

Mortons House Hotel

Corfe Castle

Tel: 01929 480988

Small Hotel of the Year 2005 (SWT Awards of Excellence)

e-mail: stay@mortonshouse.co.uk

web site: www.mortonshouse.co.uk

For your wedding Day

Mortons House Hotel is a sixteenth century Elizabethan Manor situated in the beautiful village of Corfe Castle. This 400 year old Hotel has been an ideal venue for wedding receptions for many years.

The hotel offers both the history and charm of a private country house. Built in 1590 in the shape of an 'E' to honour Queen Elizabeth I, the property has been sympathetically converted into a nineteen bedroom hotel. The walled gardens overlook the thatched roofs of the village. The imposing entrance hall has the original minster stone fireplace and leads to a magnificent oak-panelled drawing room lined with exotic wooden friezes which were carved by Indonesian sailors.

The Elizabethan Room is an ideal suite for the Bride and Groom to enjoy their honeymoon with a beautiful antique four poster bed, lounge area, attractive fireplace and spa bathroom and dressing room.

The hotel provides a perfect setting for your special day.

Congratulations on your forthcoming wedding

Mortons House Hotel is a family run, privately owned hotel under the personal supervision of the proprietors, Mr and Mrs Ted Clayton and Mr and Mrs Andy Hageman.

We have a dedicated team of staff who will be on hand to guide you through your weddings plans and help make your day special.

Mortons House Hotel has been granted a Marriage Ceremony Licence and have 3 rooms registered for holding the wedding ceremony:-

The Oak-panelled Drawing Room ~ *a beautiful room with exotic friezes and imposing fireplace - the most popular choice.*

The Castle Room ~ *elegantly decorated room for more intimate numbers.*

The Garden Room ~ *a lovely room with an attractive outlook on to walled gardens and ornamental pond.*

Room Hire /Venue charges ~ *from £500.00 - £2000.00*

Room Hire charges include the venue for civil ceremony and banqueting room. For larger numbers, this charge will also include exclusivity of the hotel and its amenities. The Room/Venue Hire charge varies according to peak times, size of party and length of stay.

We have pleasure in enclosing some function menus for your perusal and our chef will be happy to discuss with you any special requests that you may have.

Due to the original design of the building and size of the rooms we are somewhat limited to the numbers we can accommodate. For a buffet we cater for up to 70 guests and for a more formally served meal we have seating for 60 guests.

A Guide to the Civil Ceremony

If you should decide to hold your Civil Ceremony at the hotel, you are advised to contact the Superintendent Registrar at:

*Dorset Registration Service
Colliton Annexe, County Hall
Colliton Park
Dorchester DT1 1XJ Tel: 01305 or 01202 225153
Email: - registrationinformation@dorsetcc.gov.uk*

*Opening Hours: Monday – Thursday 9 – 5pm. Friday 9 – 4pm.
Fees for a Civil Ceremony are payable direct to the Registry Office.
Notice of Marriage has to be given to the Superintendent Registrar in the District where you live. It must be given in person and is only valid for 12 months. If the Registration District is in a different location from where the marriage is taking place, couples must obtain the authority before the Ceremony and ensure it is lodged with the Registrar who is attending the wedding.*

The content of the Civil Ceremony must be agreed in advance with the Superintendent Registrar. Any music, poetry reading etc which forms part of the Ceremony, must be secular.

Useful Telephone numbers

Florists

*Andre Turner 01929 425450
Erica's Florist 01929 422444
Heaven Scent Flowers 01929 556840*

Photographers

*Sue Large 01929 426523
Bob Richardson 01929 552626
Fraser Portraits 01202 692433*

Wedding Cakes

*Wedding Cakes by Sue 02380 283329 / 0776 959 7165
The Cake Lady 01929 556462 Dragons Bakery 01929 480400*

Mobile Hairdressers

Valerie Honeywill 07939 490041 Kate Hughes 0780 2819508

Music

*More Music 07721 623171 (pianists, harpists, string quartets, singers etc)
Marigold Verity 01935 815799 Elizabeth Baldry 01647433635 (harpists)
Jazmin 01202 707491 (4 piece jazz band)*

Cars

Silver Service Chauffeur 0870 801 5641 / Hallmark Hire (Rolls) 01929 552420

MORTONS HOUSE HOTEL

Corfe Castle

For your Wedding, Anniversary or any Celebration

Canapes, Cold

Price per piece

<i>Chilled Gazpacho Shot Glasses (maximum of 50 pieces)</i>	<i>£1.00</i>
<i>Smoked Salmon, Crème Fraiche and Blinis</i>	<i>£1.50</i>
<i>Chicken Liver Parfait with Madeira Jelly</i>	<i>£1.50</i>
<i>Crostini of Goats Cheese, Basil and Sweet Pepper</i>	<i>£1.00</i>
<i>Marinated and Seared Tuna Rolled in Herbs</i>	<i>£1.50</i>
<i>Sweet Chilli and Coriander Marinated Tiger Prawns</i>	<i>£1.50</i>
<i>Quail Egg, Cauliflower Puree and Caviar</i>	<i>£1.50</i>
<i>Carpaccio of Beef, Confit Tomato and Parmesan</i>	<i>£1.00</i>
<i>Brochette of Baby Mozzarella, Basil, Black Olive</i>	<i>£1.00</i>

Canapes, Warm

<i>Sweetcorn and Foie Gras Shot Glass (maximum 50 pieces)</i>	<i>£2.00</i>
<i>Tempura King Prawn, Chilli and Coriander Dip</i>	<i>£1.50</i>
<i>Vegetable Spring Roll, Sweet Chilli Dip</i>	<i>£1.00</i>
<i>Spicy Lamb Samosa with Minted Yogurt Dip</i>	<i>£1.00</i>
<i>Parma Ham and Olive Palmier</i>	<i>£1.00</i>
<i>Marinated Chicken Satay, Spicy Peanut Sauce</i>	<i>£1.50</i>
<i>Salmon and Confit Potato Fishcake, Tartare Sauce</i>	<i>£1.50</i>

Starters

<i>Terrine of Chicken, Wild Mushrooms and Prune</i>	£11.50
<i>Salad of Home Cured Salmon, Grain Mustard and Honey Dressing</i>	£10.00
<i>Parma Ham Celeriac Remoulade and Caper Dressing</i>	£10.50
<i>Terrine of Duck Confit, Foie Gras, Black Truffle Salad</i>	£17.50
<i>Pressing of Skate, Capers and Parsley, Sauce Gribiche</i>	£12.00
<i>Beef Carpaccio, Marinated Artichokes, Shaved Parmesan</i>	£12.75
<i>Fresh Goats Cheese, Home Made Piccalilli, Rocket Salad</i>	£10.50
<i>Risotto of Smoked Haddock and Chive, Deep Fried Egg</i>	£11.00
<i>Salad of Marinated Feta and Fig, Lemon Dressing</i>	£10.00
<i>Roulade of Poached Salmon, Apple and Horseradish Salad</i>	£10.00
<i>White Bean and Black Truffle Soup</i>	£9.50
<i>Parsnip and Cep Soup</i>	£9.50
<i>Roast Tomato and Basil Soup</i>	£9.50
<i>Wild Mushroom and Tarragon Soup</i>	£9.50
<i>Hot/Chilled Leek and Potato Soup</i>	£9.50

SORBETS (OPTIONAL MIDDLE COURSE)

<i>White Peach</i>	£4.00
<i>Lemon and Lime</i>	£4.00
<i>Granny Smith</i>	£4.00
<i>Pink Champagne Granite</i>	£4.00
<i>Blood Orange</i>	£4.00

Main Courses

*Breast of Guinea Fowl, Truffle Mash,
Roast Baby Onions, Broad Beans and Morels* £26.50

*Saddle of Lamb with a Garlic Farce, Sautéed Spinach,
Wild Mushrooms and Rosemary Jus* £35.00

*Corn fed Chicken Breast, Ratte Potatoes, Piquillo Peppers,
Black Olives, Fine Beans, And Chorizo Broth* £24.00

*Fillet of Beef, Confit Savoy Cabbage, Fondant Potato
Truffle Sauce* £36.00

*Confit of Duck, Spiced Lentils, Shiitake Mushrooms
And Wok Fried Greens* £26.00

*Loin of Veal, Dauphinoise Potato, Sweetbreads,
Shallot and Garlic Puree, Parsley Cream Sauce* £33.00

*Roast Scottish Salmon, Braised Puy Lentils,
Pancetta, Red Wine Jus* £24.00

Steamed Sea Bass, Plum Tomato and Vegetable Broth £32.00

*Traditional Roast Sirloin of Beef, Yorkshire Pudding,
Chateau Potatoes* £31.00

Vegetarian Main Courses

Risotto of Butternut Squash, Shaved Parmesan and Toasted Seeds £25.00

Tartlet of Wild Mushrooms, Wilted Greens, Tarragon Veloute £25.00

*Deep Fried Goats Cheese Crottin, Spiced Couscous, Tomato,
Cucumber and Pepper Salad* £25.00

Desserts

<i>Warm Chocolate Fondant with Vanilla Ice Cream</i>	<i>£11.00</i>
<i>Glazed Lemon Tart, Raspberry Sorbet</i>	<i>£ 8.00</i>
<i>Apple and Calvados Parfait, Caramel Sauce</i>	<i>£10.00</i>
<i>Vanilla Panna Cotta with poached seasonal Fruits</i>	<i>£ 9.00</i>
<i>Eton Mess (Strawberries, Meringue, Vanilla Cream)</i>	<i>£ 8.00</i>
<i>Chocolate Tart with Chantilly Cream</i>	<i>£ 9.00</i>

Savouries

<i>Glazed Cheddar Rarebit on Brioche Toast</i>	<i>£8.50</i>
<i>A Selection of English and French Cheeses, Celery and Watercress Salad</i>	<i>£12.50</i>
<i>Baked Pear and Dorset Blue Vinney Tart</i>	<i>£10.00</i>

Additional Courses

<i>A Selection of English and French Cheeses</i>	<i>£12.50</i>
<i>Freshly brewed Coffee and Tea</i>	<i>£ 2.00</i>

FOR GROUPS OF 10 OR MORE WE DO REQUEST THAT ONE SET MENU IS CHOSEN FOR THE ENTIRE PARTY, I.E. ONE STARTER, ONE MAIN COURSE AND ONE DESSERT PER PARTY. HOWEVER WE WILL OF COURSE CATER FOR ANY SPECIAL DIETARY REQUIREMENTS.