

# Reception Drinks

2010

<b>Moet &amp; Chandon NV Brut</b>	<b>£6.20</b>
<b>Champagne Kir Royal</b> Crème de cassis	<b>£6.50</b>
<b>Sparkling Wine - Pere Ventura</b>	<b>£3.00</b>
<b>Sparkling Wine Kir</b> Crème de cassis	<b>£3.30</b>
<b>Wine - House Red/White (Firefly, Sartori or Cape Promise Range)</b>	<b>£2.00</b>
<b>Mulled Wine Cup</b>	<b>£3.50</b>
Warm red wine & brandy flavoured with cinnamon, nutmeg & cloves	
<b>Bucks Fizz</b>	<b>£3.00</b>
<b>Pimms No 1 Cup with lemonade</b> 250ml	<b>£3.60</b>
<b>Pimmpoms</b> 250 ml	<b>£3.60</b>
A wonderfully refreshing summer drink with Pimms, lemonade and Pomegranate juice	
<b>Winter Pimms</b> 250ml	<b>£3.60</b>
<b>Summer Cocktail</b> 250ml	<b>£3.70</b>
Malibu and white rum with tropical fruit juice topped with lemonade	
<b>Sparkling Peach Cocktail</b>	<b>£4.95</b>
Sparkling wine and Archers peach schnapps	
<b>Sherry</b> 50ml	<b>£2.50</b>
<b>Fruit Cup</b> 250ml	<b>£2.50</b>
A non alcoholic cocktail of orange juice, pineapple juice, grapefruit juice, Lemonade and ginger ale	
<b>Orange Juice</b>	<b>£1.60</b>

Prices are based on 125ml measures per person unless otherwise stated and are valid until the 31<sup>st</sup> December of the current year.

# The Menu

(Updated Feb 10)

## Canapés

Please select three canapés from our selection to be served with your reception drinks as part of our package.

Additional canapés are available at an additional cost.

### *Classic Selection*

Parmesan biscuits with mozzarella and sun blushed tomatoes

Devils on horseback

Mini Yorkshire puddings filled with roast beef and creamed horseradish

Mini Yorkshire puddings filled with creamed horseradish and flaked smoked mackerel

Smoked salmon canapés

Tomato, basil and mozzarella sticks

Roasted pear and stilton samosa

Filo tarts filled with one of the following:  
Smoked salmon with crème fraiche and caviar  
Cherry tomato, mozzarella and basil  
Celeriac remoulade and proscuttio  
drizzled with olive oil

Baby cheese scones with chive and sour cream

Spinach and ricotta parcels

Thai fishcakes with lime chilli dipping

## Starters

### **Fresh home made soups**

Choose from roasted red pepper and tomato, butternut squash with parmesan and pumpkin seed oil, carrot and coriander, or broccoli and stilton served with freshly baked bread

### **Filo tartlet filled with Cornish crab and prawns**

with lemon and chilli oil dressing

### **Chicken and herb terrine**

with wild and chestnut mushrooms

### **Smoked salmon**

Served simply with lemon wedges, cracked black pepper and wholemeal bread or with blinis and crème fraiche

### **Smoked chicken and bacon salad**

with sun dried tomatoes, herb croutons and a garlic mustard dressing

### **Roasted sweet red pepper**

Stuffed with pesto, mozzarella and roasted vegetables

### **Roast Portobello mushroom**

with thyme and camembert stuffing

### **Smoked salmon parcel filled with smoked trout mousse**

served with salad leaves, olive oil and balsamic drizzle

### **Seasonal melon**

garnished either with prawns, Parma ham, or simply dusted with ginger sugar

### **Yellow pepper roulade**

with feta, olives and pine kernels

### **Home-made chicken liver pâté**

with Melba toast and red onion confit

# Main Courses

## *Chicken*

**Corn fed chicken fillet**  
filled with boursin and baby spinach served with a  
Chablis cream sauce

**Chicken tournedo**  
Corn fed chicken fillet steak with a chestnut  
mushroom, sage and lemon sauce

## *Dorset Lamb*

**Lamb noisettes**  
with a rosemary jus  
(supplement of £2.50)

**Braised lamb shank**  
served with three sauces of mint chutney, onion chutney  
and redcurrant jus

**Lamb tournedo**  
served with roasted garlic mash  
and a red wine jus

## *Beef*

**Beef Wellington with Madeira jus**  
Fillet of beef topped with country pâté, encased in puff  
pastry and oven baked  
(supplement of £3.50)

**Braised shin of beef**  
on a potato and red onion rosti served with brandy and  
whole grain mustard cream sauce

**Beef olives**  
with a smoked gammon and pistachio farce  
in a Madeira sauce

## *Fish*

**Fillet of succulent plaice and pesto parcel**  
filled with pesto wrapped in prosciutto, oven baked with  
olives, garlic and cherry tomatoes

**Lemon sole fillets with a prawn and  
fresh herb stuffing**  
lime and caper cream sauce

**Salmon fillet with herb and pesto crust**  
with a dill and white wine drizzle

## *Other Dishes*

**Slow roasted fillet of  
Westcountry Pork**  
with apple and sage stuffing and a white wine jus

**French duck breast**  
With an orange and port jus

**Traditional Roasts**  
Kingston Maurward's own  
roast lamb or roast loin of pork,

Sirloin of British roast beef, with Yorkshire pudding  
and horseradish sauce

Roast chicken or turkey, with homemade stuffing,  
chipolata sausage wrapped in bacon and bread sauce

## *Vegetarian Options*

**Asparagus and Gruyère feuilleté**  
Asparagus encased in a crisp parcel of puff pastry with  
melted Swiss cheese

**Tomato Brie and herb stack**  
with pesto drizzle

**Caramelised balsamic and red onion tart  
with goats cheese**  
Crisp cheese pastry case with sweet onion topped with  
goat's cheese and sage

**Stuffed baby aubergine**  
with pine nuts and Madeira sauce

**Broccoli, Gorgonzola and walnut gratin**  
(contains nuts)

**Dorset Blue Vinney, mozzarella and Bramley apple  
strudel**  
with almonds and fresh herbs

**Parsnip and sage roulade**  
With cranberry confit

## *Vegetables*

All main courses are served with a choice of the  
following;

**Roast potatoes or new potatoes or  
potato dauphinoise** (a classic French gratin of wafer thin  
potatoes and lashings of cream)

**A medley of carrots, sugar snap peas, baby corn and  
fine green beans**

**Or**  
**A selection of Winter roasted vegetables**  
(September to March)

## *Hot Buffet*

### **Tiger prawns**

cooked in garlic butter

### **Marinated chicken**

Chicken fillet marinated with honey and sweet chilli

### **Lamb, red onion and sweet pepper kebab**

### **Hot minted new potatoes**

## *Cold Buffet*

### **Fillet of salmon**

with dill mayonnaise and lemon wedges

### **Roast sirloin of beef**

with creamed horseradish and wholegrain mustard

### **Glazed home-cooked ham**

### **Hot minted new potatoes**

**Both buffets served with  
your choice of four salads from the selection  
below:**

### **Avocado, bacon and lettuce salad**

Iceberg lettuce, crispy bacon and avocado  
with lemon dressing

### **Greek style salad**

Tomato, cucumber, black olives,  
red onion and olive oil dressing

### **Waldorf salad**

Celery, apples and walnuts with mayonnaise  
(contains nuts)

### **Harlequin salad**

A colourful selection of salad vegetables  
bound in French dressing

### **Rocket salad with parmesan**

**Tomato, mozzarella and avocado salad**  
with basil vinaigrette

### **Red bean and calabrese salad**

with spring onions celery and French dressing

## **Puddings**

### **Strawberries and cream**

A seasonal choice (*mid May - mid August*)

### **Raspberry or strawberry shortcake**

Layers of shortcake, raspberries (or strawberries) and  
whipped cream with raspberry coulis

### **Summer Pudding**

A traditional pudding of seasonal berries  
served with fresh cream

### **Caramelised apple tart tatin**

with fudge crème anglais

### **Belgian chocolate truffle torte**

with local vanilla dairy ice cream

### **Passion fruit and raspberry cheesecake**

with fruit coulis

### **Spiced apple crumble**

with vanilla pod custard

### **Profiteroles with chocolate sauce**

Choux pastry puffs filled with fresh cream  
and laced with a rich chocolate sauce

### **Brandy snap baskets**

filled with fresh fruit and fromage frais

### **Individual chocolate fudge pudding**

with melting squidgy middle and  
local dairy ice cream

### **Sticky toffee pudding**

with hot toffee sauce and double cream

### **A selection of locally produced cheese**

Lubbourne Farm Somerset Brie,  
Ashley Chase Farm Cave Aged Cheddar  
and

### **Dorset Blue Vinney**

served with savoury biscuits,  
grapes, celery and apple

(available as a dessert option or as an  
additional course)

## Children's Choice

### *Starters*

Tortilla chips  
with tomato  
Marie Rose dip  
or  
Melon

### *Main Course*

Chicken or plaice goujons with  
chips or baked potato and beans  
or  
Pasta with tomato sauce  
or  
Bangers and mash

### *Desserts*

Fruit salad  
or  
Ice-cream

## Evening Menus

### *Finger Buffet*

A selection of sandwiches and tortilla wraps  
Mozzarella, sun dried tomato  
and fresh basil Pizza with parmesan  
Hickory smoked sausage and bacon rolls (hot)  
Breaded plaice Goujons with tartare dip (hot)  
Tomato mozzarella and basil kebabs  
Yorkshire puddings with creamed horseradish and  
sivers of roast beef  
Cucumber with smoked salmon  
and lemon mayonnaise  
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Fresh fruit kebabs

### *Dorset and Somerset Cheese Selection*

Ashley Chase Farm Cave Aged Cheddar  
Lubboorne Farm Somerset Brie  
Dorset Blue Vinney  
West Combe Somerset Red Leicester  
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A savoury biscuit selection  
Assorted speciality breads  
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Celery, apples and grapes  
Cherry tomatoes  
A selection of homemade chutneys  
Pickles  
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Fresh fruit platter

### *Deluxe Finger Buffet*

Spinach and feta parcels (hot)  
Mini croissant filled with smoked salmon  
and cream cheese  
Filo tartlets filled with rocket, sun blushed tomato,  
mozzarella, olives and drizzled with pesto  
(contains nuts)  
Home baked mini crusty rolls filled with honey  
roast ham, wholegrain mustard  
and Ford Farm Cheddar with onion confit  
Chicken goujons marinated in lemon  
and chilli (hot)  
Dorset Blue Vinney dip and salsa dip served with  
vegetable crisps and breadsticks  
Platter of prawns and garlic mayonnaise  
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Rich dark and white chocolate brownie squares  
Fresh fruit crudités with Greek yogurt  
and honey dip

### *Barbecue*

Sizzling local premium pork sausages  
Dorset lamb and rosemary kebabs  
Tandoori marinated chicken drumstick  
(vegetarians: roasted vegetable kebab and peppers  
stuffed with rice, pine nuts and fresh herbs)  
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French bread  
Mini baked new potatoes  
Tabbouleh salad  
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Chocolate dipped strawberries