finish

Signature 'Sweet Imaginarium'

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

The Flowerpot

An edible flowerpot, chocolate cremeaux, soil, flowers, lemon balm, pebbles



If there is anything you do not see on the menus but really would like, please do not hesitate to ask, we are here to make your day as special as possible.

Sharing Menus

Ever more popular, the sharing menu allows great interaction between guests and is a very relaxed way to eat. **3 course from £74.00**

Starter Sharing Platters

Choose from either:

Build your own bruschetta

Italian antipasti

Spanish tapas

Seafood

Vegan (allotment on the next page)

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 of 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’

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

Charred broccoli, chilli, lemon

Sweet potato, chickpea, wild mushroom cakes, satay

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



‘Vegan Allotment’

Chocolate tofu mousse, caramelised orange

Apple crumble Oatley custard

Salted caramel brownie

Cheesecake, choose your flavour?



Added extras

A choice from menu 1,2 and 3 **£4.50** per course

Amuse bouche **£3.50**

Palate cleanser **£3.00**

Six course tasting menu. Starting from **£99**

Sharing seasonal vegetables **£4.00**

Sweet Imaginarium for menus 1 and 2 **£4.00**

Local cheese course **£12.00**

Cutting and serving the wedding cake on platters **£30.00**

BBQ All Fired Up

Dry aged tomahawk steak cooked sous vide with a miso butter, finished over the fire **POA**

OR cover the tomahawk in edible gold leaf and Dorset sea salt! **POA**

Ribeye dry aged

Hanger, cooked rare with spring onion,

coriander and garlic

Sticky pork ribs

Marinated chicken legs

Belly pork with crackling, apple sauce

Local beef burgers

Proper hot dogs

Jerk chicken

Chorizo

Chicken shawarma

Teriyaki pork fillet

King prawns, chilli, garlic and lemon

Mackerel fillet

Sardines

Salmon

Mussels on the rocks

Dessert from the Grill!

BBQ pineapple with salted caramel rum sauce, pecans and toasted coconut

Extra/Evening Food Options

Hand cut chips or fries **£4.50** or string fries **£3.75**

Served in newspaper cones with a choice of malt vinegar, ketchup, mayo or truffle mayo!

Dirty fries **£4.50**

Served in disposable tubs, loaded with spicy beef chilli, cheese and sour cream or vegetarian chilli.

Tacos **£7.50**

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 **£6.50**

Macaroni cheese with a variety of toppings to choose from pulled bbq ribs and kibbled onions, mozzarella and tomato, cheddar and leek or make your own topping!

Sushi **£9.00**

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

Bao buns **£9.00**

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 **£9.00**

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

Breaded fish goujons and chips **£8.00**

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

‘THE’ salt beef sandwich **£7.50**

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

West Country ploughman’s **£12.50**

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

Add:

Scotch eggs **£2.00**

Pork pies **£1.50**

Sausage rolls **£1.80**

Without home cooked ham **£11.00**

Toasties **£5.50**

Who doesn’t love a toastie... Tallegio and pastrami, Somerset Brie, tomato and chilli jam, spinach, jalapeño and Monterey Jack, chicken, ricotta, roasted pepper and basil, tuna melt, Somerset brie and bacon, Home cooked ham and cheese, Cave aged cheddar.

Focaccia Toasties! **£6.00**

Freshly made focaccia, split down the middle filled with mozzarella, basil, tomato and rocket or any of the above (may affect the cost)

Classic fish finger sandwiches with tartare sauce or ketchup **£5.50**

Yakitori grill **£12.00**

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 **£4.50**

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

Nachos **£5.50**

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

Crispy bacon sandwiches **£5.50**

The best local streaky or back bacon in crusty fresh bread, a selection of stokes sauces.

Pulled Moroccan spiced lamb **£8.50**

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

BBQ burger or hot dog in a bun **£7.00**

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

Pasties **£7.00**

Great as an evening snack.

Choose from: Leek, thyme and cheddar, potato cheddar and onion or traditional

Pizzas **£8.50**

Assorted toppings, let us know your favourite!

Pulled Pork Buns **£8.00**

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 **£6.00**

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 **£POA**

Full selection is given, batch is 96 pieces.

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.

Eclairs **£POA**

Full selection is given, batch is 80 pieces.

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.



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.

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.

Drinks

Arrival & Wedding Breakfast drinks **£5.90**

A drinks service fee 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 **£7.00** per guest attending the evening, staffing is included until midnight, after which **£18.50p/h**, per member of staff applies.

Glassware package for your own drinks **£3.00**

Bar structure from Lulworth is **FOC** at present

Chill Trailer hire for all your drinks if you are providing them for the evening as well is **£300**

Drink Packages

Bronze

£24.00 (2022) | £26.00 (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

£27.00 (2022) | £30.00 (2023)

2 glasses of Prosecco or Pimms 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

£44.00 (2022) | £47.00 (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





DORSET FINE DINING

BESPOKE EVENT CATERING

Prices stated in this book are for 2022 to 2023
Prices may increase for 2024



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