



## RECEPTION DRINKS \& DRINKS PACKAGES

With fizz:
Prosecco £6 per glass
Mimosa £6
Champagne £10
Kir royal £10

With fruit:
Summer pimms £6
White sangria £6
Aperol spritz £7
Pink G\&T with frozen pink grapefruit £8

Cocktails all £8:
Sopley berry mojito
Passion fruit martini
Rum punch
Strawberry daiquiri
Mango daiquiri
Pina colada
English garden mojito
Margarita
$24 \times$ Bottles corona with fresh lime £96
Blush cider with ice £6

Non alcoholic all £5:
Fruit punch
Cucumber \& elderflower cooler
Homemade pink lemonade
Virgin pimms

Drinks packages:
All of our drinks packages include:
Pay bar - open from the moment the ceremony
finishes until 11 pm
All glassware for the day
All drinks service staff
Chilling of all drinks
Unlimited ice
Waste removal and recycling of all bottles
Cash and card payment facility

Option 1 £18-per person:
Choose:
1 reception drink per person
Half bottle wine per person with meal
Glass fizz for toast
Jugs of water for table

Option 2
2 drinks per person £22
Half bottle wine per person with meal
Glass fizz for toast
Jugs of water for table

## Option 3

3 drinks per person £25
Half bottle wine per person with meal
Glass fizz for toast
Jugs of water for table

Price includes glassware and service staff





## 3 COURSE WEDDING BREAKFAST MENU £48 PER PERSON:

## Desserts:

Chargrilled pineapple, vegan rum \& raisin ice cream, passion fruit caramel

Dorset apple cake, clotted cream, salted caramel

Warm double chocolate brownie, white \& dark chocolate sauces, vanilla bean ice cream

Lemon meringue tart, raspberries, pistachio

Sticky toffee pudding, clotted cream ice cream, salted caramel sauce

Passion fruit pavlova, Chantilly cream, summer berries, raspberry coulis

Cherry bakewell tart, raspberry ripple ice cream, pistachio

Crème brûlée with poached pear \& mini brownie pieces, shortbread biscuit

Apple \& blackberry crumble tart, with custard

Beetroot \& chocolate brownie, vegan stem ginger icecream, chocolate sauce, honeycomb

Tropical fresh fruit salad

## Trio of mini desserts:

Select 3 desserts from the list below, all guests need to have the same dessert with the exception of special dietary requirements:

Baked vanilla cheesecake / Millionaires shortbread Salted caramel tart / Passion fruit pavlova Sparkly chocolate brownie / Sticky toffee pudding Profiteroles with Baylies chocolate sauce Sopley berry pavlova / Lemon tart Cherry Bakewell tart / Dorset apple cake

## Dessert table sharing boards:

Sopley berry Eton mess / Chocolate brownie sundae Millionaires shortbread / Sopley strawberry \& sherry trifle Lemon posset, raspberry / Espresso martini tiramisu Panna cotta, rhubarb \& champagne jelly
Affogato chocolate mousse / Salted caramel cheesecake Cranachan / Vegan chocolate mouse



# FAMILY FEASTING AND SHARING MENUS <br> FAMILY FAVOURITES: 2 COURSES \&35 PER PERSON: 

## Main course

Peri peri chicken or Peri peri roasted cauliflower
Beef brisket lasagne or Roasted Mediterranean vegetable lasagne

Hunters chicken with tomato salsa or Mediterranean vegetable stack, tomato salsa

Pulled lamb shoulder shepherds pie or Vegetable \& lentil shepherds pie

Cumberland sausages in caramelised onion gravy or Vegetable sausage \& bean casserole

Baked lamb moussaka ornVegetable \& lentil moussaka

Coq au vin or Braised celeriac in red wine

Sides:
Crunchy rainbow coleslaw English garden salad Garlic bread Roasted root vegetables Colcannon mash
Tenderstem broccoli, virgin oil Cajun potato wedges
Cabbage with bacon \& onions Mac $n$ cheese
Jersey royals with mint butter Corn on cob with chilli butter Cauliflower cheese

## Dessert:

Chocolate brownie with icecream Lemon tart with raspberry
Sticky toffee pudding with icecream
Sopley berry pavlova
Fresh fruit salad



## List 1 - Choose one:

Sirloin steak, garlic butter
Sirloin steak, chimichurri sauce
Hickory smoked bourbon beef brisket
Slow cooked minted lamb
Slow pulled piquant Moroccan lamb
Chilli prawn and chorizo skewers
Sticky Szechuan salmon
Seared tuna steak, tomato salsa

## List 2-Choose one:

Peri peri chicken breast
Chicken satay skewer
Chicken souvlaki skewer
Jerk chicken thigh
Short rib steak burger, crispy bacon, Monterey Jack, burger sauce, pickle
Thai chicken burger, Asian slaw, siracha mayo Lamb \& mint burger, romaine lettuce, tomato, mint mayo

## List 3-Choose one:

Hickory smoked bbq pork
Jerk pork
Korean pork
Pork \& leek sausage
Cumberland sausage
Smokey bacon sausage
Cumberland, cheese \& marmite sausage

## List 4 - Choose 3 vegetarian / vegan alternatives:

Bangkok bad boy burger, Asian slaw, siracha mayo Moving mountain burger, vegan smoked applewood, burger sauce, crispy vegan bacon
Vegan chorizo sausage
Cauliflower steak with chimichurri
Stuffed pepper with cous cous
Peri peri vegetable skewers
Chickpea kofta
Mediterranean vegetable \& halloumi souvlaki
Miso glazed oyster mushroom


Sensational salads - Choose 4:
Hot jersey royals, fresh mint \& butter
Jacket potato halves, butter, cheese, chives
Rainbow beetroot, pear, rocket, feta
Potato, red onion and chive salad
Crunchy rainbow coleslaw
Tomato, red onion \& basil salad
Superfood salad
Whole grain rice \& bean salad
Moroccan style cous cous salad
Pesto pasta, slow roast tomatoes, rocket, feta
Greek village salad
Caesar salad
Asian slaw, siracha mayo
Pasta, roasted vegetable, tomato \& basil
Niçoise salad
Orzo pasta, Mediterranean vegetables, Smokey tomato sauce

## Trio of mini desserts - Choose

 3:Baked vanilla cheesecake
Salted caramel tart
Passion fruit pavlova
Sparkly chocolate brownie
Sticky toffee pudding
Profiteroles with Baylies chocolate sauce
Sopley berry pavlova
Lemon tart
Cherry Bakewell tart
Dorset apple cake
Millionaires shortbread

Or

## Dessert table sharing boards Choose 5: <br> Sopley berry Eton mess <br> Chocolate brownie sundae <br> Millionaires shortbread <br> Sopley strawberry \& sherry trifle <br> Lemon posset, raspberry <br> Espresso martini tiramisu <br> Panna cotta, rhubarb \& champagne jelly <br> Affogato chocolate mousse <br> Salted caramel cheesecake <br> Cranachan <br> Vegan chocolate mouse





## THE GREAT BRITISH WEDDING PICNIC TABLE

£30 per person:
Rare roasted Hampshire beef
Honey glazed Bridport ham
Coronation chicken with toasted almonds
Ham hock scotch eggs
Pulled pork, cheddar \& marmite sausage rolls
Southwest cheese board, grapes, fine biscuits, candied walnuts
Assorted breads, oils, butter

English summer garden salad
Jersey royal potato salad, red onion \& chive
Rainbow crunchy vegetable coleslaw
Homemade pickles and chutneys
Cherry scones filled with champagne strawberry jam \& clotted cream
Add jugs of drink to the table:
Homemade lemonade £15 per jug
Pimms £30 per jug
Iced lemon \& cucumber water £10 per jug



2 Course menu £20 per person
Choose 1 main course and 1 dessert for all children to have

## Mains:

Margarita pizza
Ham \& cheese pizza
Meatballs with penne pasta

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\text { Mac } n \text { cheese }
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## Hot dog \& chips

## Beef burger and chips

Chicken nuggets, chips, beans
Sausage, chips peas
Fish fingers, chips, beans

## Dessert:

Sparkly chocolate brownie \& ice cream
New forest ice cream
Fresh strawberries \& cream


## Curry goat, rice \& peas

Lamb tagine, roasted vegetable cous cous
Chicken balti, pilau rice, naan bread

Pie \& mash, gravy
Rustic beef lasagne, mixed salad, garlic ciabatta

Bangers \& mash, caramelised onion gravy
Sweet potato, spinach, cauliflower \& chickpea curry, pilau rice, naan bread

Mixed bean \& vegetable chilli, grated cheese, salsa, guacamole
Rainbow vegetable pad Thai, chopped cashews
Ploughman's grazing table £15 per person:
Selection of south west cheeses, local meats, pulled pork cheddar \& marmite sausage rolls, assorted breads \& butter, salads \& pickles

Anti pasti grazing table £15 per person:
Selection of continental Charciterie \& cheeses, artisan breads, crackers, crudités, red pepper hummus, semi dried tomatoes, marinated olives

Posh toasties £15 per person:
Served with potato wedges, dips \& salad bar:

Choose 3 from list below, min 10 portion of each:
Honey roast ham \& cheddar

Bacon, Brie, cranberry
Smoked brisket, Monterey Jack, chilli jam

Slow roast tomato, mozzarella, pesto
Tuna melt, tomato, red onion

Dorset blue vinny, fig, onion jam
Vegan smoked applewood, mushroom, spinach, walnut

## Extras:

Assorted breads, salted butter, oil / balsamic $£ 1.50$ per person

Toasted pitta, hummus, tzatziki, Smokey aubergine dips £1.95
per person

Sauces all £4 per table:

Ketchup<br>Mayonnaise<br>Vegan mayonnaise<br>Hot sauce<br>Bbq sauce<br>Horseradish sauce<br>English mustard<br>Cranberry sauce

Mint sauce

Canapé rainbow burger buns £1 each
Rainbow burger buns £1 each

Fried onions £1 per person
Cheese slices £1 per person

Extra bar / drinks service, clearing staff £20 per hour

Extra linen £ 15 per cloth
White linen napkins £2 each

All prices are exclusive of VAT

