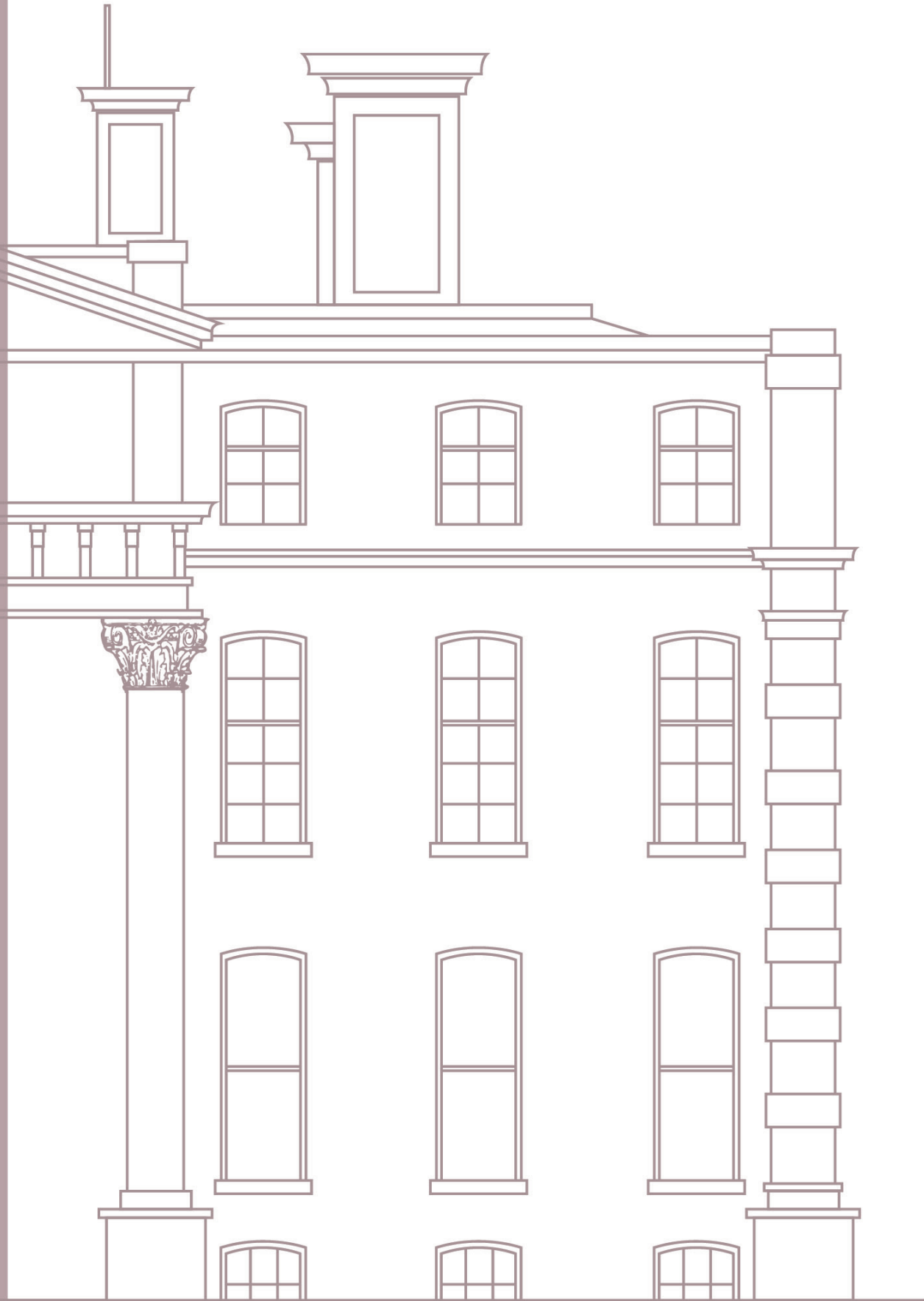

KINGSTON MAURWARD

Weddings



Venue Hire

2019 Reception Venue Hire

MAURWARD MONDAY!

Book ANY Monday, ANY time of the year in 2018- £1500

Day	Early Season Jan, Feb & Nov	Mid-Season March, April, May, June, Sept, Oct & Dec	High Season July & August
Monday - Thursday	£1,750	£2,050	£2,450
Friday - Sunday	£2,450	£2,950	£3,450

- Easter, Christmas, New Year and Bank Holidays weekend full rates apply
- For Bank Holiday Sundays apply Saturday rate
- Venue Hire Supplement if evening catering is not booked £300.00

Our venue hire includes:

- Exclusive use of all our staterooms from your arrival until departure
- Access for you, your guests and photographer to enjoy the picturesque gardens
- Professional and friendly advice and guidance from our experienced wedding team
- Chair covers with a sash colour of your choice for up to 60 seats (additional are £4.90 each)
- Tables, chairs, white linen, crockery, cutlery and glassware
- Use of a silver engraved cake knife to keep
- Bar available until 11.30pm with departure at midnight (late extensions are available subject to pre-arrangement and an additional cost)
- An extensive range of competitively priced menus, drinks and wines
- Full complement of staff and duty managers to ensure you and your guests are well looked after

2019 Civil Ceremony Room Hire

Book a Wedding Reception and receive 15% off the ceremony price

Day	Indoor Ceremony	Outdoor Ceremony (weather dependent)
Mon - Thurs	£450	£750
Friday	£550	£800
Saturday	£600	£850
Sunday	£500	£800

Civil Ceremony room hire includes:

- Seating for a maximum of 100 guests
- Choice of indoor and outdoor ceremony locations
(Outside locations include The Grecian Temple and The Red Garden)
- Flower arrangement for ceremony table in a colour of your choice
- Use of gardens for photographs up to 1^{1/2} hours after ceremony
- Use of our portable music system for ceremony music

Please note Registrar fees are in addition to our room hire cost

For further details please contact:

The Hospitality Department
Kingston Maurward
Dorchester
DT2 8PY

T: 01305 215050

E: hospitality@kmcac.ac.uk

Room Capacities

The table below shows the maximum capacities for Weddings and social occasions. These numbers are to be used only as a guide.

We aim to find a solution for your specific requirements by offering advice and tailor

Please do not hesitate to discuss your guest numbers with our Wedding and Events

	Maurward Hall	Pengelly Room	Whatmoor
Civil Ceremony	200	100	50
Wedding Breakfast	130	65	30
Evening Receptions	400 using 5 function rooms (Maurward Hall, Pen		

Please note the following:

- The Wedding Breakfast must take place in a different room to the ceremony
- If an outside ceremony has been planned, it is the responsibility of the registrars and due to weather conditions. If it isn't, one of the rooms inside the house will be available
- The dance area for the Pengelly Room and Whatmoor Room will be in the Grand
- A wooden dance floor can be fitted in the Pengelly Room at an additional cost
- The numbers given above are maximum capacities. Events at these capacity levels are for comfort. Please discuss with your Wedding Coordinator who will be able to advise

ing room uses.

Co-ordinators on 01305 215050 or email weddings@kmc.ac.uk

Whatmoor Room	Old Library	Grand Entrance Hall	Outside Ceremony: The Red Garden/The Grecian Temple
	50	60	100
	30	Suitable for serving Reception Drinks or evening discos	-

Whatmoor Room, Whatmoor Room, Old Library & Grand Entrance Hall

and your Wedding Coordinator to decide if the outside area is suitable on the day
available

Grand Entrance Hall

Guests may incur additional charges, such as hire of larger/additional tables for guests'
please see you.

Menu Prices

Canapés (a selection of 3)	£5.00
Grays Summer / Winter Menu (3 courses)	£29.00
Grays Children's Menu	£19.00
Hanbury Summer / Winter Menu (3 courses)	£34.00
Hanbury Children's Menu	£24.00
Fellows Summer / Winter Menu (3 courses)	£39.00
Children's Menu	£29.00
3 Course Children's Menu (available for 2-12 years)	£14.95
Hot / Cold Fork Wedding Breakfast Buffet Menu (2 courses)	£29.00
Smaller Portion of 2 Course Fork Buffet for Children	£19.00
Afternoon Tea Menu (including unlimited tea & coffee)	From £20.00
Children's Afternoon Tea (including unlimited squash)	From £15.00
Evening Menus (only available for the evening Reception)	
Kingston Maurward BBQ Menu	From £16.50
Finger Buffet Menu	£16.50
Hog Roast (minimum 100 guests)	From £9.50
Light Bites Menu	From £6.50
Cheese Tower with Accompaniments (minimum 100 guests)	From £7.50

Please select three Canapés, one Starter, one Main Course and one Dessert to be served to all your guests. A supplement charge of £5 per head will be added if more than one choice is offered to your guests. Tea and coffee will be served in the Common Room Area after the Wedding Breakfast has finished.

Summer menus are available between the months of April and September.

Winter menus are available between the months of October and March.

We are happy to cater for any special dietary requirements; however we cannot guarantee that any products on the menu are totally free from nuts or nut derivatives.

These dishes are suggestions only; we would be delighted to incorporate of your own thoughts and ideas.

Prices are per person unless otherwise stated.

For further details please contact Jenna El-Sayegh our Weddings & Social Events Co-ordinator on 01305 215094 or email jenna.el-sayegh@kmc.ac.uk

Canapé Menu

Please choose a total of 3 items from the selection below

Savoury

Thai Duck Cakes with Lime and Chilli Sauce (GF, DF)

Smoked Salmon Blini with Capers (DF)

King Prawn, Seaweed, Sweetcorn and Sweet Lemon Glaze (GF, DF)

Chicken Satay with Peanuts, Honey and Sesame Seeds (contains nuts)
(GF, DF)

Roasted Gnocchi, Sundried Tomato & Olive Stack (DF, V)

Wild Game Meat stuffed Arancini coated with a crispy Semolina Crumb
(GF, DF)

Button Mushrooms filled with minced Chorizo & Lemon Basil (GF, DF)

Red Onion & Coriander Bhajis (V, GF, DF)

Dorset Crab & Avocado Sesame Toasts (GF, DF)

Croque Monsieur (GF)

Savoury Doughnuts filled with Cranberry & Blue Vinny Cheese (V)

Sweet Potato Piri Piri Wedges (V, GF, DF)

Wild Basil Tart with Red Onion Confit (V, GF, DF)

Beetroot & Wild Mushroom Falafel with Mint Yoghurt and Dip (V, GF)

Sweet

Banoffee Pie (V, GF)

Pistachio and Chocolate Macaroons (V, GF)

New York Cheesecake (V, GF)

Lemon Tarts (V, GF, DF)

Mint Chocolate Truffles (V, GF)

Raspberry Pavlova (V, GF)

Honeycomb (V, GF, DF)

Crème Brûlée on a Shortbread Cake (V)

Chocolate dipped Strawberries (V, GF)

V - Suitable for Vegetarians

GF - Can be made suitable for Gluten Allergies

DF - Can be made suitable for Dairy Allergies



Soup Menu

Available for Grays, Hanbury and Fellows menus

Spiced Parsnip and Lentil (V, GF, DF)

Carrot and Fennel (V, GF, DF)

Tomato and Wild Garlic (V, GF, DF)

Butternut Squash and Chickpea with Parmesan Croutons (V, GF)

Cream of Winter Vegetables (V, GF, DF)

Cauliflower & Smoked Bacon (GF, DF)

Thai Chicken & Sweet Potato (GF,DF)

Chorizo & Chickpea

V - Suitable for Vegetarians

GF - Can be made suitable for Gluten Allergies

DF - Can be made suitable for Dairy Allergies

Grays Summer Menu

Available between April and September

Starters

Soup (please choose from our Soup Menu)

Gammon Hock Parfait, toasted Brioche, Apple and Calvados Chutney (GF, DF)

Seasonal Melon, Lychee Purée and Lime Sorbet (V, GF, DF)

Shrimp and Leek Tartlet with a Coriander Jam (GF, DF)

Main Courses

Pan fried Sea Bream, Crab Sauce, Jersey Royal Potatoes and Seasonal Vegetables (GF, DF)

Free range Chicken Breast, Morel Butter, Crispy Chorizo, Thyme Potatoes and Seasonal Vegetables (GF, DF)

Kingston Maurward Pork Belly, Sage Mash, Cider Jus and Seasonal Vegetables (GF, DF)

Filo Pastry Strudel filled with Mediterranean Vegetables, crushed New Potatoes and warm Summer Salad (V)

Stilton and Pea Gnocchi served with a Fresh Basil and Tomato Salsa (V, GF)

Desserts

Seasonal Berry Cheesecake (V, GF, DF)

Dark Chocolate Delice, Raspberries and Whiskey Cream (V, GF, DF)

Cappuccino Crème Brûlée with Shortbread Fingers (V, GF, DF)

Strawberry Bakewell Tart with Raspberry Sorbet (V, GF, DF)

V - Suitable for Vegetarians

GF - Can be made suitable for Gluten Allergies

DF - Can be made suitable for Dairy Allergies

Grays Winter Menu

Available between October and March

Starters

Soup (please choose from our Soup Menu)

Baked Camembert, crispy Bruschetta, Sun Dried Tomatoes, Caramelised Apples, Rocket Leaves (V, GF)

Warmed crispy Sweet Potato and smoked Chicken Salad (GF, DF)

Sautéed Wild Mushrooms, Port Sauce and Pancetta Crumb (GF, DF)

Main Courses

Succulent poached Chicken Breast, Tarragon Velouté, Marquis Potatoes and Seasonal Vegetables (GF, DF)

Kingston Maurward leg of Pork, Apple Sauce, Roast Potatoes and Seasonal Vegetables (GF, DF)

Baked Salmon Fillet, Lemon, Rosemary Oil, crushed Potatoes and Spinach (GF, DF)

Pumpkin Ravioli, Chestnut Mushrooms, Coriander & Chilli Oil (V, GF, DF)

Tomato and Feta Pithivier, Red Pesto, Pine Nuts and a Cucumber Salsa (V, GF, DF)

Desserts

Baked Chocolate Cheesecake, White Chocolate Glaze (V, GF, DF)

Sticky Toffee Pudding, Caramel Sauce, Vanilla Pod Ice Cream (V, GF, DF)

Poached Rhubarb, Oat Crumble, Vanilla Custard (V, GF, DF)

Kingston Maurward Apple Pie with Clotted Cream Anglaise (V, GF, DF)

V - Suitable for Vegetarians

GF - Can be made suitable for Gluten Allergies

DF - Can be made suitable for Dairy Allergies

Hanbury Summer Menu

Available between April and September

Starters

Soup (please choose from our Soup Menu)

Antipasti of Parma Ham, Cantaloupe Melon, Roasted Sweet Peppers, Asparagus and Brushcetta (GF, DF)

Confit of Duck, crispy Potatoes, Rocket Leaves (GF, DF)

Baked Goat's Cheese, Herb Crust, Wild Onion and Tomato Salsa (V, GF, DF)

Main Courses

Barbequed Saddle of Lamb, Sweet Basil Sauce, crushed New Potatoes and Sugar Snap Peas (GF, DF)

Pan fried Rib of Beef, Portobello Mushrooms, Béarnaise Sauce and Triple Cooked Chips (GF, DF)

Seared Red Mullett Fillets, Pancetta, Samphire, Honey Roasted Carrots and Rösti Potato (GF, DF)

Vegetable Paella, Artichoke, Baby Aubergine, roasted Pepper, Saffron, Rocket Salad (V, GF, DF)

Duck Egg and Sweet Pepper Frittata with Pea Purée, Celeriac and crushed Cyprus Potatoes (V, GF, DF)

Desserts

Vanilla Panna Cotta, Passion Fruit Salad (V, GF, DF)

Chewy Meringue filled with Dark Chocolate Parfait, Biscotti Crumb (V, GF, DF)

Choux Buns, Strawberry Crème Chantilly, Hot Butterscotch Sauce (V,DF)

Lemon Posset, Blueberries in Vanilla Syrup, Lemon Shortbread (V, GF, DF)

V - Suitable for Vegetarians

GF - Can be made suitable for Gluten Allergies

DF - Can be made suitable for Dairy Allergies

Hanbury Winter Menu

Available between October and March

Starters

Soup (please choose from our Soup Menu)

Salt Cod Fishcakes, Tomato Chutney, Crab Aioli (GF, DF)

Warmed Smoked Duck Salad, Honey and Sesame Dressing (GF, DF)

Piddle Ale Rarebit, Sour Dough Croute, Caper Dressing (V, GF, DF)

Main Courses

Navarin of Kingston Maurward Lamb, Pastry Crust, Creamed Potatoes and Seasonal Vegetables (GF, DF)

Sirloin of Beef, Yorkshire Pudding, Horseradish Cake, Chateau Potatoes and Seasonal Vegetables (GF, DF)

Dorset Fish Pie with Salmon, Crab, Sea Bass, Dill Mash and Seasonal Vegetables (GF, DF)

Aubergine and Parsnip Tagine, Quinoa and Pearl Barley Cakes, braised Kale, Caraway (V, GF, DF)

Wild Mushroom Risotto with Parmesan and Chervil (V, GF, DF)

Desserts

Bread and Butter Pudding, White Chocolate and Raspberries
(V, GF, DF)

Cranachan Sundae with Tuile Biscuits (V, GF, DF)

Warm Kingston Maurward Apple Lattice Tart (V, GF, DF)

Hot Chocolate Brownie with Almond Cream (V, GF, DF)

V - Suitable for Vegetarians

GF - Can be made suitable for Gluten Allergies

DF - Can be made suitable for Dairy Allergies

Fellowes Summer Menu

Available between April and September

Starters

Soup (please choose from our Soup Menu)

Smoked Duck Terrine, Apricot Purée, Curry Mayonnaise and Watercress (GF, DF)

Home cured Gravlox, Crème Fraiche and soured Raspberry Vinaigrette (GF, DF)

Filo of Forest Mushrooms, Shallots, Pine Nuts, Lavender, Maderia and Cream (V, GF, DF)

Main Courses

Roasted Rack of Lamb, Rosemary Mash, Masala Jus and Seasonal Vegetables (GF, DF)

Honey glazed Duck, Summer Greens, Jersey Roasted Potatoes and Pomegranate Sauce (GF, DF)

Fillet of Halibut and Brill, Crayfish Sauce, Tomato Concasse, Samphire Seaweed and Noisette Potatoes (GF, DF)

Asparagus and Wild Garlic Roulade, Roasted Vine Tomatoes, Walnut and Celeriac Salad, Soufflé Potatoes (V, GF, DF)

Butternut Squash and Sweet Potato Lasagne, Sage Focaccia (V, GF, DF)

Desserts

Strawberry and Blueberry Bavarois (V, GF)

Bitter glazed Lemon Tart, Passion Fruit Sorbet and Pepper Tuile Biscuits (V, GF, DF)

Pimms, Champagne and Summer Berry Jelly and Lavender Shortbread (V, GF, DF)

Chocolate Ganache and Salted Caramel Brittle (V, GF, DF)

V - Suitable for Vegetarians

GF - Can be made suitable for Gluten Allergies

DF - Can be made suitable for Dairy Allergies

Fellowes Winter Menu

Available between October and March

Starters

Soup (please choose from our Soup Menu)

Chicken Holstein, poached Quails Egg and Caper Beurre Blanc (GF)

Smoked Salmon Tartar, Blinis and Cucumber Salad (GF, DF)

Blue Vinny Cheese Soufflé, Baby Spinach and Beetroot Salad
(V, GF, DF)

Main Courses

Slow baked Duck Breast stuffed with Sage and Smoked Bacon,
Chateau Potatoes and Seasonal Vegetables (GF, DF)

Roasted Kingston Maurward Lamb Rump, Mint and Redcurrant Purée,
Mustard Mash and Seasonal Vegetables (GF, DF)

Three Fish Plate

Salmon Trout Confit, Smoked Haddock Fishcake, Paupiettes of Sole,
roasted Vine Tomatoes, crushed Potatoes and Seasonal Vegetables
(GF, DF)

Pappardelle Pasta Ribbons, Kenyan Beans, Oyster Mushrooms,
Wild Garlic, Truffle Oil and Pumpnickel Bread (V, GF, DF)

Pilaff of mixed Grains, Potato and Fennel, crispy Cauliflower Florets
(V, GF, DF)

Desserts

Warm Pear and Almond Tart, Amaretto Syrup (V, GF, DF)

Treacle Banoffee Pie, Caramel Custard (V, GF, DF)

Spiced Apple and Vanilla Crumble, Cinnamon and Pecan Cream
(V, GF, DF)

White and Dark Chocolate Truffle, Winter Berry Coulis (V, GF, DF)

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Wedding Breakfast Buffets

Hot Fork Buffet Selection

Slow cooked Pork Shoulder, Smoked Garlic & Mint (GF, DF)

Ballotine of Chicken Breast, Juniper Berry Stuffing (GF, DF)

Pan seared Dorne of Sea Bass, Crabmeat & Lemon Crust (GF, DF)

Roasted Tomato Galette, Smoked Aubergine Purée (V, GF, DF)

Lightly roasted Jersey Royal Potatoes with Garlic and Rosemary (V, GF, DF)

Cold Fork Buffet Selection

Rare roasted West Country Sirloin of Beef, fresh Horseradish and Parsley Crust (GF, DF)

Soy roasted Ham infused with Lemon Grass (DF)

Whole poached Salmon, Prawn Aioli, soured Lemon Syrup (GF, DF)

Asparagus, Oyster Mushrooms, Fig & Cranberry Terrine (V, DF)

Lightly roasted Jersey Royal Potatoes with Garlic and Rosemary (V, GF, DF)

Salad Selection

Please choose three Salads from the selection below

Broad Bean & Fresh Peas with Mint and Parmesan (V, GF)

Mango and Coconut Rice (V, GF, DF)

Chargrilled Courgette, Parmesan, Pine Nuts, Green and Purple Basil (V, GF)

Baby Tomato, Red Onion, Cucumber, Baby Corn and Wild Parsley (V, GF, DF)

Rocket, Radicchio Leaves, Chive Shoots and Amaranth (V, GF, DF)

Apple & Fennel Coleslaw (V, GF, DF)

Fresh Olives, marinated Capsicum, Feta Cheese and Oregano (V, GF,)

Desserts

Please choose one option

Seasonal Berry Cheesecake (V, GF, DF)

Kingston Maurward Apple Pie with Clotted Cream Anglaise (V, GF, DF)

Dark Chocolate Delice, Raspberries and Whiskey Cream (V, GF, DF)

Sticky Toffee Pudding, Caramel Sauce, Vanilla Pod Ice Cream (V, GF, DF)

Afternoon Tea Menu

Sandwiches

Please choose a selection of four from the list below:

Ham with Grain Mustard (GF, DF)

Cheddar Cheese with Red Onion Confit (V)

Dorset Blue Vinny Cheese Cucumber (V)

Chicken Breast with Chilli Mayonnaise

Scottish Smoked Salmon and Cucumber

Egg Mayonnaise and Rocket Leaves

Beef Sirloin with fresh Horseradish (GF)

Tiger Prawn & Lime Chutney

Brie and Cranberry (V)

Hummus and Red Pepper (V)

All the above sandwiches are available on White, Granary and Tomato Bread.

Please inform us of your Bread selection.

Large freshly baked Scones, Cornish Clotted Cream and a selection of preserves

Please choose one from the selection below:

Plain Scone (GF, DF)

Sultana Scone (GF, DF)

Lemon, Maple & Pecan Scone (contains nuts) (GF, DF)

Cakes & Pastries

Please choose three from the selection below:

Raspberry Tartlets with Crème Patissiere (GF)

Classic Victoria Sponge (GF)

Chocolate & Walnut Éclair (contains nuts) (GF)

Coffee Milles Feuilles (GF)

Red Velvet Cake (GF, DF)

Lemon Drizzle Cake (GF, DF)

Pistachio & Chocolate Macaroons (contains nuts) (GF)

Blueberry Pavlova (GF)

Vegan Menu

Starters

Sesame flavoured crispy Polenta Cake, Roasted Vegetables (GF)

Tofu and Mushroom Miso Soup (GF)

Moroccan Quinoa Salad with Red Onion, Olives, Harissa and Coriander (GF)

Cauliflower and Sun Dried Tomato Tart, chunky Hummus (GF)

Main Courses

Pumpkin and Coconut Korma, Wild Rice and Lime Pickle (GF)

White Bean, Parsnip and Kale Ragout, Saffron, Jalapeños and Coriander (GF)

Soba Noodles with Baby Carrots, Soy, Ginger, Lime Cashew Nuts and Nori Seaweed (contains nuts)

Desserts

Chocolate Mousse (GF)

Baked Cherry Cheesecake (GF)

Pumpkin Tart with Pecan Crust (GF,)

Sticky Toffee Pudding (GF)

Children's Menu

Available for 2 - 12 years

Starters

Cheesy Nachos with Melted Cheese & Tomato Dip (V, GF, DF)

Tomato Soup (V, GF, DF)

Crispy Potato Skins with Bacon and Cheese (GF, DF)

Main Courses

Chicken Goujons, Potato Wedges, Peas or Baked Beans (GF, DF)

Cheese and Tomato Pasta, Garlic Dough Balls (V)

Creamy Fish Pie (GF)

Pepperoni Pizza, Salad (DF)

Kingston Maurward Premium Sausages, Mashed Potato, Peas and Gravy (DF)

Desserts

Warm Chocolate Brownie, Vanilla Ice Cream (V, GF)

Strawberry Mousse, Shortbread (V)

"Decorate your own Cupcake!" (V, GF, DF)

V - Suitable for Vegetarians

GF - Can be made suitable for Gluten Allergies

DF - Can be made suitable for Dairy Allergies

Evening BBQ

Meat Options

Please select two items

Homemade Beef Burger (GF, DF)

Kingston Maurward Pulled Pork (GF, DF)

Rib Eye Steak *£3 supplement per person* (GF, DF)

Rosemary Chicken Thigh (GF, DF)

Lamb Cutlet (GF, DF)

Fish Options

Please select one item

Monkfish with Lemon & Dill *£3 supplement per person (GF, DF)

Tuna, Coriander and Chilli (GF, DF)

Scallop and Chorizo Skewer *£3 supplement per person* (GF, DF)

Supreme of Salmon Marinated with an Olive Tapenade (GF, DF)

Please select one item

Portobello Mushroom with Blue Cheese (V, GF)

Halloumi and Grilled Vegetables (V, GF)

Chickpea Falafel, Spicy Salsa and Sour Cream (V, GF)

Goat's Cheese and Apple (V, GF)

Homemade Vegetable Burger (V, GF, DF)

Side Orders

Please select three items

Mini Jacket Potatoes (V, GF, DF)

Fresh Pea & Mint Salad (V, GF, DF)

Corn on the Cob (V, GF, DF)

Tabbouleh Salad (V, DF)

Grilled Marinated Aubergine (V, GF, DF)

Wild Rice Salad (V, GF, DF)

Watercress, Rocket and Radicchio Leaves (V, GF, DF)

Caesar Salad (V, GF)

Roasted Mediterranean Vegetables (V, GF, DF)

A selection of English & Continental Breads (V)

Roasted Squash, Feta & Pesto Salad (contains nuts)

Corn on the Cob (V, GF, DF)

Evening Finger Buffet

Please choose a total of eight items from the hot and cold selection below:

Cold Selection

Smoked Trout with Horseradish Oatcakes (DF)

Chicken Caesar filled Baby Gem Leaf Lettuce (GF, DF)

Ham Hock Terrine with Sour Dough Croute (DF)

Cured Meat Selection (GF, DF)

Crab, Chilli and Lime Tarts (GF, DF)

Dorset Pâté with mini Naan Bread (GF, DF)

Parmesan Shortbread (V, GF)

Blue Cheese, Walnut and Port Pâté (V, GF)

Prawn and Sweet Pepper Kebab (GF, DF)

A selection of mixed Olives (V, GF, DF)

Assorted Crudités and Dips (V, GF, DF)

V - Suitable for Vegetarians

GF - Can be made suitable for Gluten Allergies

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Warm Selection

Chilli Con Carni Croustades (GF, DF)

Jerk Chicken Skewers (GF, DF)

Mustard and Dorset Blue Vinny Cheese Straws (V)

Crispy Duck Wontons (DF)

Smoked Pulled Pork Wraps (DF)

Welsh Rarebit Bouchées (V)

Pepperoni and Mozzarella filled mini Calzone (GF)

Onion and Coriander Bhajis (V, GF, DF)

Thai Chicken Satay (contains nuts) (GF, DF)

Spinach & Ricotta Arancini (V, GF)

Filled Savoury Choux Buns with the following fillings

Please choose one:

Dorset Blue Vinny and Pear (V), Smoked Trout and Horseradish (DF),
Chargrilled Aubergine, Basil and Pine Nuts (contains nuts) (V, DF)

Evening Light Bites

Ciabatta Bacon Roll with homemade Sweet Onion Chutney (GF, DF)

Chickpea & Coriander Burger in a Ciabatta Roll with Red Onion, Tomato and Olive Salsa (V, GF, DF)

Battered Fish and Chips with Tartar Dipping Sauce (GF, DF)

Southern Fried Chicken Goujons and Cajun Potato Wedges with homemade BBQ Ketchup (GF, DF)

Smoked Pulled Lamb Wrap (GF, DF)

Indian finger food selection including:

Chicken Tikka Kebab (GF, DF), Beef Samosa (GF, DF) and Onion & Chilli Bhaji (V, DF)

V - Suitable for Vegetarians

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Reception Drinks

Long and refreshing...

Pimms and Lemonade	£4.00
Gin and Tonic	£4.00
Fruit Juice	£1.60
Elderflower Pressé	£2.50
Sparkling Apple	£2.50
Sparkling Raspberry Crush	£2.50
St.Clements	£2.50
Ginger Beer	£2.50

From the bottle...

Annings Cider available in the following flavours:

* Pear & Mint	£3.50
* Crushed Berries	
* Strawberry & Lime	
Peroni	£3.00

A little fizz...

Beau Rocher Brut Sparkling Wine (serves 6)	£19.00
Prosecco Mionetto Avantgarde (serves 6)	£19.95
Champagne Gruet Brut Blanc de Noirs (serves 6)	£39.00
Bride Valley Brut Reserve Sparkling Wine from Dorset (serves 6)	£39.00

"Pimp your fizz" ...

Can be added to any of the above for only 50p extra per glass

Peach Juice (for a Bellini)

Crème de Cassis (for a Kir Royal)

Orange Juice (for a Bucks Fizz)

Winter Warmers

Mulled Wine	£4.00
Mulled Cider	£4.00

Wine List

White Wine

1. Parlez Vous Sauvignon Blanc (*French Regional*) 75cl Bottle. £15.50
A fruity Sauvignon Blanc with notes of white flowers and tropical fruits.
Delicious served on its own and wonderful with fish and white meat dishes.
2. Mr Goose Chardonnay (*Australia*) 75 cl Bottle. £15.50
Mr Goose Chardonnay is an appealing fruit driven wine that has aromas of candied lemon, lime and honeysuckle melon and is best enjoyed with lightly fried fish, a new season vegetable stack or just as an aperitif.
3. Boar's Kloof Chenin Blanc (*South Africa*) 75cl Bottle. £15.50
This white wine is packed with tropical fruit whilst the palate follows through with flavours of guava and gooseberries, balanced by the crisp acidity to ensure a fresh and fruity style of wine.
4. Pinot Grigio Cardone (*Italy*) 75cl Bottle. £15.50
Succulent and fruit with a hint of lemon and an elegant dry finish.

Red Wine

5. Parlez Vous Malbec (*French Regional*) 75cl Bottle. £15.50
An attractive and fruit-forward wine with an expressive blackberry fruit and crunchy red berry character, mouth filling texture and balancing acidity.
6. Mr Goose Cabernet Merlot (*Australia*) 75cl Bottle. £15.50
Cabernet Merlot showing well defined varietal characters of ripe dark cherries, plum and blackcurrant mixed with well integrated toasty oak. Matches well with rich pasta and meat dishes.
7. Boar's Kloof Shiraz Cinsaut (*South Africa*) 75cl Bottle. £15.50
This exciting blend of Shiraz and Cinsaut introduces an array of ripe berries and follows through in a juicy well-structured palate with a smooth finish. This light red wine is perfect for everyday enjoyment.
8. Vistamar Brisa Merlot £15.50
Notes of red fruits and plums with a fruity flavour, rounded and delicious acidity.

Rosé Wine

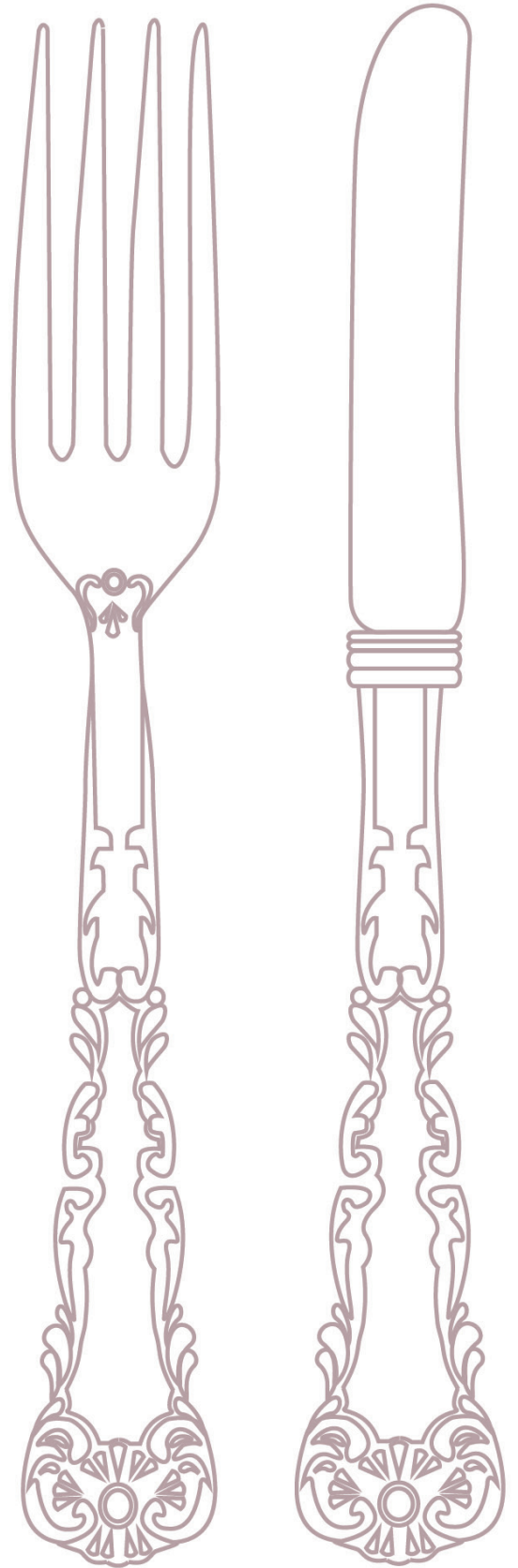
9. Pinot Grigio Blush Cardone (*Italy*) 75cl Bottle. £15.50
Light and refreshing with gentle hints of summer fruits and a long enjoyable dry finish.
10. Cougars Moon Zinfandel Rosé (*USA*) 75cl Bottle. £15.50
Light red berry summer fruits, easy drinking medium to medium sweet.

Bubbles to Celebrate!

11. Beau Rocher Brut - Sparkling Wine 75cl Bottle. £19.00
Harmonious, elegant and fresh with soft delicate undertones.
12. Beau Rocher Brut Rosé - Sparkling Rosé 75cl Bottle. £19.95
Delicious pink fizz - perfect for a party or when you need a glass of bubbles!
13. Prosecco Mionetto Avantgarde - Sparkling Wine 75cl Bottle. £19.95
Hints of golden apples and pears, well-balanced acidity provide a fresh and lively mousse with a clean dry finish.
14. Champagne Gruet Brut Selection - Champagne 75cl Bottle. £39.00
A light, fresh Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.
15. Champagne Gruet Rosé - Champagne - Rosé 75cl Bottle. £45.00
Salmon pink coloured Champagne with a refreshing bouquet of red fruits on the nose and the palate.
16. Bride Valley Brut Reserve - (Dorset) Sparkling Wine 75cl Bottle. £39.00
This wine combines stunning fruit with delicacy and precision.
17. Bride Valley Sparkling Rosé Bella - (Dorset) Sparkling Rosé 75cl Bottle. £45.00
A slow pressing of Pinot Noir grapes creates a full rose hue with an outstanding aroma and flavour.
18. Laurent-Perrier La Cuvee - Champagne 75cl Bottle. £60.00
Medium bodied and easy on the palate, finishes clean yet delicately lingers on the palate.

Stickies

19. Campbells Rutherglen Muscat - Dessert Wine 75cl Bottle. £25.00
Fresh raisin aromas, rich fruit, clean spirit and great length of flavour on the palate, which are the mark of this classic Muscat.



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