

## **WEDDING BREAKFAST MENU**

### **STARTERS;**

*Chef's Home-made Soup (Many options available)*  
*Mini Caesar Salad, Grilled Chicken, Croutons, Parmesan, Dressing*  
*Seasonal Melon Cocktail, Citrus Fruits, Mixed Berry Compote (v)*  
*Chef's Chicken Liver Pate, Melba Toast*  
*Marie Rose & Prawn Cocktail*  
*Fresh Smoked Salmon Platter, Granary Bread (£5 Supplement PP)*  
*Avocado Stuffed with Crab, Chef's Vinaigrette*  
*Warm Mushroom, Garlic & Leek Tart*  
*Fresh Seared Scallops with Fresh Salad Leaves (£5 Supplement PP) (max 50)*

### **MAIN COURSES;**

*Roast Topside of Somerset Beef, Yorkshire Pudding, Gravy*  
*Roast Loin of Pork, Apple Sauce*  
*Oven Baked Salmon Fillet, Lemon and White Wine Sauce*  
*Sauté Chicken Supreme Wrapped in Parma Ham, Cheese Sauce*  
*Roast Leg of Lamb, Minted Jus (£4 Supplement PP)*  
*Oven Baked Chicken Breast, Mushroom Cream Sauce*  
*Roast Gressingham Duck Breast, Classic Orange Sauce (£7 Supplement PP)*  
*Roasted Chestnut, Mushroom and Red Pepper Filo Wellington (v)*  
*Mushroom Stroganoff, Seasoned Rice (v)*  
*All main courses accompanied with Seasonal Market Vegetables and Potatoes*  
*Optional Main Course Buffet*  
*Selection of Cold Meat and Salmon Platter accompanied with*  
*A Wide Selection of Fresh Salads, with Hot Buttered New Potatoes*

### **DESSERTS;**

*Traditional Apple Pie, Dorset Clotted Cream*  
*Fresh Fruit Salad*  
*Profiteroles and Hot Chocolate Sauce*  
*Raspberry Crème Brûlée*  
*Fresh Lemon Cheesecake, Mixed Berry Compote*  
*Sticky Toffee and Date Pudding*  
*Local Strawberries and Dorset Clotted Cream (subject to season)*

*Coffee / Tea / Herbal Infusions and Mints*

*£27.50 Per Person*

*We invite you to select one starter, one main course and one pudding from the list.  
Or a Choice of two dishes, if you wish a choice offered individual menu choices must be present on  
the back of the guest's place card. Special diets are catered for on request.*

## **EVENING RECEPTION BUFFET MENU**

### **Buffet Option 1**

*Selection of Fresh Sandwiches, Sausage Rolls, Mini Quiches, Chicken Drumsticks, Honey Glazed Mini Sausages, Bite-size Cornish Pasty, Pizza Slices,*  
£9.50 Per Person

### **Buffet Option 2**

*As option 1 to include, Selection of Local Cheeseboard, Biscuits, Grapes & Celery, Spring Rolls, Samosas*  
£12.50 Per Person

### **Buffet Option 3**

*Cold Meat and Salad Buffet, to include a substantial selection of Carved Meats, Freshly Prepared Salads, Quiche, Hot Buttered New Potatoes*  
£15.50 Per Person

### **Evening BBQ (Minimum 25 Guests)**

*Our Chef's will cook for you, subject to the weather.  
The BBQ will either be served on the hotel lawns or from a buffet carvery.  
100% Beef Burger, Sausages, Fried Onions, Grated Cheese,  
Coleslaw, Selection of Mixed Leaves and Sauces*  
£14.50 Per Person

### **LIGHT SUPPER**

#### **Supper Baps (Minimum 50 Guests)**

*Hot Bacon or Sausage or Sliced Pork or Sliced Beef  
(Select one choice)  
£6.50 per person*

#### **Hog Roast (Minimum 75 Guests)**

*Served on the Lawn or from the Buffet (weather permitting)  
A Whole Pork Hog, Carved by our Chefs, Crackling, Baps and Mixed Salad*  
£8.50 Per Person

### **OPTIONAL EXTRAS**

<i>Selection of Canapés on arrival</i>	<i>£4.95 Per Person</i>
<i>Cheese Course / Platter</i>	<i>£7.50 Per Person</i>
<i>Sorbet Course</i>	<i>£4.00 Per Person</i>
<i>Intermediate Fish Course, subject to season</i>	<i>£6.00 Per Person</i>