



**DORSET FINE DINING**

Partnering with

**Lulworth Castle**

**Create Weddings**

**Sample Menus & Prices 2024/2025**

[dorsetfinedining.co.uk](http://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.

Canapés are charged at £2+VAT

Menu Silver, Gold and Platinum 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.

Tea & Coffee is charged at £3.50pp with a selection of macarons

## Canapés

£2 each, average chosen is 4pp

### Cold Canapés

(some carry a surcharge due to cost and work involved)

Smoked salmon blinis, creme fraiche, caviar

Dates stuffed with goats' cheese, pistachio, pomegranate, and honey (GF)

Sweetcorn fritters, guacamole

Grilled courgette, ricotta, basil, pine nuts and lemon (Ve optional)

Bocconcini, home sun blushed tomato, olive, basil (GF)

Charcoal rice cracker, whipped goats cheese, vine tomato (GF)

Rare roast beef, mascarpone, rocket and horseradish toasts (GF optional)

Edamame, lemon and ricotta charcoal rice crackers (GF)

Croustade of fresh crab, citrus mayonnaise

Smoked trout mousse cornets

Whipped goat's curd on pecorino sable

Courgette and sun blushed tomato rolls, bocconcini (GF)

Home smoked duck, pickled apple (GF, DF)

Mozzarella, tomato and basil cornet

### Hot Canapés

(some carry a surcharge due to cost and work involved)

Sticky sausages, Dorset apple syrup (GF optional)

Bourbon pork belly bites, pickled cucumber (GF, DF)

Dadinhos de tapioca

(Lovely and worth a try for sure, Brazilian favourite, tapioca cheese cubes)

Free range spicy jerk chicken, sour cream (GF)

Whipped feta and mint croustades, honey yoghurt

Brie and cranberry won tons

Crispy halloumi bites, chipotle mayonnaise (GF)

Gruyere and leek tartlets (GF optional)

Thai fishcakes cakes, sweet chilli (GF, DF)

Beetroot Falafels with humus (vegan, GF)

Arancini with parmesan snow (can discuss flavour) (GF)

Dorset Blue Vinny straws

Garlic, chilli and parsley king prawns, wasabi mayonnaise (GF, DF)

Lamb kofta, minted yoghurt

Smoked salmon and dill quiche, creme fraiche (GF optional)

Crispy pork belly bites, sesame and mirin (GF, DF)

Hunters new potatoes (cheese, bacon, bbq sauce, chive) (GF)

Crispy ham hock scrumpet, roasted apple and tarragon puree (GF)

Pork scratchings, burnt apple sauce (GF)

Sesame, miso, aubergine (GF, DF)

Toad in the hole!

Purple potato bites, horseradish creme fraiche and caviar (GF)

Chicken and vegetable gyozas or duck



## Children's Menu

£18.50 per child upto the age of 10

### To start

Fruit plate

Garlic Bread

Humus, pitta and crudites

### Main

Chicken goujons and fries or new potatoes and peas

Fish goujons

Pasta with tomato sauce and mozzarella

Pizza and salad

### Dessert

Chocolate brownie and ice cream

Fruit salad

Chocolate mousse

## Silver

### Plate Expectations!

#### To start

Prawn and crayfish cocktail in a scallop shell, lime mayonnaise, homemade charcoal bread, cress

Local Heritage tomatoes on grilled garlic and rosemary focaccia, mozzarella, olive tapenade

Torched mackerel fillet, smoked mackerel mousse, lemon, horseradish creme fraiche, pickled cucumber

Compressed ham hock and pea terrine, burnt apple puree, fine leaves, crackling

Arancini of leek and wild mushroom parmesan snow, chervil, cress OR truffle cheese, truffled cauliflower puree

## To Follow

Rolled chicken breast topped with fine herbs, broccoli puree, scratchings, carrot, burnt leek, chicken veloute (choice of tarragon, sage, oregano or thyme veloute)

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

Roasted sweet potato, chickpea, wild mushroom and parsley cake, satay sauce

Locally made pork sausages, creamy mashed potato, onion jam, crispy onions, rich gravy

Whole roasted beef tomato, stuffed with aubergine, celery and sultanas, vegan cream cheese, lemon

Roasted pork loin, cave aged cheddar and ale rarebit, crackling, apple and cider sauce, carrot

All mains come with sharing micro new potatoes and fine herbs, additional vegetables are optional

## To Finish

Warm Dorset apple cake, vanilla ice cream, caramelised apples, apple caramel

Sticky toffee pudding, toffee sauce, clotted cream ice cream

Cherry curd tart, Italian meringue, chocolate cremeaux

Individual seasonal berry pavlova, berry sauce, flowers

Lemon posset, shortbread, tagette flowers, lemon balm

Dark Chocolate brownie, biscoff cheesecake, milk chocolate sauce, honeycomb



Potato Options to Accompany £2.00pp

Fondant, roast, dauphinoise, minted micro new potatoes

## Dietary Menu

With the amount of dietary needs continuing to increase we have a menu which covers GF, Ve, DF, LF, Nut free, we suggest that your guests with any of these dietary requirements have this menu to save any risk and complications on the day.

Fruit plate to start

Ratatouille stuffed pepper for main course

Chocolate and silken tofu mousse for dessert

## Gold Plate Expectations!

### To Start

Picked ham hock, scratchings, apple textures, lambs leaf

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

Goats cheese croquette, spiced red onion jam, cress, flowers

Cured salmon delice, apple caviar, celeriac remoulade, flowers

Tomato and mozzarella tortelloni, tomato bisque, basil

### To Follow

Bream fillet, tomato veloute, Heritage tomato and basil salad, potato airbag

Guinea fowl breast, cabbage, and bacon fricassee, fowl veloute split with tarragon oil, carrot

Caponata tart, whipped feta, pearled spelt, Romesco sauce

Stone bass fillet, champagne sauce, Beluga lentils

Sous vide sirloin of aged beef, garlic butter, carrot puree, potato fondant

All mains come with sharing micro new potatoes and fine herbs, additional vegetables are optional

## To Finish

Dark chocolate and pear tart, creme chiboust

Lulworth Mess, Strawberries, lemon meringues,

strawberry and elderflower coulis, passion fruit cremeaux

Apple tart tatin, brandy custard

Rum soaked pineapple and coconut ice cream ravioli, toasted coconut

Butterscotch nut tart, clotted cream ice cream

Baked Alaska our way! Fruit compote, clotted cream ice cream,

charcoal torched Italian meringue



Potato Options to Accompany £2.00pp

Fondant, roast, dauphinoise, minted micro new potatoes

## Dietary Menu £75pp

With the amount of dietary needs continuing to increase we have a menu which covers GF, Ve, DF, LF, Nut free, we suggest that your guests with any of these dietary requirements have this menu to save any risk and complications on the day.

Fruit plate to start

Ratatouille stuffed pepper for main course

Chocolate and silken tofu mousse for dessert



## Platinum Plate Expectations!

### To Start

Picked Dorset crab claw meat , avocado puree, lime, sourdough, chervil, flowers

Slow cooked Roscoff onion stuffed with cave aged cheddar rarebit en crouete,  
red wine reduction, herb salad

Apple tart tatin, whipped goats cheese, chervil, candied pine kernels

Salad of wood pigeon, pickled wild mushrooms, mache, beets, truffle dressing

Crab and mascarpone tortellini, lobster bisque, fine herbs

Heritage cherry tomatoes, clear gazpacho, micro basil, mozzarella pearls

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

### To Follow

Slow cooked and rolled shoulder of Dorset lamb, herb crust, apricot puree,  
lamb jus, tender stem

Sous vide dry aged centre cut beef fillet, hispi cabbage, beef brisket  
and braised onion croquette, peppercorn sauce Supp £5

Lulworth venison loin, parsnip puree, parsnip crisps, bitter chocolate and red wine sauce

Sous vide Creedy carver duck breast, rich cherry sauce, tender stem

Indonesian Monkfish curry, bok choy, cauliflower rice, flatbread

Kombu dashi marinated lions mane mushroom, pan fried in butter  
with 3 peppercorn sauce (V)

Pressed Grilled Mediterranean vegetables, feta and grains

All mains come with sharing micro new potatoes and fine herbs,  
additional vegetables are optional

## 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 chocolate terracotta flowerpot, dark or milk chocolate cremeaux,  
chocolate sponge, flowers, cherry compote, cherry curd, soil

Edible apple cheesecake, caramel sauce. LOOKS LIKE AN APPLE!

Mini chocolate and hazelnut doughnuts, cinnamon sugar, chocolate sauce

Clotted cream ice cream with Perdo Ximenez

Or any dessert from the above menus!



### Potato Options to Accompany £2.00pp

Fondant, roast, dauphinoise, minted micro new potatoes

## Dietary Menu £75pp

With the amount of dietary needs continuing to increase we have a menu which covers GF, Ve, DF, LF, Nut free, we suggest that your guests with any of these dietary requirements have this menu to save any risk and complications on the day.

Fruit plate to start

Ratatouille stuffed pepper for main course

Chocolate and silken tofu mousse for dessert



## Sharing Menus

Ever more popular, the sharing menu allows great interaction between guests and is a very relaxed way to eat. £80pp

### Sharing Starter Station

Cured & skewered £4 supp

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.

## Starter Sharing Platters

Choose from either:

Build your own bruschetta

Cured meats and cheeses

Tapas

Seafood, smoked salmon, prawns, mackerel, crab, home cured gravadlax

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  
(jointed or whole)

Roast topside, sirloin or fillet of aged beef cooked sous vide,  
fillet carries a supplement due to cost £5pp

Loin, belly or shoulder of pork

Platters of the above served with 3 salads from the list below  
or other options available, plus minted micro 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  
Tomato and wasabi crème fraiche  
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 Starters’

Beetroot falafels, vegan whipped cream cheese, lime  
Vegan cheese, roasted beets, cavolo nero crisps, puffed wild rice  
Grilled courgette rolls, vegan cheese, lemon, basil, pine nuts  
Miso aubergine

## ‘Vegan Main’

Sweet potato, chickpea, wild mushroom cakes, satay  
Black bean bubble burger, siracha and coriander mayo  
Charred hispi, vegan cheese, cashew cream, pine nuts and lemon  
Ratatouille stuffed bell pepper  
Miso aubergine  
Roasted squash, pumpkin seeds, cashew cream, rocket and herb oil

## ‘Vegan Desserts’

Chocolate tofu mousse, caramelised orange  
Fruit crumble Oatley custard  
Salted caramel brownie, soil, bitter chocolate mousse  
Cheesecake, choose your flavour?

## Added Extras

A 3 option choice from menu silver, gold and platinum £4.50 per course,  
(ie, meat, fish and vegetarian)

Amuse bouche £4.50

Palate cleanser, sorbet, please ask for flavours, gin and tonic granita  
or limoncello granita, mango coulis £4.00

Six course tasting menu. Starting from £120pp

Sharing seasonal vegetables £4.00pp

Sweet Imaginarium for menus silver and gold £5.00 supp

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 to 4 main items and  
3 compound style salads to accompany your BBQ £80pp (can be served seated)

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

Ribeye dry aged

Hanger, cooked rare with spring onion, coriander and garlic

Sticky pork ribs

Lamb kofta

Marinated chicken legs/breast

Halloumi

Rib of beef on the bone cooked sous vide finished over the coals (serves 4)

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 £4.80 or string fries £4.00

Served with a choice of malt vinegar, ketchup, mayo,  
bloody Mary ketchup or truffle mayo! You decide...

Dirty fries £6.00

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

Tacos £8.00 crispy or soft blue corn

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 £8.00

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!

Bao buns £9.50

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 £10.00

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



Breaded cod goujons and chips or fries £9.00

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

‘THE’ Pastrami sandwich £8.50 (Our favourite)

Crusty sourdough, pastrami, pickled gherkins, Monterey Jack cheese and sweet mustard dressing, finished in the toasting machine!

West Country ploughman’s £15.00 Without ham £13.50

4 local cheeses, honey roast ham, crusty bread, pickles, fruit and celery.

Add:

Scotch eggs £3.00 Pork pies £2.50 Sausage rolls £2.50

Toasties £6.50

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! £7.00

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 £6.50

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 £6.00

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

Nachos £6.50

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

Crispy bacon sandwiches £7.00

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

Pulled Moroccan spiced lamb £9.00

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

BBQ burger or hot dog in a bun £8.50

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 scrumptiously topped with piquant apple sauce, crispest crackling in a freshly baked roll.

Churros £7.50

Cooked fresh with chocolate and salted caramel sauce or choose your own, 4pp.

“My Favourite” Warm flatbreads £12.00

Chicken

Topped with crispy skin chicken, marinated and pan roasted chicken thighs, herb yoghurt, pickled red cabbage, cucumber and celery salsa, coriander, chilli, spring onion and garlic emulsion

Lamb

Kofta with lamb jus, herb yoghurt, sweet gherkins, cassava chips and coriander.

Vegetarian

Spiced paneer with beetroot, pickles, cucumber and celery salsa, crispy onions, coriander and herb emulsion

Duck hoisin pasties £8.50

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

Build your own baguette £7.50

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

Love at first bite £110.00

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

## 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

Menu can be forwarded to you.  
We can also provide a Pay Bar Service for your guests.

The deposit is £500 and should you reach the minimum spend of £2000 this deposit will be refunded back to you.

The Castle bar structure and staff are included within this.

Cocktails are possible, so please do ask, we can provide anything.

## Drink Packages

These can be adapted to suit requirements

### Bronze

£28.00

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

£33.00

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

£50.00

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 2024 to 2025



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