











DORSET FINE DINING

Create Weddings

Sample Menus & Prices 2025/2026

dorsetfinedining.co.uk

DORSET FINE DINING

Create Weddings

At Dorset Fine Dining HQ we have a team of experienced staff to work with you to create the most fantastic wedding. Our Chefs and team will work with you from the outset and be on hand to offer guidance and knowledge.

From creating your perfect menu and helping with styling, wedding cakes, wine and much more we can help guide you, putting you in touch with some of the best suppliers in Dorset who we have worked with for years, who will all work together to create the perfect day for you.

We have sample set menus however, we allow you the freedom to create your own menu with the help and guidance of our Executive chef we utilise the fantastic local produce Dorset has to offer but also allowing us the freedom to look elsewhere to create something amazing for your special day. We offer three wine packages should you be interested from silver, gold to platinum all with their own distinctive offering and allowing you to mix and match if you wish, again we promote the local English wines and spirits which are produced in and around the Dorset area or if you have something specific this can be arranged for you.

We serve your arrival drinks alongside some of our bespoke canapés, serve the table wine, water and pour the toast. We have one of our wedding co ordinator's on site to liaise with the staff at Lulworth should anything need sorting and making sure the day runs smoothly for you and your guests.

We love what we do and this shows in the service we offer. On average couples allow 1.5 hours for canapés before a 3 course meal, we recommend choosing 4 canapés per person, however you can choose more should you wish, depending on how you want the day to run. Canapés are charged at £2.50 each+VAT.

Menu Silver, Gold and Platinum include staffing, standard crockery, cutlery and glassware, table linen and napkins are extra and basic equipment is also included, we may need more depending on the chosen menu, but will advise once the chosen menu is finalised. Should we need extra staff this will be on the quotation.

Set up the day before is charged at £200 exc VAT to cover staffing and travel.

Tea & Coffee is charged at £3.00pp.

Canapés

Cold Canapés

Some carry a surcharge due to cost and work involved

Smoked salmon blinis, creme fraiche, caviar

Grilled courgette, ricotta, basil, pine nuts and lemon (Ve optional)

Bocconcini, sun blushed tomato, olive, basil (GF)

Blinis with whipped goats cheese, red onion marmalade

Smoked salmon, creme fraiche and caviar

Rare roast beef, mascarpone, rocket and horseradish toasts (GF optional)

Croustade of fresh Devon crab, citrus mayonnaise (supplement due to cost)

Smoked trout and horseradish mousse en croute

Smoked duck, pickled apple (GF, DF)

Mozzarella, tomato and basil skewers

Roasted squash, parmesan and sage sausage rolls (can be served warm)

Cheesy truffle popcorn

Warm sourdough flatbread, baba ghanoush

Pea puree and picked ham hock croustades





All prices EXCLUDING VAT & priced per person, price may alter after 2026

Hot Canapés

Some carry a surcharge due to cost and work involved

Sticky sausages, Dorset apple syrup (GF optional)

Crispy pork belly bites, maple glaze and scratching crumb (GF, DF)

Free range spicy jerk chicken, sour cream (GF)

Whipped feta and mint croustades, honey yoghurt

Brie and cranberry won tons

Crispy halloumi bites, chilli and honey (GF)

Cheesy leek tartlets, parmesan snow (GF optional)

Gnocchi, olive and chorizo skewers

Thai salmon fishcakes cakes (GF, DF)

Beetroot Falafels with humus (vegan, GF)

Mozzarella sticks, sweet chilli

Dorset Blue Vinny Palmiers

Garlic, chilli and parsley king prawns (GF, DF)

Lamb kofta, minted yoghurt

Grilled aubergine and paneer hariyaldi
(contains cashews, but can be made without if necessary)

Traditional tandoori chicken, fresh lime (GF)

Smoked salmon and dill mousse tartlet, creme fraiche (GF optional)

Sesame, miso, aubergine (GF, DF)

Toad in the hole (GF)

Chicken teriyaki

Potato bites, horseradish creme fraiche and caviar (GF)

Crispy chicken and vegetable gyozas

Bao & Dumplings

Fantastic for canapes or as an evening food, something a little different!

A selection of Boa buns, fried and steamed dumplings and won tons with a selection of roasted sesame seeds, soy, fried crispy chilli, ketchap manis and sweet chilli.

Gyozas (Fried)

Shrimp

Chicken and vegetable

Vegetable

Pork and vegetable

Tofu and vegetable

Kimchi and chicken

Won Ton/Dumplings

(Fried or steamed, we recommend an assortment of both)

Pork and chive dumplings

Chciekn and vegetable

Korean bbq beef

Pork and coriander

Sichuan spicy pork

Kimchi and pork

Pork and chinese leaf

Bok choy and mushroom

Chicken and shitake mushroom

Green chilli

Pork and prawn

Bao Buns (Steamed)

Lotus root

Mixed meat

Custard bao (our favourite)

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Silver

Plate Expectations!

To start

Retro prawn cocktail in a scallop shell, lime mayonnaise, homemade charcoal bread, cress

Isle of Wight cherry tomatoes, garlic and rosemary focaccia, mozzarella, olives

Torched mackerel fillet, lemon, horseradish creme fraiche, pickled cucumber

Compressed ham hock and pea terrine, burnt apple puree, fine leaves, scratching crumb

Arancini of wild mushroom, parmesan snow, cauliflower and truffle puree or tomato veloute

To Follow

Chicken breast topped with fine herbs and scratchings, carrot, burnt leek, chicken and thyme veloute

Fillet of bass, chilli, coriander and lime butter, wilted pak choi and spinach

Baked sweet potato, Aleppo chilli butter, sautéed courgette, green pepper and spinach, roasted sweet red onion

Locally made pork sausages, creamy mashed potato, red onion jam, crispy onions, rich gravy, tender stem

Baked squash, hariyaldi yoghurt, crispy onions, Dorset watercress, toasted pumpkin seeds

Roasted pork loin, apple and cider sauce, tender stem broccoli crackling, burnt apple

All mains come with sharing micro new potatoes and fine herbs where necessary. Additional vegetables are optional.

To Finish

Warm Dorset apple cake, vanilla ice cream, caramelised apples, apple caramel

Sticky toffee pudding, toffee sauce, clotted cream ice cream

Individual seasonal berry pavlova, berry sauce, flowers

Lemon and kefir lime posset, mini shortbread

Dark Chocolate brownie, milk chocolate sauce, honeycomb



Gold

Plate Expectations!

To start

Homemade game terrine, spiced red onion chutney, leaves

Grilled courgette ribbons, whipped ricotta, lemon, basil, balsamic syrup, herb oil

Baked goats cheese, cress, sourdough flatbread, onion marmalade, watercress, flowers

Cured salmon delice, celeriac, apple and fennel remoulade, chervil

Burrata, prosciutto, chilled tomato gazpacho, vegan pesto (no nuts)

To Follow

Sea bass fillet, cherry tomato veloute, Heritage tomato and basil salad

Guinea fowl breast, cabbage, and bacon fricassee, veloute, carrot

Caponata tart, whipped feta, pearled spelt, Romesco sauce

Fillet of cod, pea puree, beer batter and malt vinegar scraps, clotted cream mash

Sous vide sirloin of aged beef, sweet potato puree, bone marrow butter, anise carrot

All mains come with sharing micro new potatoes and fine herbs where necessary, unless specified. additional vegetables are optional.

To Finish

Dark chocolate baked cheesecake, honeycomb, salted caramel ice cream

Lulworth Mess, Strawberries, lemon curd, meringue, passion fruit and mango coulis, gold dust, flowers and lemon balm

Apple tart tatin, brandy creme Anglaise

Dark chocolate and praline cremeaux, isomalt shard, tulip waffle basket, caramel sauce

Baked Alaska our way! Fruit compote, clotted cream ice cream, torched Italian meringue



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Platinum

Plate Expectations!

To Start

Picked Dorset crab claw meat , avocado, lime, sourdough crisp, chervil, flowers

Slow cooked Roscoff onion, cave aged cheddar rarebit en croute, red wine reduction, herb salad

Apple tart tatin, whipped goats cheese, chervil

Salad of 57 degree sous vide wood pigeon breast, pickled wild mushrooms, mache, beets, truffle dressing, chervil

Crab and mascarpone tortellini, Champagne sauce, fine herbs

Heritage cherry tomatoes, clear gazpacho, micro basil, mozzarella pearls

Smoked chicken, cider pickled apple, mango, grilled courgette, flowers

To Follow

Slow cooked and rolled shoulder of Dorset lamb, herb crust, apricot, lamb jus, tender stem

Sous vide dry aged centre cut beef fillet, hispi cabbage, beef brisket and sweet red onion marmalade, red wine sauce

Lulworth venison loin, parsnip puree, parsnip crisps, red wine sauce

Roasted duck breast, rich blood orange sauce, caramelised oranges, tender stem

Indonesian Monkfish curry, bok choi, cauliflower rice, flatbread

Kombu dashi marinated lions mane mushroom, pan fried in butter with 3 peppercorn sauce or truffle butter (V)

Carrot and courgette rose tart, ricotta, herb and egg, feta and grains

All mains come with sharing micro new potatoes and fine herbs where necessary Additional vegetables are optional.

To Finish

Signature 'Sweet Imaginarium'
A selection of five of your favourite desserts, allowing a bespoke mini trio per person (some desserts may not be possible due to logistics)

The Flowerpot
An edible chocolate terracotta flowerpot, dark or milk chocolate cremeaux, flowers, cherry compote, cherry curd, soil 4 layer dark chocolate Lingot, fresh raspberries

Or any dessert from the above menus!



Children's Menu

Up to the age of 10

To start

Fruit plate

Garlic bread

Humus, pitta and crudités

Main

Chicken tenders, new potatoes and peas

Fish goujons, new potatoes and peas

Pasta with tomato sauce and mozzarella

Pizza and salad

Dessert

Chocolate brownie and ice cream





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Dietary Menu

With the amount of dietary needs continuing to increase we have a menu which covers GF, Ve, DF, LF, Nut free, we suggest that your guests with any of these dietary requirements have this menu to save any risk and complications on the day.

Fruit plate to start

Ratatouille stuffed pepper for main course

Chocolate and silken tofu mousse for dessert

Vegan Menu

Starters

Beetroot falafels, vegan whipped cream cheese, lime

Vegan cheese, roasted beets, cavolo nero crisps, puffed wild rice

Grilled courgette roll, vegan cheese, lemon, basil, pine nuts

Miso aubergine

Main

Sweet potato, chickpea, wild mushroom cakes, satay

Black bean bubble burger, siracha and coriander mayo

Charred hispi, vegan cheese, cashew cream, pine nuts and lemon

Ratatouille stuffed bell pepper

Miso aubergine

Roasted squash, pumpkin seeds, cashew cream, rocket and herb oil

Desserts

Chocolate tofu mousse, caramelised orange

Fruit crumble Oatley custard

Salted caramel brownie, soil, bitter chocolate mousse

Cheesecake, choose your flavour?

Sharing Menus

Ever more popular, the sharing menu allows great interaction between guests and is a very relaxed way to eat.

Starter Sharing Platters

Choose from either:

Build your own bruschetta

Cured meats and cheeses Tapas (see below) or Seafood

Seafood, smoked salmon, prawns, mackerel, crab, home cured gravadlax

For main course choose either:

Slow roasted leg of lamb or pulled lamb

Shawarma chicken or roasted with fresh herbs and caramelised lemon (jointed or whole)

Roast topside of aged beef cooked sous vide, Loin, belly or shoulder of pork

Platters of the above served with 3 salads from the list below or other options available, plus minted micro new potatoes

Homemade slaw with coriander and toasted seeds

Roasted squash, feta and pesto

Grilled Mediterranean vegetables, wild garlic

Watercress, rocket and Dorset watercress

Chargrilled greens, chilli and caramelised lemon

Selection of seasonal green vegetables with a mint dressing

Coleslaw

Radish, dill, cucumber and sour cream

Tomato and wasabi crème fraiche Tabouleh

Add your ideas...

Desserts

Choose from sharing pavlovas to the signature Sweet Imaginarium dessert platters.

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Sharing Tapas

French stick or Foccacia and Olive and balsamic oils

Choose 5 from the following list or more:

Cured meats

Cheese

Falafels

Frito misto whitebait, scampi and calamari

Calamari

Whitebait with lemon

Prawns with chilli, garlic and olive oil

Chorizo in red wine

Roasted chicken wings

Spanish beef meatballs in a spicy sauce

Padron Peppers

Patatas bravas

Patatas aioli

Grilled vegetables

Olives

Manchego and quince

Halloumi, sweet chilli

Miso Aubergine





BBQ All Fired Up

Served with a choice of 3 to 4 main items and 3 compound style salads to accompany your BBQ (can be served seated)

Onglet steak cooked rare with spring onion, coriander and garlic marinade

Sticky BBQ ribs

Lamb kofta

Marinated chicken legs/breast (jerk, teriyaki, garlic, chilli, bbq and marmalade glazed and herb)

Halloumi on sourdough flatbreads, mojo rojo

Grilled aubergine, courgettes and peppers with zhoug

Grilled aubergine with miso and honey glaze

Tandoori style paneer skewers

Grilled cauliflower steaks

Chimichurri new potato roasties

Rib of beef on the bone cooked sous vide finished over the coals (serves 4/5)

Belly pork with crackling, maple and Aleppo chilli butter

Slow cooked lamb shoulder with mint and garlic

Local beef burgers, gochujang mayo (4,6,8ozs)

Pork scratching and sausage bites

Chorizo, cheese and chimichurri rafts

Chicken thigh yakitori, burnt butter miso mayo





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Skillet cooked prawns with nduja and lime

Mussels in beer

Chorizo and padron skewers

Chicken shawarma

King prawns, chilli, garlic and lemon

Chalk stream trout with dill and lemon

Added Extras

A 3 option choice from menu silver, gold and platinum,
(ie, meat, fish and vegetarian)

Local Artisan sour dough bread with a choice of marmite butter, salted butter
or bone marrow butter or another of your choice (choose 2)

Palate cleanser, sorbet, please ask for flavours, gin and tonic granita
or limoncello granita, mango coulis

Basil sorbet, topped with torched Italian meringue

Sharing seasonal vegetables

Sweet Imaginarium for menus silver and gold

Local cheese course

Cutting and serving the wedding cake on platters





Extra & Evening Food Options

Hand cut chips or string fries

Served with a choice of malt vinegar, ketchup, mayo,
bloody Mary ketchup or truffle mayo! You decide…

Dirty fries

Served in disposable tubs, loaded with spicy beef chilli,
cheese and sour cream or vegetarian chilli.

Tacos crispy or soft blue corn

Meat and vegetarian fillings available, fully loaded. Bean and cheese, chilli beef, vegan,
Moroccan lamb, BBQ chicken or invent your own with salad, sour cream etc.

Mac 'n' cheese say no more

Macaroni cheese with a variety of toppings to choose from pulled bbq ribs and kibbled
onions, mozzarella and tomato, cheddar and leek or make your own topping!

'THE' Pastrami sandwich (Our favourite)

Crusty sourdough, pastrami, pickled gherkins, Monterey Jack cheese
and sweet mustard dressing, finished in the toasting machine!

West Country ploughman's

4 local cheeses, honey roast ham, crusty bread, pickles, fruit and celery.

Add:

Scotch eggs

Pork pies

Sausage rolls

Toasties

Who doesn't love a toastie...Tallegio and pastrami, Somerset Brie,
tomato and chilli jam, spinach, jalapeño and Monterey Jack, chicken, ricotta,
roasted pepper and basil, tuna melt, Somerset brie and bacon, home cooked ham
and cheese, Cave aged cheddar.

Focaccia toasties!

Freshly made focaccia, split down the middle filled with mozzarella, basil,
tomato and rocket, baked and served warm.

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Classic fish finger sandwiches

Served with tartare sauce or ketchup.

Bespoke cheesecake

A chosen tower of fine cheeses, garnished with fruits, flowers and all the usual cheese accompaniments. A wow factor during and after the meal.

Retro sweet shop minimum 50 people

A selection of all the old favourites, paper bags and scales!
Let us know if you have any favourites.

Nachos

Crispy tortilla crisps, tomato salsa, mozzarella, guacamole, sour cream and jalapeños.

Crispy bacon sandwiches

The best local streaky or back bacon in crusty fresh bread, a selection of sauces.

BBQ 4oz patty or hot dog in a brioche bun

Selection of sauces and sides for guests to build their own dirty burger/dog.

Pasties

Great as an evening snack.

Choose from: Traditional, cheese and onion or a vegan curry (my favourite).

Pizzas

Assorted toppings, let us know your favourite!





Pulled pork buns

Locally sourced Tamworth hogs provide the tastiest treat for guests and are just scrumptious topped with burnt apple sauce, crispest crackling, stuffing in a freshly baked roll.

Churros

Cooked fresh with chocolate or salted caramel sauce or choose your own, 4pp.

"My Favourite" Warm flatbreads

Chicken

Topped with crispy skin chicken, marinated and pan roasted chicken thighs, herb yoghurt, pickled red cabbage, cucumber and celery salsa, coriander, chilli, spring onion and garlic emulsionn

Lamb

Kofta with lamb jus, herb yoghurt, sweet gherkins, cassava chips and coriander.

Vegetarian

Spiced paneer with beetroot, pickles, cucumber and celery salsa, crispy onions, coriander and herb emulsion

Build your own baguette

Freshly baked baguettes with a choice of delicious fillings for you and your guests to create yourself.

Love at first bite

A selection of 50 assorted crisps and snacks, for you and your guests to take off the line as snacks or evening food additions. Includes set up.





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Drinks

Arrival & Wedding Breakfast drinks

The client supplies their own drinks. We do not charge corkage.

















General waste disposal from site £60.00

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DORSET FINE DINING

BESPOKE EVENT CATERING

Prices stated in this book are for 2025 to 2026

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