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Dressed Buffet

Choose 1 of the following starters

Tomato and Basil Soup with Poppy Seed Fleurons

Potato and Leek Soup and Garlic Croutons

Chefs Cured Salmon Gravdax with Citrus Dressing

Chicken Liver and Port Parfait with Melba toast and Cumberland Sauce

Served with Chefs Homemade bread



Dressed Mirror of Cooked Meats

Roasted Rib of Local English Beef

Pistachio and Apricot Stuffed Loin of Pork

Slow Roasted Breast of Dorset Turkey

Honey, Lemon and Brown Sugar Glazed Ham



Dressed Mirror of Fish

Dressed Whole Salmon

Prawns, Smoked Fish and Shellfish (all locally sourced)

*Wedding
Buffets*



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Choose 5 of the following Salads:

Coleslaw, Waldoff, Potato and Chive, Pasta, Pepper and Olive,
Tomato and Basil Pesto, Tossed Mixed Leaves and Moroccan Cous-Cous

Vegetarian Quiche



Choose 2 of the following Main Course:

Roast sirloin of English beef, Yorkshire pudding, roast potatoes and red wine gravy

Free Range chicken breast glazed in a red wine mushroom and tomato sauce

Baked fillet of Cornish cod, mushroom, bacon and spinach cream sauce

Fillet of Scottish salmon "Wellington" with a tomato and sorrel cream sauce

New Forest wild mushroom, artichoke, sunblushed tomato and tarragon risotto
bound in a light cream sauce

"Cauliflower, broccoli and sunblushed tomatoes cheese"

Tomato, artichoke and potato Gnocchi
Cooked in a sweet tomato and basil sauce

All served with minted new potatoes, wild rice or roast potatoes and vegetables panache



Choose 1 of the following desserts:

Champagne and berry jelly with Blackmore Vale clotted cream

Traditional "Flummery" with Cointreau syrup, stewed berries and orange tuille biscuit

Bitter chocolate and orange tart with hazelnut pastry and pistachio sauce anglaise

Selection of cheese and biscuit with celery and grapes

£34.95

Cheese as extra course £3.95 per person or
plate of cheese per table (8 Cover) £25.00 per plate



Wedding Buffets