



DORSET FINE DINING

Partnering with

Lulworth Castle

Create Weddings

Sample Menus & Prices 2023/2024

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-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 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 Canapés

Smoked salmon blinis, creme fraiche, caviar

Dates stuffed with goats cheese, pistachio, pomegranate and honey

Smoked salmon choux buns, sour cream, charcoal

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

Croustade of fresh crab, citrus mayonnaise

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

Hot Canapés

Wild boar sausages, Dorset apple syrup

Free range Jerk chicken, sour cream

Feta and mint parcels, honey croustades

Brie and cranberry won tons

Halloumi bites, chipotle mayonnaise

Chorizo in red wine

Gruyere and leek tarts

Sticky cocktail sausages

Welsh rarebit jackets

Thai fishcakes cakes, sweet chilli

Falafels with humus (vegan)

Arancini balls with parmesan snow

Dorset Blue Vinny palmiers

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

Pork scratchings, apple sauce

Sesame miso aubergine

Gyozas **£8.50 for 5** Choice of 2

Duck, sweet chilli

Minced pork, mushroom & cabbage

Kimchi

Korean chicken

Sharing Starter Station

Cured & skewered **£POA**

Selection of the finest home cured fish and/or cured Dorset meat selection, all served on skewers, pipettes of assorted oils, breads and crackers. Local cheeses can be added if you wish. A fantastic start to any event.



Menu One

To start

Prawn and crayfish cocktail, chilli and lime mayonnaise, cress

Tomato bruschetta on grilled focaccia, olive tapenade, balsamic dressing

Cured salmon Gravavlax, creme fraiche, pickled cucumber ribbons, rye croutons

Compressed ham hock and parsley terrine, balsamic onion marmalade, leaves

Arancini of tomato, buffalo mozzarella and basil, basil mayonnaise, parmesan show, cress

To Follow

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

Fillet of bass, caper, lemon and seaweed butter, tender stem

Roasted squash, toasted pumpkin seeds, rocket, Dorset watercress, lime yoghurt, basil oil

Roasted pepper, stuffed with ratatouille, topped with halloumi

Roasted loin of Tamworth pork, crackling, roasties, apple and cider sauce,
carrot, tender stem

To Finish

Warm Dorset apple cake, vanilla ice cream, spiced apple puree

Sticky toffee pudding, clotted cream ice cream

Warm Bakewell tart, Amaretto creme diplomat

Individual seasonal berry pavlova, berry sauce, flowers and passion fruit curd

Dark Chocolate brownie, honeycomb, white chocolate confetti, vanilla ice cream



Menu Two

To Start

Ham hock scrumpet, apple and fennel 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, fennel and chive remoulade, parsley oil

Grilled goats cheese, poached pear, honey and sesame dressing, cress

To Follow

Hake fillet, sea asparagus, lobster bisque, potato airbag

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

Roasted squash, kale and goats curd pithivier, cannellini bean, parsley
and white wine emulsion

Stone bass fillet, mojo rojo, Canarian potato cake, fine beans

Sous vide strip loin steak, red wine shallots, wild mushrooms, port wine sauce

To Finish

Milk chocolate crèmeux, salted caramel ice cream, chocolate shard, candied pecans

Lulworth Mess, Strawberries, lemon meringue, strawberry and elderflower coulis

Rum poached pineapple, coconut ice cream, pink peppercorns, candied pecan nuts

Apple crumble, creme brûlée topping

Cherry cheesecake flowerpot, cherry curd, flowers, soil



Menu Three

To Start

Dorset crab, brioche slider, lime creme fraiche, Avocado puree,
(may have a supplement depending on market cost)

Slow cooked Roscoff onion stuffed with cave aged cheddar rarebit en croute,
red wine shallots

Lulworth Estate venison loin, truffle mayonnaise, pickled cucumber,
puffed wild rice, parsnip crisps

Baby carrots, asparagus, truffled humus, beer soil

Smoked chicken, cider pickled apple, mango, zucchini, flowers

To Follow

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

Sous vide fillet dry aged centre cut beef fillet, haggis bon bon,
whiskey sauce, fine vegetables

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

Halibut fillet, asparagus, morels, chicken dressing

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 (some
desserts may not be possible due to logistics)

The Flowerpot

An edible white chocolate terracotta flowerpot, dark or milk chocolate cremeaux, soil,
flowers, lemon balm, white chocolate confetti



**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 £76.00**

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 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.

Sharing Tapas

French stick or Foccacia and Olive and balsamic oils

Then choose 5 from the following list
or more if you would like:

Cured meats

Cheese selection

Falafels

Frito misto whitebait, scampi and calamari

Calamari

Whitebait with lemon

Prawns with chilli, garlic and olive oil

Chorizo in red wine

Roasted chicken wings

Spanish beef meatballs in a spicy sauce

Ham and cheese croquetas

Padron Peppers

Patatas bravas

Patatas aioli

Grilled vegetables

Olives

Manchego and quince

Halloumi, sweet chilli

Miso Aubergine

‘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 **£40.00**

BBQ All Fired Up

Served with a choice of 3 compound style salads to accompany your BBQ

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 toasty... 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.

**Options to go miniature on a lot of the above evening foods,
please ask for details**

Evening snack buffet **£19.00**

Mini bacon rolls, cones of fish & chips, cheese & tomato toasties, mini deli burgers with cave aged Cheddar

Grab & go miniatures **£7.50**

Choose 3 from the following list

Mini cups of olives, mature cheddar and breadsticks, grapes, candied assorted nuts, cocktail sausages and more. (Ask for details)

The cocktail chocolate bar **£12.00**

Forget the chocolate fountain, this is the chocolate bar, help yourselves to the assorted fruits, grapes macerated in mojito, strawberries macerated in daiquiri if you wish and other goodies in a martini glass, then, make your way to the chocolate dispenser and top the lot with chocolate and indulge!

Plus optional extra of self service kilner cocktails **£POA**

Churros **£7.50**

Cooked fresh with chocolate and salted caramel sauce, 3pp.

Crispy pancake noodles **£9.00**

Duck, spring onions and cucumber, finished with hoisin sauce or whipped goats cheese, rocket and sweet chilli

Warm flatbreads **£9.50**

Filled and wrapped with shawarma chicken, crisp gem, sour cream, pickled red onion and tomato or a filling of your choice. Vegetarian options available.

Duck hoi sin pasties **£7.00**

Shortcrust pastry filled with slow cooked duck in hoisin sauce and spring onions.

Build your own baguette **£6.50**

Freshly baked baguettes with a choice of delicious fillings for you and your guests to create yourself.

Love at first bite **£80.00**

A selection of 50 assorted crisps and snacks, for you and your guests to take off the line as snacks or evening food additions.

Candy floss **£550** for 100 guests

Bring the fun of the fair to your event, we may even give you a go at making it yourself. 2 hours as standard.

Popcorn machine **£300** for 100 guests

A selection of tasty flavourings and topping to choice from. 2 hours as standard.

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 (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 **£350**

We offer a fully stocked cash bar, so no need to look elsewhere.

Pay Bar Service

We can also provide a Pay Bar Service for your guests.

The deposit is **£400** and should you reach the minimum spend of **£1500** this deposit will be refunded back to you.

The Castle bar structure and staff are included within this.

Drink Packages

Bronze

£26.00 (2023) | £28.00 (2024)

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

£30.00 (2023) | £33.00 (2024)

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

£47.00 (2023) | £50.00 (2024)

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



General waste disposal from site £60



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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