



DORSET FINE DINING

Partnering with

Lulworth Castle

Create Weddings

Sample Menus & Prices

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. Alternatively if you have something specific this can also 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 coordinator'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 2/3 course meal, which on average takes 2 hours, we recommend choosing 4 canapés per person, however you can choose more should you wish, depending on how you want the day to run and your timings.

Canapés are charged at £2.50 each+VAT

Set up the day before is charged at £200 exc VAT to cover staffing and travel.

Tea & Coffee is charged at £3pp or £3.50pp with a selection of assorted macarons.

Canapés

Cold Canapés

Some carry a surcharge due to cost and work involved

Smoked salmon blinis, creme fraiche, caviar

Smoked salmon and dill mousse tartlet, creme fraiche (GF optional)

Croustade of fresh Devon crab, citrus mayonnaise (supplement due to cost)

Smoked trout and horseradish mousse en croute

Asian infused beef, kimchi mayo toasts (GF optional)

Home smoked duck, pickled apple (GF, DF)

Pea puree and pickled ham hock croustades

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

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

Blinis with whipped goats cheese, red onion marmalade

Mozzarella, tomato and basil skewers

Roasted squash, parmesan and sage sausage rolls (served warm)

Cheesy truffle popcorn

Warm sourdough flatbread, baba ghanoush



Hot Canapés

Some carry a surcharge due to cost and work involved

Thai salmon fishcakes cakes (GF, DF)

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

Sticky sausages, Dorset apple syrup (GF optional)

Crispy pork belly bites, maple glaze and scratching crumb (GF, DF)

Lamb kofta, minted yoghurt

Toad in the hole (GF)

Gnocchi, olive and chorizo skewers

Chicken teriyaki

Free range spicy jerk chicken, sour cream (GF)

Traditional tandoori chicken, fresh lime (GF)

Crispy chicken and vegetable gyozas

Whipped feta and mint croustades, honey yoghurt

Brie and cranberry wontons

Crispy halloumi bites, chilli and honey (GF)

Cheesy leek tartlets, parmesan snow (GF optional)

Beetroot Falafels with humus (vegan, GF)

Mozzarella sticks, sweet chilli

Dorset Blue Vinny Palmiers

Grilled aubergine and paneer hariyaldi
(contains cashews, but can be made without if necessary)

Sesame, miso, aubergine (GF, DF)

Potato bites, horseradish creme fraiche and caviar (GF)

Silver Plate Expectations!

To start

Retro prawn cocktail in a scallop shell, lime mayonnaise, bread, cress

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

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

Isle of Wight cherry tomatoes, garlic and rosemary focaccia, mozzarella, olives (V)

Arancini of wild mushroom, parmesan snow, cauliflower and truffle puree (V)

To Follow

Fillet of bass, chilli, coriander and lime butter, wilted pak choi and spinach

Chicken breast topped with fine herbs and scratchings, carrot, burnt leek,
chicken and thyme veloute

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

Roasted pork loin, apple and cider sauce, tender stem broccoli, crackling, burnt apple

Baked sweet potato, Aleppo chilli butter, sautéed courgette,
green pepper and spinach, roasted sweet red onion (V)

Baked squash, hariyaldi yoghurt, crispy onions, Dorset watercress, toasted pumpkin seeds (V)

All mains come with sharing micro new potatoes and fine herbs where necessary.
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

Individual seasonal berry pavlova, berry sauce, flowers

Lemon and kefir lime posset, mini shortbread

Dark Chocolate brownie, milk chocolate sauce, honeycomb



Gold Plate Expectations!

To start

Cured salmon delice, celeriac, apple and fennel remoulade, chervil

Burrata, prosciutto, chilled tomato gazpacho, vegan pesto (no nuts)

Homemade game terrine, spiced red onion chutney, leaves

Grilled courgette ribbons, whipped ricotta, lemon, basil, balsamic syrup, herb oil (V)

Baked goats cheese, cress, sourdough flatbread, onion marmalade, watercress, flowers

To Follow

Sea bass fillet, cherry tomato veloute, Heritage tomato and basil salad

Fillet of cod, pea puree, beer batter and malt vinegar scraps, clotted cream mash

Sous vide sirloin of aged beef, sweet potato puree, bone marrow butter, anise carrot

Guinea fowl breast, cabbage, and bacon fricasee, veloute, carrot

Caponata tart, whipped feta, pearled spelt, Romesco sauce (V)

All mains come with sharing micro new potatoes and fine herbs where necessary,
unless specified. Additional vegetables are optional.

To Finish

Dark chocolate baked cheesecake, honeycomb, salted caramel ice cream

Lulworth Mess, Strawberries, lemon curd, meringue, passion fruit and mango coulis,
gold dust, flowers and lemon balm

Apple tart tatin, brandy creme Anglaise

Dark chocolate and praline cremeaux, isomalt shard, caramel sauce

Baked Alaska our way! Fruit compote, clotted cream ice cream,
torched Italian meringue



Platinum Plate Expectations!

To Start

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

Crab and mascarpone tortellini, Champagne sauce, fine herbs

Bresaola, pickled vegetables, aged parmesan, olive oil

Salad of 57 degree sous vide wood pigeon breast, pickled wild mushrooms,
mache, beets, truffle dressing, chervil

Smoked chicken, cider pickled apple, mango, grilled courgette, flowers

Slow cooked Roscoff onion, cave aged cheddar rarebit en crouete,
red wine reduction, herb salad (V)

Apple tart tatin, whipped goats cheese, chervil, flowers (V)

Heritage cherry tomatoes, clear gazpacho, micro basil, mozzarella pearls (V)

To Follow

Indonesian Monkfish curry, bok choy, cauliflower rice, flatbread

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

Sous vide dry aged centre cut beef fillet, hispi cabbage, beef brisket
and sweet red onion marmalade, red wine sauce supp £6.00

Lulworth venison loin 57 degrees, sous vide, parsnip puree, parsnip crisps, red wine sauce

Roasted duck breast, rich blood orange sauce, caramelised oranges, tender stem

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

Anise carrot and courgette tart, ricotta, herb and egg, feta and grains (V)

All mains come with sharing micro new potatoes and fine herbs
where necessary 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 Chocolate and Cherry Flowerpot
An edible chocolate terracotta flowerpot, dark or milk chocolate cremeaux,
flowers, cherry compote, cherry curd, soil

4 layer dark chocolate Lingot, fresh raspberries

Or any dessert from the above menus!



Children's Menu

£20.00 per child up to the age of 10

To start

Fruit plate

Garlic bread

Humus, pitta and crudités

Main

Chicken tenders, new potatoes and peas

Fish goujons, new potatoes and peas

Pasta with tomato sauce and mozzarella

Pizza and salad

Dessert

Chocolate brownie and ice cream



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

Vegan Menu

Starters

Beetroot falafels, vegan whipped cream cheese, lime

Vegan cheese, roasted beets, cavolo nero crisps, puffed wild rice

Grilled courgette roll, vegan cheese, lemon, basil, pine nuts

Miso aubergine

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

Desserts

Chocolate tofu mousse, caramelised orange

Fruit crumble Oatley custard

Salted caramel brownie, soil, bitter chocolate mousse

Cheesecake, choose your flavour?

Sharing Menus

Ever more popular, the sharing menu allows great interaction between guests and is a very relaxed way to eat. £82.00pp

Starter Sharing Platters

Choose from either:

Build your own bruschetta

Cured meats and cheeses Tapas (see below) or Seafood

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

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 of aged beef cooked sous vide, 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

Falafels

Frito misto whitebait, scampi and calamari £4.00 supp

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

Padron Peppers

Patatas bravas

Patatas aioli

Grilled vegetables

Olives

Manchego and quince

Halloumi, sweet chilli

Miso Aubergine

Added Extras

A 3 option choice from menu silver, gold and platinum £5.00 per course,
(ie, meat, fish and vegetarian)

Local Artisan sour dough bread with a choice of marmite butter, salted butter
or bone marrow butter or another of your choice (choose 2) £4.00

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

Basil sorbet, topped with torched Italian meringue £5.00

Sharing seasonal vegetables £4.50

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 starting at £80.00pp (can be served seated)

Onglet steak cooked rare with spring onion, coriander and garlic marinade

Sticky BBQ ribs

Lamb kofta

Rib of beef on the bone cooked sous vide finished over the coals (serves 4/5)

Belly pork with crackling, maple and Aleppo chilli butter



Slow cooked lamb shoulder with mint and garlic
Local beef burgers, gochujang mayo (4,6,8ozs)
Pork scratching and sausage bites
Chorizo, cheese and chimichurri rafts
Chorizo and padron skewers
Chicken shawarma
Chicken thigh yakitori, burnt butter miso mayo
Marinated chicken legs/breast
(jerk, teriyaki, garlic, chilli, bbq and marmalade glazed and herb)
Skillet cooked prawns with nduja and lime
Mussels in beer
King prawns, chilli, garlic and lemon
Chalk stream trout with dill and lemon
Halloumi on sourdough flatbreads, mojo rojo
Grilled aubergine, courgettes and peppers with zhoug
Grilled aubergine with miso and honey glaze
Tandoori style paneer skewers
Grilled cauliflower steaks
Chimichurri new potato roasties



Extra & Evening Food Options

Hand cut chips £5.50 or string fries £5.00

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

Dirty fries £9.00

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.

Beer Mac 'n' cheese say no more £8.50

Macaroni cheese made with local beer with a variety of toppings to choose from pulled bbq ribs and kibbled onions, mozzarella and tomato.

'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

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 from £7.00

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! £8.50

Freshly made focaccia, split down the middle filled with Mozzarella, basil, tomato and rocket, baked and served warm

Classic fish finger sandwiches £6.50

Served with tartare sauce or ketchup.

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, minimum 50 people

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 £7.50

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

BBQ 4oz patty or hot dog in a brioche bun £8.50

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

Pasties £7.50

Great as an evening snack.

Choose from: Traditional, cheese and onion or a vegan curry (my favourite).

Pizzas £9.00

Assorted toppings, let us know your favourite!



Pulled pork buns £8.50

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

Churros £7.50

Cooked fresh with chocolate or 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.

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 £120

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 £6.00

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/Cocktails

Bar, to serve your own drinks £8.00 per guest attending the evening, staffing is included until midnight, after which £18.50 per hour, per member of staff applies.

Glassware package for your own drinks £4.00

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 £450

Loading, unloading and cleaning £60.00

Cocktails start at £8.00pp, choose your favourites for a his and hers or after dinner cocktail hour!

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.

If you wish to provide your own cocktails, we can prepare and serve these for you, for a set fee of £150

Drink Packages

These can be adapted to suit requirements

Bronze

£31.00

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

£36.00

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

£55.00

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 £60.00



DORSET FINE DINING

BESPOKE EVENT CATERING



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