

DORSET FINE DINING



2019/20 MENU IDEAS

Dorset Fine Dining - 2019/20 Menu Ideas

The one stop shop for your wedding needs..

These pages are designed to give you an idea of the food we can produce for your event or celebration - whether it be a luxurious wedding, relaxed wedding or intimate private dining experience.

If you have a particular dish or menu in mind, please get in touch and we'll be happy to discuss your ideas.

Complete Service

From Marquees, to tables, chairs and glassware - we are regularly asked to supply these as part of a catering package, saving you time and effort in trying to source these yourself.

Talk to us about your requirements.

Not just Catering...

Our experience in catering for all kinds of occasions in a variety of locations has meant we have built up an extensive list of suppliers.

Bars, we run pay bars...

Whether you are after a normal pay bar for a wedding or function or something a little different such as: Gin Bar or Cocktail bar, we are able to provide this. We can also supply glassware, however we do recommend plastic glassware at weddings in the evening to save breakages mainly from a safety perspective, however this is entirely your choice....

Our prices are very competitive.

Please see the back page for details on how to contact us.

We serve your arrival drinks and do not charge corkage

We serve your wine at the tables

We pour the drinks for toast at no extra charge

We offer menu tastings £20pp to cover food costs and staff

Hot and Cold Canapés

Recommendation

A choice of 4 Canapés Drinks Reception

8 Canapés Afternoon Tea/ Starter

Dips (Served with Assorted Crudités)

Beetroot hummus

Tzatziki

Smoked Black Bean Hummus, crudités

Hummus (Traditional), crudités

Baba Ghanoush

Garlic Cream Cheese

Hot Canapés

Chilli Con Carne Croustades

Black Bean, Chilli, Cheese and Coriander Quesadillas

Jerk Chicken Skewers

Spiced Aubergine Fritters

Feta, Mint, Yoghurt and Honey Filo Wraps

Game Rolls

Whitebait Cones

Beef and Horseradish

Cheesy Leek Tarts

Scallop, Crispy Bacon, Garlic Crouton and Raspberry

Chorizo in Red Wine

Spanish Tortilla

Warm Leek and Potato Soup Shot

Roasted Butternut Squash and Thyme Soup Shot

Langoustine Thermidor

Bangers and Mash

Cheddar and Wholegrain Mustard Straws

Crispy Duck Wontons Plum Sauce

Mediterranean Wontons, Harissa Creme Fraiche

Smoked Pulled Pork Wraps, Apple and Mustard

Welsh Rarebit Vol au Vents

Cold Canapés selection

Scallop Ceviche, Lime, Lychee and Fresh Chilli

Dates Stuffed with Goat's Cheese, Honey and Pistachio

Crab, Chilli and Lime Tarts

Fennel, Cumin, Spinach Ricotta Cakes

Smoked Salmon and sour cream Choux Buns

Smoked Mackerel, Apple and Fennel on Rye

Home Cured Salmon Gravavlax, Horseradish Cream and Dill

Caprese Skewers

Grilled Courgette, Ricotta, Toasted Pine Nut Rolls with Balsamic

Mediterranean Vegetable Croustade

Gazpacho Soup Shot

Parmesan Shortbread

Blue Cheese, Port and Walnut Pate

Pea, Mint and Ricotta Crostini

Chicken Liver Parfait, Chutney

Eclairs with Goat's Cheese and Chive Mousse

Mini Prawn Cocktail

Bocconcini, sun blushed tomato and parma ham

Gateau piment (split pea chilli cakes)

Light Finger Buffet

Ideas...

Feel free to add some Canapés to the list if you wish...

Samosas, Sausage Rolls, Scotch Eggs, Quiche, Spring Rolls, Finger Sandwiches, Spanish Tortilla, Jalapeño Bites, Yorkshire Puddings with Beef and Horseradish, Smoked Salmon, Cream Cheese and Dill Bagels, Open Sandwich Selection, Nori Rolls, Roasted Butcher's Sausages, Mustard Mayonnaise, Homemade Hummus and Crudités

Full Buffet

Offering roast beef, honey glazed ham, glazed chicken drumsticks, poached salmon with dill mayonnaise, selection of 3 salads, minted new potatoes, cheese selection with chutney and grapes, crusty locally made bread and butter

Bowl food

Dishes great for parties and corporate events all served in palm leaf bowls so seating is not necessary.
Great for a social event or private party also, ask for details

Noodle Bar

Impress your guests!!

Fantastic noodles stir fried with crisp seasonal vegetables, sweet, spicy and very tasty.
Served in palm leaf or crockery bowls. Choose from meat, vegetarian and fish options

Afternoon Tea Selection

Selection of Finger Sandwiches

Smoked Salmon

Cucumber, Cream Cheese and Chives

Egg Mayonnaise and Watercress

Honey Roast Ham and Grain Mustard Mayonnaise

Choice of Raisin or Plain Scones, Clotted Cream and Strawberry Preserve

Assortment of Pastries and Cakes

Please note we also offer:

Champagne Afternoon Tea (Glass of Champagne per person)

Celebration Afternoon Tea (Birthday Cake delivered to your table)

“Vegan Allotment”

The dishes are all small plates, so treat it like tapas and try a few dishes to share!!!

£ accordingly



Wontons with mushrooms, lemon and spinach

Gateaux piment, vegan sour cream, kimchi, charred gem

Sautéed Wild and cultivated mushrooms, flatbread

Vegan cheese, heritage beetroot, cavolo nero crisps

Grilled courgette rolls, vegan feta, pine nuts, lemon

Allotment sharing platter

Seasonal vegetables , humus, wholemeal flatbread,

Chick peas, aubergine and tomato stew, fresh herbs

Fine beans braised in tomato, garlic, parsley, chilli

Charred purple sprouting broccoli, roasted pumpkin seeds, wild garlic dressing

Sweet potato, chickpea and wild mushroom cakes, satay

Vegan cashew mac n cheese, kibbled onions, parsley, nutritional yeast

Lentil and bean curry, braised rice

Pulled JD's bbq jackfruit, gem, charcoal bun

Sweet potato, coconut and spinach curry

Black bean bubble burger, siracha and coriander mayo, kimchi, carrot and turmeric bun

Charred leeks, vegan feta, pine nuts and lemon (BBQ)

Portobello mushroom, braised pearl barley, parsley, preserved lemon

SWEET PATCH!

Chocolate tofu mousse, caramelised oranges, candied zest and soil

Peanut butter and agave nectar cheesecake

Apple crumble, oat custard

Eton Mess

Tapas selection

Choose 5 from the following list or more its entirely your choice

Italian meats

Italian cheese selection

Olive oil and balsamic

French stick or Foccacia

Chilli cakes

Frito misto whitebait, scampi and calamari

Battered calamari

Fried aubergine with honey

Smoked mackerel and horseradish toasts

Chorizo in red wine

Patatas bravas

Patatas aioli

Whitebait with lemon

Grilled vegetables

Olives

Pickles

Roasted chicken wings

Prawns with chilli, garlic and olive oil

Russian salad

Padron peppers
Gazpacho soup shots
Manchego and quince
Spanish beef meatballs in a spicy sauce
Ham and cheese croquetas
Tapas is priced @ £6pp
Additional extras are priced @ £2each

FIRE'D UP! Fresh from the BBQ

MEZZE

Hot wings
Hummus and grilled flatbread
Grilled halloumi, charcoal, leaves
Charred beets, charcoal baked goats cheese, balsamic, seeds

VEG

Burnt leeks, herb butter
Jacket potato, Welsh rarebit
Blackened sweet potato, honey, butter and dukka
Grilled broccoli, chilli and lemon
Kimchi slaw
Radish, dill, cucumber, sour cream
Charred greens, wild garlic, seeds
Portobello mushrooms, grilled sourdough
Mini jackets



SIDES

Minted new potatoes
Grilled and Marinated Aubergine
Watercress, Rocket and Radicchio
Roasted Mediterranean Vegetables
Tabbouleh
Other Salads Available Upon Request...

MEAT

30 day dry aged Ribeye (Nduja butter)
Hanger (Cooked rare, chimichurri)
Sticky ribs (spiced honey and Sichuan pepper)
Poussin (miso, lemon, garlic and chilli)
The rusty pig Belly pork (sous vide belly, pressed, cooked on the grill, apple sauce, crackling shard)
The rusty pig hot dog Nduja, crispy bacon, cheese
Jerk Chicken !
Pulled smoked brisket
Loaded Burgers!
Chorizo
Satay chicken
Teriyaki pork

FISH

Cornish sardines (aioli, lemon)
King prawns, chilli, garlic, lemon
Burnt Bass, lemon
Plank salmon
Mussels on the rocks

Paella

We have a Selection of Paellas Available.

You may add or take away ingredients if you wish...

Meat

Chicken and Rabbit with Chorizo, Saffron

Seafood

Mixed White Fish, Mussels, Scallops and Prawns, Saffron (Chorizo Optional)

Vegetarian

Tomatoes, Green Beans, Broad Beans, Peppers, Saffron and Artichokes

Sausage and Mash

A wide variety of handmade sausages, creamy mashed potato and a rich red onion gravy

Pies and Sides



Pie and Mash is becoming ever popular for Weddings, representing a more rustic and relaxed approach to the best day of your lives!

Pie choices as follows:

Steak and Ale

Chicken, Ham and Leek

Ham hock and pea

Butternut squash, Spicy Bean

Homity

Lamb, chickpea and chorizo

Chicken and leek

Chicken and wild mushroom

Mushroom, spinach and truffle

Served with mash, sweet minted pea puree and rich gravy

Extra vegetables can be added.

Plated Main Menu Ideas

These are purely Ideas, we also have a seasonal menu running alongside, so please ask if interested.

All main courses come with their own vegetables, however we can also provide a selection of vegetables to share in the centre of the table.

We are able to cater for children separately



To Start

Meat

Ham Hock Compression, Apple Textures, Mustard Fruit

Roasted Duck, Radish and Orange Salad

Venison Carpaccio, Orange, Chicory, Horseradish

Game Terrine, Chutney, Toast, Leaves

Coronation Chicken Terrine, Creme Fraiche, Mango

Rillettes of Duck, Caramelised Oranges, Mache Leaf

Confit Duck Salad, Orange and Pomegranate

Fish

Cucumber Cured and Torched Mackerel Fillet, Rhubarb and Custard (Apple!!)

Home Cured Gravavlax, Pickled Cucumber, Mustard Gel, Pumpernickel, Creme Fraiche

Prawn, Crab and Salmon Terrine, Horseradish Creme Fraiche

Fresh Portland Crab, Chilled Gazpacho, Whipped Avocado

Pan seared Soft Shell Crab, Dorset Naga Chilli, Jersey Milk Bath

Seared Scallops, Crisp Croutons, Raspberry, Crispy Bacon and Leaves

Vegetarian

Mozzarella, Heirloom Tomatoes, Basil and Olives

Vegetarian Tapas Selection

Whipped Beetroot, Candied Walnut, Balsamic

Vegetarian salad Nicoise

Greek Salad

Grilled Halloumi, Toasted Pine Nut, Red Onion, Rocket and Tomato

To Follow

Meat

Chicken Breast, Sauce Chasseur, Creamed Potato, Seasonal Vegetable

Slow Roasted Belly of Pork, Fondant Potato, Carrot Puree, Crackling, Apple Sauce

Slow Roasted Shoulder of Pork, Crackling, Apple Sauce, Bubble and Squeak,
Caramelised Apple and Calvados Sauce

Confit Duck Leg, Crisp Mange Tout, Rich Cherry Sauce, Mash

Fillet of Beef, Haggis Wellington, Whisk(e)y Sauce, Neaps and Tatties

Roasted Sirloin of Beef, Red Wine Shallots, Spinach, Chantenay Carrots, Red Wine Sauce

Slow Roasted Shoulder of Lamb over Hay, Smoked Mash, Spring Vegetable and Barley Stew

Fish

Fillet of Bream, Salsa Verde, New Potatoes, Crisp Vegetables

Fillet of Salmon, Caper, Lemon and Parsley Butter, New Potatoes, Mange Tout

Fillet of Sea bass, Grilled Gem, Radish, Caramelised Ginger, Honey & Lime Butter, Parisienne Potatoes

Fillet of Plaice, Lobster and Chartreuse Sauce, Carrot and Leek

Vegetarian

Roasted Squash, Blue Cheese, Walnuts and Cream, Mixed Salad

Beetroot and Ricotta Canneloni, Sage and Poppy Seed

Saffron and Wild Mushroom Risotto, Parmesan

Gnocchi with Wild Mushrooms, Toasted Pine Nuts and Pesto

Spinach, Leek, Shitake Mushroom and Mascarpone Tart

Chickpea Falafels, Sour Cream, Spicy Salsa

Squash, Basil and Feta Pithivier

To Finish



Just some of the wide variety of desserts we are able to produce:

Seasonal Fruit Crumble, Tonka Bean Custard

Warm Pear and Almond Tart, Creme Anglaise

Vanilla Creme Brûlée, rosemary cookie

Vanilla Panna Cotta, Pine apple and Basil

Lemon Curd Tart, Italian Meringue, Crystalised Violets

Cardamon Cheesecake, Mango and Passion Fruit Soup

Chocolate Delice, Raspberry Textures, Gold Leaf

Fine selection of Fresh Teas and Coffees to finish your meal with Chocolate Truffles

“Sweet Imaginarium”

There is such a large list of desserts to choose from, however our signature is a miniature dessert buffet!!

A selection of 5 of your favourite desserts which we then make into miniatures.

Our popular options are Chocolate Whiskey cream, Sticky toffee pudding, Panna cotta, Cheesecakes, Crumble, Lemon curd or passion fruit curd tarts with Italian meringue, Butterscotch nut tart, cookies and milk.

Cheesecake cupcakes

We make devilish cheesecakes of all flavours, these are made in cupcake cases although can be prepared in other receptacles if necessary and can be set as a dessert station or at the tables. Choose up to 3 flavours, some favourites are: Chocolate and salted caramel, peanut butter, honey and mascarpone, limoncello, bakewell tart, white chocolate and raspberry and blueberry.

Mac 'N' Cheese say no more.....

Homemade macaroni cheese with assorted topping from pulled BBQ ribs and kibbled onion to leek and cheddar, wild mushroom, basically anything you fancy trying !!!

Spicy Buffalo chicken wings and fries

Roasted spicy chicken wings, great for evening food, served alongside homemade fries!
You will keep on wanting more.....

“THE” Salt beef sandwich

Homemade salt beef, served warm on crusty bread with pickled gherkins,
Monterey Jack cheese, sweet mustard dressing.



West Country Ploughman's Buffet

Great for an evening buffet for a wedding or just on its own!!

A selection of local cheeses, honey roast ham, scotch eggs, pork pies, sausage rolls,
pickles, crusty bread, chutney, crackers, fruit and celery.

Picnic Table

Great end to a wedding with scotch eggs, pork pies and sausage rolls with pickles and chutneys.

Toasties!! Who doesn't love a toastie?

Cheese and ham, fantastic for evening food at weddings....

Ice Cream Station

Great for any occasion especially weddings!

We offer a wide selection of Marshfield's ice creams, with cones and tubs including lots of extras
from sauces, lots of assorted toppings. Great fun for all ages...

Bespoke Cheesecake Wedding Cake

A chosen selection of fine cheeses, stacked up like a wedding cake, garnished with fruits, flowers and all the usual cheese accompaniments, a fantastic wedding cake or the end to a meal...

Freshly Cooked Pizza

We offer large tray baked pizzas or thin crust round pizzas, various toppings, again for any event whether it be weddings, parties or events.



Retro Sweet Buffet

Remember all those penny sweets you used to eat as a child? Well let us know your favourite and we will set up a sweet shop at your function for all your guests to enjoy. Great idea and a bit of fun for everyone.

Pulled Moroccan Spiced Lamb

Slow roasted lamb shoulder, soft shell tacos, tzatziki, fresh tomatoes, crisp gem

Pulled Pork

Slow roasted shoulder of pork cooked in cider and apples for 6 hours.
Crisp crackling, apple sauce, stuffing and glazed buns

Burger or hot dog in a bun. Who doesn't love a BBQ??

(Evening Wedding Food)

Burger or hot dog served in a bun with a selection of sides to build your own!!
Including cheese, sauces, guacamole, onions, crisp gem.

Tatties and Toppings

Jacket potatoes with various toppings such as:

Coleslaw, cheese, beans, chilli con carne, tuna mayo
and any other options clients may like to offer their guests.

Falafel or chilli cake station

For something different, why not choose Chilli cakes (deep-fried made from ground splitpeas, chills and spring onions). These are becoming more and more popular and offer a fresh and tasty option to traditional alternatives such as a Hog Roast. Accompany these with soft shell tacos, cucumber raita, hummus, red onion pickle, green salad, coleslaw, tomato salad and more...

Assorted Pasties



Great for an evening snack, whether its after a wedding or a function.

Perhaps add some Man Slaw and Green Salad!!

Creamy Leek, Thyme and Cheddar

Potato, Cheddar and Onion

Traditional

Tempted?

**Contact us today to arrange a free initial consultation
to go through your requirements in detail which will then allow us
to process a quote soon after our meeting.**

Any prices where quoted are exclusive of VAT (VAT will be added to your final invoice).

Once this is accepted, we require a £250 Non Refundable Deposit to secure a wedding booking, with final payment due no later than one week before the function or in cash on the chosen day.

Telephone us on 01963 220463 / 07525 667687

eat@dorsetfinedining.co.uk / www.dorsetfinedining.co.uk / facebook.com/dorsetfinedining