



MENUS 2010

All 2010 menus are exclusive of VAT

CLASSIC HOUSE MENU

@ £50.00pp

Smoked mackerel pate with leaves and dill dressing

Salad of rocket, herbs, crispy bacon and pecorino

Chicken liver parfait with toast

Cream of leek and potato soup

Roast chicken with fresh tarragon and lemon

Pork belly with apples and sage

Roast beef and Yorkshire pudding

Poached salmon with hollandaise sauce

Served with seasonal fresh vegetables

Dorset apple cake and custard

Chocolate roulade with vanilla cream

Raspberry Pavlova

Seasonal fruit crumble

Coffee



SILVER

@ £65pp

Assorted dry nibbles served during the drinks reception

Starters

Roast tomato and basil soup served with warm focaccia

Chicken liver pate with pear chutney

Smoked salmon, spinach and cream cheese roulade

Salad of vine tomatoes, mozzarella, rocket and fresh basil

Mains

Oven roasted Somerset sausages with parsley mash, caramelised onion gravy, leeks

Roast breast of local chicken wrapped in Dorset air dried ham with tarragon cream sauce

Roast loin of pork with crackling and Brympton apple sauce

Poached organic fillet of salmon, new potatoes, hollandaise sauce

Each served with seasonal vegetables

Puds

Strawberry and passion fruit Pavlova

Dark chocolate and Amaretto torte

Lemon cheesecake with seasonal berries

Apple and pear crumble with clotted cream

Freshly brewed cafetieres of Coffee with Petit Fours



GOLD

@£75pp

A selection of cold canapés served during the drinks reception

Starters

Duck liver terrine with apple marmalade

Goats cheese & caramelised red pepper and onion tart

Melon and Dorset air dried ham with rocket and balsamic dressing

Seared salmon with lemon and dill mayonnaise

Each served with freshly baked rolls and butter

Mains

Rare roast rib of local beef with thyme jus

Pot roast leg of Dorset lamb with rosemary, garlic and red currant

Pan seared duck breast, sweet potato, red wine jus

Fillet of sea bass with parsley and caper sauce

Each served with seasonal vegetables

Puds

Tart Tatin with clotted cream

Dark chocolate roulade with berries

Panna Cotta with raspberries

Lemon souffle and shortbread biscuits

Freshly brewed cafetieres of Coffee with Petit Fours



PLATINUM

@ £85pp

A selection of hot and cold canapés served during the drinks reception

Starters

Confit of duck and foie gras terrine, toasted brioche
Fish soup with rouille
Antipasti – prosciutto, char-grilled peppers, olives and crusty bread
Portland crab cakes with rocket and spicy dressing

A basket of speciality breads and herby butter

Sorbets

Sorbets – champagne, raspberry, lemon

Mains

Fillet of Dorset beef, roasted shallots and Madeira jus
Loin of venison with blueberries
Cannon of lamb with port and red currant jus
Breast of guinea fowl wrapped in pancetta with wild mushrooms
Each served with seasonal vegetables

Puds

Tart au citron
Dorset apple cake with clotted cream
Hazelnut meringue with raspberries
Dark and white chocolate terrine

Cheese

Selection of Somerset cheeses, grapes and biscuits

Freshly brewed cafetieres of Coffee with Petit Fours



EVENING BUFFET MENUS

Light Evening Silver Buffet **£12pp**

Dorset Blue Vinny, Somerset Brie and Westcombe Cheddar

Fresh Fruit

Dorset Pate, Smoked Mackerel Pate and Charcuterie

Biscuits and Crusty French bread

Home Made Chutney and Wedding Cake Cut

or

Platters of Mini Pasties and Bacon Butties with Wedding Cake Cut

Traditional Hog Roast Buffet with Wedding Cake Cut **@ £12pp**

Served with Salads, Sliced Specialty Breads, Apple Sauce and Pickles

Indian Silver Buffet with Wedding Cake Cut **@ £12pp**

Crispy Popadoms served with Chutneys and Dips

Aloo Chat Papri (V)

Mini crisp patties topped with Onion, Tomato and Chickpeas served with Tamarind Sauce

Punjabi Samosas (V)

Triangular shaped filo pastry filled with a special blend of Punjabi spiced vegetables

Karwari Paneer (V)

Indian cottage cheese marinated with Masala spices wrapped in semolina and deep fried



Murgh Malai Tikka

Cubes of chicken breast marinated with Indian cream cheese, cashew nuts and flavoured with cardamom and dry ginger

Chicken 65

A Hyderabadi speciality of lightly battered chicken tempered with yoghurt, curry leaves and mustard seeds

Mini Kerala Parathas

Mixed Salad

CHILDRENS MEALS

@ £25pp for children aged 5 to 12

Local Somerset Pork Sausages and Creamy Mash, Ice Cream

Home Made Chicken Nuggets, Hand Cut Chips, Ice Cream

Pizza and Chips, Ice Cream

HIGH TEA

@ £12.95pp

Quartet of Finger Sandwiches: Fresh Salmon and Dill, Egg Mayonnaise and Rocket, Cucumber and Cream Cheese, Ham and Mustard

Warm Homemade Scones with Devonshire Clotted Cream and Strawberry Preserve

A Choice of Teas from Assam, English Breakfast, Earl Grey and Lapsang Souchong

for a supplement of £4.95pp a selection of savouries can be added:

Flaky Sausage Rolls, Welsh Rarebit, Pigs in Blankets



Friday Night Supper Ideas @ £18.50pp

MAINS

Lasagne Verde with Mixed Leaves Vinaigrette

Our luxury Fish Pie with Seasonal Fresh Vegetables

Coq au Vin with Creamy Mashed Potatoes and Veg

Cold Tarragon Chicken with Cous Cous Salad and Mixed Leaves Vinaigrette

PUDS

Apple and Frangipane Tart and Clotted Cream

Tart au Citron

Treacle Tart and Custard

West Country Cheeseboard

Friday Night Curry Menu

@ £24.95pp

Served with assorted rice, naan brads and parathas

STARTERS

Hara Bhara Kebab (V)

Patties of Fresh Spinach, Indian Cottage Cheese and Potatoes

Mysore Chicken

Honey Glazed Chicken, Peppers, Shallots and Tomatoes cooked over Charcoal with a delicious Pineapple Sauce

Fish Tikka Saffroni

Chunks of Premium White King Fish marinated in Yoghurt, Indian Cheese and Saffron char grilled to perfection

Brympton House

Brympton D'Evercy



Galouti Kebab

Pan Fried Kebab of Prime Minced Lamb that simply melts in the mouth, served with an aromatic Mint Chutney

MAINS

Malabari Fish Curry

Chunk of Premium White King Fish simmered in a Coconut and Cocum sauce

Kadai Gohst

A hot and spicy Lamb Dish with Green Chillies, Bell Peppers, Fresh Coriander and Kadai Spices

Paneer Makhani (V)

Indian Cheese cooked in a rich Butter and Tomato Sauce flavoured with Kasoosi Methi Leaf

Murgh Do Pyaza Patiala

Tender Chicken Breast cooked Punjabi style with fresh Fenugreek Leaves

Sunday

Why not keep the party going...

Choose anything from a picnic to a traditional Sunday roast with all of the trimmings, here are some popular suggestions

Hog Roast

@ £12.00pp

A Whole Roast Pig with Apple Sauce, Stuffing, Salads, Rolls

Picnic

@ £12.95pp

A rustic picnic with West Country Cheeseboard, Pate, Honey Glazed Local Ham, Salads, Chutney and Mustard, Crusty Bread and Fresh Fruit



CANAPES

Cold Canapés @ £2.00 per extra canapé (included in the Gold and Platinum Menus)

Blinis with Smoked Salmon and Sour Cream
Dorset air dried Ham wrapped round char grilled Artichoke with Rocket Pesto
Caviar on a Buckwheat Blini with Sour Cream and Chives
Tartlet of Egg with Parmesan Shavings
Roast Baby Beetroot wrapped in Prosciutto with Goats Cheese and Balsamic Vinegar
Quails Eggs with Dukkha
Chinese Pancakes with Crispy Duck, Spring Onion and Hoi Sin Sauce
Home Cured Gravdax on Rye with Dill, Honey and Mustard Butter
Fun shaped Cheese Pastries with a variety of Dips
Smoked Salmon Roulades with Lemon and Black Pepper
Spinach, Smoked Salmon and Cream Cheese Roulade
Fresh Asparagus and Cream Cheese Rolls
Shrimp Boats with Dill Mayonnaise
Tartlets with Pesto, Sun-Dried Tomato, Cream Cheese and Olive
Red Cherry Tomato Skewers with Mozzarella and Basil
Marinated Char- grilled Aubergine wrapped round Mozzarella and Sun-dried Tomatoes

Hot canapés @ £2.00 per extra canapé (included in the Platinum Menu)

Lyme Bay Scallops wrapped in Pancetta with Sauce Béarnaise
Wild Mushroom and Tarragon Cream Tartlets
Dorset Crab Cakes with Chilli Salsa
Rare Fillet of Beef with Horseradish and Miniature Yorkshire pudding
Baby Jacket Potatoes with Sour Cream and Caviar
Somerset Goats Cheese Tart Tatin with Caramelised Red Peppers
King prawns wrapped in Filo with spicy dipping sauce
Honey glazed local Cocktail Sausages with Grainy Mustard Dip
Sesame and Chilli Marinated Chicken Skewers with Satay Dip
Red Onion Bhajis with Yoghurt and Coriander Dip