

Weddings

AT THE
WALLED GARDEN MORETON



Sit down meal

Menu packages

Bronze

Starters

- Chicken liver parfait served with melba toast and red onion jam
- Freshly made soup with ingredients from our garden and granary roll
- Smoked salmon, crème fraiche and dill mousse with horseradish crostini

Main Course

- Pan roasted chicken breast with boulangere potatoes, honey braised carrots and a red currant jus
- Seared salmon fillet set on wilted chard with lemon and parsley butter, served with new potatoes from the garden
- Feta cheese, sun dried tomato and olive wellington set on a seasonal Dovecote salad

Desserts

- Poached local pear in a mint syrup served with homemade orange ice cream
- Rich dark chocolate and orange scented cake served with vanilla cream
- Homemade shortbread, Chantilly cream and raspberry mille feuille

Silver

Starters

- Black pudding scotch egg served with turmeric mayonnaise
- Pea and broad bean houmous on toasted sourdough with roasted cherry tomatoes and herb oil
- Smoked mackerel pate with Dovecote cheese and herb straws finished with a lemon preserve

Main Course

- Oven roasted local chicken breast with a tomato and olive stuffing set on a pesto cream sauce and parmentier potatoes
- Salmon fillet en croute with a chive butter and cream sauce with roasted new potatoes and wilted chard
 - Large stuffed Portobello mushroom filled with spinach garlic and blue cheese sauce set on a crisp potato rosti

Desserts

- Rich dark chocolate tart served with a cherry compote and bitter crème fraiche
- Lemon posset served with raspberry coulis and vanilla tuille biscuit
- Carrot and cinnamon bar topped with a cream cheese and orange icing

Gold

Starters

- Dorset potted crab with melba toast and avocado salad
- Smoked salmon, dill and crème fraiche roulade set on a wholemeal blini with horseradish cream
- Local game terrine served with quince jelly served on a garlic crostini with seasonal leaves

Main Course

- Confit duck leg set on dauphinoise potatoes with a madeira jus and a selection of Dovecote garden vegetables
- Pan roasted fillet of cod set on a fondant potato with a shrimp and chive fondue and fresh asparagus spears
- Roasted stuffed goats cheese and wild rice pepper with a tomato and a three bean cassoulet
- Beef olives stuffed with a sweet pimento force meat and a rich red wine sauce set on red cabbage Lyonnaise potatoes

Desserts

- Homemade hazelnut meringue filled with toffee cream, topped with fudge bites
- Homemade chocolate brownie topped with dark chocolate mousse and butterscotch sauce
- Caramelised lemon tart served with fresh strawberries and Chantilly cream

Children's

Starters

- Garlic bread

Main Course

- Chicken wrapped in bacon with a tomato sauce
- Sausages in pastry /Yorkshire pudding
- Pasta coated in a herb pesto sauce

Desserts

- Chocolate brownie with ice cream
- Fruit and meringue with ice cream



Costs

Bronze - £22.95 per head

Silver - £26.50 per head

Gold - £29.50 per head

Children's - £10.95 per head

Alternatives and any dietary requirements can be accommodated, just ask our Wedding Coordinator.



Contact Us

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