



***Dorset Catering Services
And
Bespoke Events***

***Marquee Wedding and Venue
Catering***

Bar service available from £150

Full Wine List available upon request

Sample Catering Menu 2014/15

***All menus are mere examples, we are more than
happy to Taylor Make your very own menu based on
your exacting requirements and wishes.***

***Where ever possible we source all ingredients from
local suppliers and aim to minimize our carbon foot
print to help the environment***



Sample Canapé Packages (choose from our selector)

3 @ £3.50pp or 5 @ £5.00pp

Wedding Breakfast Menu I @ £30.00 pp

(Choose 1 Starter, 1 Main and 1 Dessert; for multi choice option add £5.00pp)

Choice of Seasonal Home Made Soup with accompanying Garnish

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Potted Chicken Liver Parfait with Apple and Plum Chutney

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Goats Cheese Crostini with Black Olive and Tomato Tapenade



*Free Range Breast of Chicken, Buttery Fondant Potato, Green Bean
Parcel finished in a light Chestnut Velouté*

-

*Salmon en Croute with Roasted Fennel, Saffron Potatoes and Citrus
Cream Sauce*

-

Fresh Seasonal 3 Pea and Mint Risotto with Shaved Parmesan



Fresh Cream filled Profiteroles with Chocolate Sauce

-

New York Style Baked Vanilla Cheesecake

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Jamie's award winning Sticky Toffee Pudding



Tea/Coffee and Chocolates @ £3.00 pp

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Why not add a Cheese Course @ £5.00 pp



Wedding Breakfast Menu II @ £40.00 pp

(Choose 1 Starter, 1 Main and 1 Dessert; for multi choice option add £5.00pp)

Amuse Bouche



*Roasted Vine Tomatoes with Mozzarella Pearls, Fried Basil Leaves
and aged Balsamic Vinegar Reduction*

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*Home Smoked fillet of Trout on a crisp leaf and herb salad with
Horseradish dressing*

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*Parsley and Mustard scented Ham Hock Terrine, Home Made
Piccalilli and Black Peppered Crostini*



Citrus Sorbet



*Red Wine Braised Shank of Lamb, Garlic Pomme Purée, Red
Cabbage and sweet Rosemary Jus*

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*Pan Seared Fillet of Sea Bass, Potato Rosti, Char grilled Vegetable
Ribbons with Sauce Vierge*

-

*Roasted Root Vegetable and Beetroot Wellington, Baby Leaf spinach
and Tomato Ragu*



Berry Fool, Vanilla Cream and Meringue

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Caramelised Lemon Tart with Raspberry Sorbet

-

White Chocolate Brûlée with Home Made Shortbread



Tea/Coffee and Chocolates @ £3.00 pp

Why not add a Cheese Course @ £5.00 pp



Sample Tasting Menu @ £60.00pp

Dishes open to review

Amuse Bouche



Confit Duck Leg with Brandied Cherries



Seared King Scallops, Celeriac Purée and Parsnip Crisps



Home Made Sorbet



*Beef Fillet Medallions, Dauphinoise Potatoes, Baby Vegetables and a
caramelised Shallot and Madeira Jus*



Chocolate 3 Ways, Sponge, Tart and Mousse



Selection of English Cheese and Garnish



Tea/Coffee and Petit Fours



Sample 'Afternoon Tea Menu' prices from "£20.00pp

Food to be served on porcelain cake tiers in the centre of the tables.
Waiting staff will replenish tiers during the afternoon tea service.
Selection of 5 varieties of delicate afternoon tea *sandwiches*.
Selection of 2 home-made afternoon tea *savouries*.
Selection of 2 home-made bite sized *cakes* and *traditional scones*.
The above menu price is based on 1 piece of each item per guest.
Cafetiere coffee and selected teas available throughout the lunch service

Sample Barbecue prices from £25.00pp

Food to be presented on buffet stations.
Custom menus to be devised consisting of
3 Meat items / 1 Fish item / 3 Vegetarian item / 4 Home-made Salads
/ Rustic Breads, Dressings and Condiments

Plated Dessert

Sample Hog Roast £25.00pp Pork or Lamb

Food to be presented on buffet stations
Hog roast slowly cooked with sage & onion stuffing 4 Home-made
salads, rustic breads, Apple Sauce and Vegetarian option

Plated Dessert



Formal Buffet Menu prices from £20.00pp

(choice of Meat or Fish and Vegetarian plus Salad or Vegetables, Rice or Potatoes)

Cumberland Sausage Ring with Caramelised Red Onion Gravy

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Thai Green Chicken Curry, Coconut and Ginger

-

Chicken A La King with Mixed Peppers

-

Lamb Rogan Josh

-

Seafood and Tarragon Fish Pie

-

Seared Teriyaki Salmon Fillet

-

Wilted Green Vegetable Risotto

(100s of dishes available upon request)

Formal Carvery Menu @ £20.00pp

(choose from one of our roasting joints and vegetarian dish hand carved with all the trimmings)

*Why not add a plated starter and or dessert to your buffet from
£5.00pp*

Evening Buffet, Continental, BBQ and Hog Roast Packages

available from as low as £10.00 pp

*Kitchen set up fees are applied at times when a mobile kitchen is
required to provide our services, in these cases a one off charge is
applied of £150 for supply, build and removal*