

# LARMER TREE

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## GARDENS

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## Experience Something Different!

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**To book a viewing, or for further information,  
enquiries about dates & prices please don't hesitate to telephone.**

**Wedding Co-ordinator Gail, directly on 01725 516971**

**email: [gail@larmertree.co.uk](mailto:gail@larmertree.co.uk)**

# LARMER TREE

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## GARDENS

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### Wedding information

Our beautiful 11-acre gardens are set in the heart of the Cranborne Chase, an area of outstanding natural beauty on the Wiltshire/ Dorset border well away from the hustle and bustle of busy modern life. The Larmer Tree Gardens, created by General Pitt Rivers in 1880 are an extraordinary example of Victorian extravagance and vision. The gardens hold a unique collection of ornate buildings, ranging from the spectacular Singing Theatre to the magical Roman Temple. The majestic trees and intimate arbours create secrecy and surprise whilst the open lawns provide a perfect setting for reception drinks and a relaxing game of croquet. The magical garden welcomes guests to wander through hidden walkways, unwind on the lawns and to discover the unique charm of this beautiful setting. The Larmer Tree Gardens has an enchanting and tranquil atmosphere, just the place for an unforgettable day, your wedding day.

Civil wedding ceremonies can be held in four of our ornate buildings. Inside the elegant Victorian Jubilee Hall, with its timeless charm, canopied ceilings and beautiful bejewelled mirror, or The Generals Room, a Nepalese building adorning the main lawn. Outside your guests can sit on the lawn and witness your ceremony in either The Roman Temple, a small classical building, which stands on the main lawn overlooking the dell water garden, or The Lower Indian Room with its sliding glass doors.

#### WEDDING RECEPTIONS AND CELEBRATIONS

Whether you choose to have your marriage ceremony at the Gardens or elsewhere, the Larmer Tree Gardens is the perfect setting for your reception. The entire 11 acres are available for your private use on an exclusive use basis, all year round. This enables you to enjoy the company of friends and family in privacy. This unusual setting can accommodate almost any style of wedding, as well as serving any style of wedding breakfast from a relaxed BBQ, Victorian Tea, formal dinner, Thai buffet or a grand Hog Roast.

The Singing Theatre provides a spectacular backdrop for your afternoon drinks reception, imagine music on the theatre, croquet and games on the lawn, and perhaps follow the trail to find our 11 magical fairy doors. Having made the most of the lawn and gardens in the afternoon, dinner is served in the elegant new Pavilion that can comfortably seat 150 guests for the wedding breakfast. We then encourage you to relax in the Jubilee Hall in the evening, dancing to live music, enjoy the hub of the bar or unwind in the candle lit garden.

The Larmer Tree offers a first class personal service from our team of waiting staff, so that you can relax and enjoy your special day. These versatile, yet stunning gardens are a wonderful setting for such an important day and offer an experience hard to match.

### **CIVIL WEDDING CEREMONIES**

Four of the listed buildings within the gardens are licensed for Civil Wedding Ceremonies. The Indian Room is licensed for 30 upstairs and 12 downstairs; The General's Room is licensed for 13 people; the Jubilee Hall, is licensed for 120 guests. The Roman Room, is perfect for an intimate ceremony, and is licensed for the 4 guests plus the bride and groom. Wiltshire County Council conducts all wedding ceremonies held at the Larmer Tree. You will need to contact the registrars on 01722 438012 to make the arrangements and to check availability. The cost will depend on the day of the week and is reviewed annually but this is currently a £35.00 booking fee, £70 for the two notices, which need to be issued in advance and c. £400 to conduct the ceremony.

### **CATERING**

Nick Paffett and Mike Clarke run our catering team. Their ethos is to provide stylish yet wholesome food using local produce wherever possible. Menus can be discussed and designed to suit your taste and budget. However we offer two tasting evenings in the planning months for all booked wedding parties to sample the food, meet the chefs, to taste and talk wine and to see the pavilion dressed for dinner. We do also offer you the option of paying corkage should you prefer to provide your own champagne and dinner wine; there is a charge of £9.00 per bottle for wine, £12.00 for Champagne/ Sparkling.

### **MUSIC**

Larmer Tree has a long history of providing musical entertainment and lends itself to many styles of music. We can recommend a wide variety of musicians according to taste and budget. The Singing Theatre overlooking the main lawn is available for use during the day and the Jubilee Hall carries an entertainment licence until 12.30am.

### **FIREWORKS, HELICOPTER ARRIVAL/DEPARTURE, MARQUEES**

There have been many wonderful firework displays to accompany celebrations at the Larmer Tree. For safety reasons we can only allow fireworks to be organised by a competent firework contractor with the appropriate insurance cover. Due to the tree cover within the gardens it is only possible for fireworks to be let off in the field adjoining the car park.

Should you wish to arrive or depart by helicopter, they can land on the grass semi-circle opposite the main entrance. We are happy to provide a marked area to assist the pilot.

We include a marquee in your hire fee, on the main lawn for shade or shelter whatever the weather during your drinks reception. For an additional cost you could have this themed with Moroccan furniture and rugs, lanterns and swags for that Bedouin tent feel.

### **CHILDREN**

Children are very welcome at the Larmer Tree, the gardens are just as inviting to children as adults with hidden walkways, secret passages and naughty peacocks. We are happy to produce a children's menu for you, such as Bangers and Mash followed by ice-cream otherwise smaller portions of the menus are available or child friendly baskets of goodies depending on their ages. For their entertainment we have a Fairy Door Trail, eleven little doors to find hidden amongst the trees. The garden does however contain ponds and other potential hazards, so it is important that children are accompanied if they wish to explore.

### **VIEWING**

We would be delighted for you to view the garden and buildings. Please telephone the Wedding Co-ordination team to arrange a visit and discuss your wedding day. Feel free to telephone 01725 516 971 with any queries or questions you may have.

# LARMER TREE

GARDENS

## Wedding Menus 2017

Our kitchen team is the result of a collaboration between friends, Nick Paffett and Mike Clarke, both professional chefs. They share a common aim to improve the standards of food, image and service whilst catering for all occasions.

They are proud of the high standards of quality and service that they offer and understand that making food choices for a wedding is both important and difficult. With that in mind the following menus are suggestions and reflect the type and style of food on offer. They hope that you find dishes to suit your occasion in these menus, but if you would like something that isn't here, or just want something different, Nick and Mike will be happy to design and provide a quote for a bespoke menu which will include meetings and a tasting session.

Nick and Mike are committed to using local producers and companies, often friends and acquaintances that are producing high quality goods and services right on our doorstep. People such as: Grant at Ruby and White, Wayne at Style Farm, Malcolm at Chef's Delight, Julian at Leopard Dairy, Sandridge Farm, Paul and Colin at Coast to Coast Laundry. We are happy to supply you with the provenance of any of our ingredients.

All menu prices are inclusive of VAT and also include all linen, glassware, crockery and cutlery, as well as a collective of friendly waiting staff.

**Starting with the small people...** if you have children in the wedding party, we are happy to accommodate them in a number of ways. Depending on their ages, they can enjoy the same choices as your other wedding guests at half price, we can create a menu for them or we provide a little basket each for £15.95 including chicken goujons, homemade pizza, bread, fruit, flapjack, mini cheeses, some sweet treats and ice cream to finish.

## RECEPTION FOOD

Appetisers can be used as a complete finger buffet served with drinks for a reception or at the beginning of a meal to excite your guest's taste buds. We suggest that menus with a starter choose 3-4 varieties and menus without a starter offer 6-8 varieties.

**Priced at £1.90 each.**

### CANAPÉS: COLD APPETISERS

#### Vegetarian

- Ratatouille bruschetta
- Somerset Brie and cranberry tartlets
- Fruit kebab
- Quails egg mayonnaise tartlet
- Humus and pimento wrap
- Mushroom and Dorset blue vinney tartlet
- Creamed asparagus on toasted brioche
- Cheese and paprika straws

#### Meat and Fish

- Smoked Salmon and cream cheese blinnis
- Prawn and lumpfish caviar blinnis
- Dorset Oysters, vodka and tomato juice served in shot glasses
- Tuna Nicoise skewer
- Duck Pate bruschetta
- Black Olive scone with taramosalata
- Crab and coriander tartlet
- Potted Shrimp croustade
- Local Smoked trout served on a cheese scone with watercress pesto

## CANAPÉS: HOT APPETISERS

### Vegetarian

- Mushroom Risotto Cake
- Roasted red pepper bruschetta
- Mini pancake rolls
- Mini samosas
- Caramelised red onion and rosary goats cheese tartlet
- Tomato and buffalo mozzarella ciabatta
- Pepered melon, mango & pineapple skewers
- Mature cheddar cheese on toast
- Spinach and welsh rarebit croute
- Curried Cauliflower Risotto Cakes

### Meat and Fish

- Tiny Bangers & Mash
- Mini Toad in the Hole
- Pigs in Blankets
- Baked Quails Egg with Chorizo
- Butterfly Prawns
- Mini Yorkshires with roast beef and horseradish
- Devils on horseback
- Prawn and Sesame Toast
- Duck Pancake Rolls
- Mini Fillet Steak on a mustard croute
- Salmon and dill fishcakes
- Chorizo Pinchos
- Crumpet with potted brown shrimps
- Bubble & Squeak Cake with black pudding
- Glazed Pork Belly Skewer

## AFTERNOON TEA AND LIGHTER BITES

### Cocktail Tea Sandwiches: £9.45 per head

- Smoked Salmon Pinwheels
- Asparagus Rolls
- Egg and Mustard Cress Triangles
- Duck Pate Pinwheels
- Cucumber Sandwiches

### Afternoon Tea Party: £9.25 per head

- Cherry Bakewell
- Mini Strawberry Meringues
- Mini Éclairs
- Caramelised Apple Tart
- Fruit Kebabs
- Mini Blackcurrant Sundae

### Sweet Ideas: £1.90 a variety

- Fruit Kebabs
- Mini Blackcurrant Sundae
- Mini Éclairs
- Hazelnut and Treacle Tart
- Dark Chocolate Tart
- Chocolate Dipped Fruit - Banana, Mango, Strawberry, etc
- Caramelised Apple Tart
- Banana Pancakes
- Cinnamon Apple samosas
- Pear and Almond Tart
- Mini Strawberry Meringues
- Cherry Bakewell
- Border Tart

## Appetiser Table Selection: £5.00 per head

- Black Olives
- Green Olives
- Chilli Roasted Almonds
- Handmade Bread Sticks
- Montgomery farmhouse cheddar cheese Straws
- Various Dips

## Sharing Starter £10.75

Ideal starter to get your guests interacting. This starter causes a spectacle on the tables.

Choose 4 items from the first list below  
and 2 items from the accompaniments to create the perfect selection.

- |  |                               |
|--|-------------------------------|
| ▪ Chicken liver parfait                      | <b><u>Accompaniments:</u></b> |
| ▪ Chicken and pork pâté                      | Fig Jelly                     |
| ▪ A selection of Dorset Charcuterie          | Red onion marmalade           |
| ▪ Gravlax of Salmon                          | Smoked mackerel pâté          |
| ▪ Smoked pink trout pate                     | Laverstoke Park Mozzarella    |
| ▪ Free range chicken drumsticks              | Olives                        |
| ▪ Smoked pink trout                          | Apple chutney                 |
| ▪ Potted shrimps                             | Piccalilli                    |
| ▪ Smoked chicken breast                      |                               |
| ▪ Potted pork with local cider               |                               |
| ▪ Ham hock terrine                           |                               |
| ▪ Our scotch eggs, still runny in the middle |                               |
| ▪ Potted crab                                |                               |
| ▪ Mediterranean prawns                       |                               |

### Breads made by us:

Focaccia, Plaits, cobber's, olive soda bread, fennel, soda bread, cheese bread, baguettes.

# WEDDING BREAKFAST BUFFETS

## Menu A: £45.25 per head

Rare roast sirloin of beef  
Chicken Breasts with apricots and almonds in a korma sauce  
Handmade Pork and game pie  
Grated courgette and rosary goats cheese tartlet

### 4 salads from the Chef's Salad Menu

Hot new potatoes  
Selection of handmade breads

### Trio of Desserts:

Summer berry roulade with cream  
Chocolate Tart with caramelised oranges  
Lemon Tart with summer berry compote and clotted cream

**Coffee, Tea & petits fours**

## Menu B: £53.25 per head

Local Pink Trout and watercress roulade  
  
Marinated Chicken Breasts with red pepper tapenade  
Rare Roast Sirloin of Beef  
Pink trout wrapped in Dorset puff pastry with Watercress ketchup  
Harvest Pie

### 4 salads from the Chef's Salad Menu

New potatoes  
Selection of breads

### Trio of Desserts

Summer berry and vanilla cream pavlova  
Lemon Tart with raspberries and clotted cream  
Chocolate Roulade with Grand-Marnier sauce

**Coffee, tea & petit fours**

## **FEASTS SERVED TO THE TABLE**

The following menus are designed to be served as a feast to your table. They become a talking point as your guests share, graze, serve each other & enjoy the variety of dishes.

### **PAVILION FEAST**

**4 main dishes & 4 chef's salads - £59.95 per head**

**3 main dishes & 3 chef's salads - £56.50 per head**

### **Main Items**

Rare Roast Sirloin of Beef and horseradish

Stuffed Pork Fillet with Apple prune and marjoram stuffing

Honey Roasted Wiltshire Gammon

Slow cooked Pork Belly with Crackling

Roast Leg of Lamb

Chicken Breast Marinated in Red Pepper Tapenade

Chicken Breast marinated in Salsa Verde

Chicken Breasts stuffed with new forest herbs and wrapped in Wiltshire bacon

Pink Trout and samphire wrapped in Dorset puff pastry with watercress ketchup

Baked Crab and Coriander Tart

Smoked Salmon and Brown Shrimp Roulade

Salmon and Asparagus Pie

Ratatouille and Montgomery Spanakopita

Cherry Tomato and Filo Spanakopita

Courgette and Goat's cheese tart

Red onion and Goat's cheese tart with Dorset puff pastry

Cheese, onion and potato pie

### **Salads from the Chef's Salad Menu**

Hot new Potatoes

Mixed leaves

Baskets of handmade rolls

### **Trio of Desserts**

**Coffee, tea & Petit fours**

# THE VEGETARIAN FEAST

£56.25 per head

a choice of 4 dishes

4 salads from the Chef's Salad Menu

Four Mushroom and Thyme Terrine with Onion Chutney

Caramelised Red Onion and Rosary Goats cheese tart

Mushroom, Spinach, Butternut Squash Risotto Cakes

Spinach Roulade stuffed with Red pepper jam

Ratatouille and Montgomery Cheddar Tartlet

Grated Courgette and Dorset Blue Vinny Tart

Roasted Tomatoes stuffed with mushroom risotto

Farmhouse Cheddar cheese, onion and potato pie

Filo, cherry tomato, basil and mozzarella bake

Stuffed Aubergines

Harvest Pie ....

*(layers of peppers, potato, courgette, tomato, onions bound together with a creamy leek sauce)*

**Hot new Potatoes**

**Mixed leaves**

**Baskets of handmade Breads**

**Trio of Desserts:**

Summer pudding with vanilla and brandy cream

Chocolate and hazelnut meringue sandwiched with chocolate mousse

Lemon mousse cake with marinated strawberries and cream

**Coffee, tea & Petit fours**

## **GRILLED SOMERSET RIB-EYE STEAK**

**£48.95 per head**

Large Grilled Rib-Eye Steaks  
carved & served on wooden boards with  
French Fried Onion Rings, Grilled Vine Tomatoes,  
Mushroom Brochettes & Watercress  
with large bowls of potato wedges,  
hollandaise sauce & crisp green salad.

### **Dessert**

**Coffee, Tea & Petit fours**

## **THE ROASTS**

**These menus are served to the table as a feast.  
It is great fun to nominate a guest on each table to serve,  
we can provide aprons and hats for them to wear and for your entertainment!**

**£48.95 per head**

### **Hog Roast**

Roast Legs of Pork  
Sage and Onion Stuffing  
Apple Sauce  
Crackling

### **Lamb Roast**

Roast Lamb  
Marjoram and Apricot  
Stuffing  
Mint Sauce

### **Rump Roast**

Roast Beef Rumps  
Yorkshire pudding  
Horseradish Sauce

### **4 salads from the Chef's Salad Menu**

Rosemary roasted new potatoes  
A selection of handmade breads

Fruits of the forest roulade with summer berry compote

**Coffee, Tea & Petit Fours**

## **THE INDIAN ROOM MENU**

**£47.75 per head**

Beef Rendang, Lamb Rogan Josh

Butter Chicken

Stir Fried Crispy Vegetables

Pilaff Rice, Nan Breads, Poppadums

Cucumber and Minted Yogurt, Mango Chutney,

Toasted Coconut, Fresh Coriander

Lemon posset with Summer berry compote and shortbread biscuits

**Coffee, tea & Petit Fours**

## **Oriental Menu**

**£47.75 per head**

Tiger Prawns with garlic and ginger in a Provençale sauce

Sweet chilli pork, Stir fried beef with crunchy vegetables

Stir fried curried vegetables

Egg noodles, Pilaff rice, Chapattis, Prawn crackers

Summer fruit meringue with Chantilly cream

**Coffee, tea & Petit Fours**

## **Hearty Pie & Mash**

**£47.75 per head**

Steak & Ale Pie with a short pastry lid

Lamb & Apricot pie with a short pastry lid

Chicken & Leek pie with a puff pastry lid

Broccoli, Stilton & Potato pie or Harvest Pie with a wholemeal lid

or button onion, button mushroom & chestnuts in a red wine sauce with a puff pastry lid.

Creamy Mashed potato and Fresh seasonal vegetables

Chocolate Roulade with baileys chocolate sauce

**Coffee, tea & Petit Fours**

# THE MOROCCAN FEAST

£47.75 per head

SERVED IN OUR TRADITIONAL EARTHENWARE TAGINES

Moroccan Lamb meatballs with dates

Spiced chicken & apricot tagine

Moroccan Fishcakes

Vegetable Pastia

Lentil, potato and vegetable tagine

Spicy Couscous

Tabbouleh

A selection of flatbreads

A trio of desserts or single dessert of your choice

## BARBEQUE MENUS

All of the food will be cooked on the terrace on our BBQs & then presented on a buffet...  
starters can be added from the mix & match menus, though I doubt you'll need one.

**£47.75 PER HEAD OR £52.50 TO INCLUDE A HOG ROAST**

### BBQ ONE

Tiger Prawns

Marinated spicy chicken kebabs

Sirloin steaks

Local pork sausages

Grilled Portabella mushrooms stuffed with med vegetable couscous

Hot new potatoes

**4 salads from the Chef's Salad Menu**

Selection of handmade breads

Caramelised apple tart with vanilla and honey sauce

**Coffee & Petit Fours**

### BBQ TWO

100% Pure beef burger

Local Pork sausages

Marinated pork loin chops

Tuna steak with lime and coriander dressing

Aubergine parcels with blue vinny and new forest herb stuffing

Hot new potatoes

**4 salads from the Chef's Salad Menu**

Selection of handmade breads

Summer pudding with vanilla and brandy cream

**Coffee & Petit Fours**

## CHEF'S SALAD MENU

All our salads and dressings are freshly produced in our own kitchens using local products where ever possible such as: mixed leaves from Dorset, watercress from Wiltshire, cider vinegar from Dorset, rape seed oil from Dorset, spelt from Dorset, pea tops and rocket from Dorset, new potatoes from Cornwall and Devon, and every year we add to the list.

- Roasted Mediterranean vegetables
- Coleslaw
- Green bean, roasted red pepper and black olive salad
- Apple, celery and walnut salad
- Mixed leaves
- Spelt with roasted vegetables
- Couscous with cucumber and mint
- Couscous with roasted Mediterranean vegetables
- Pasta salad with sun dried tomatoes
- Pasta salad with pesto and baby spinach
- Potato salad
- Beef tomatoes with basil and buffalo mozzarella
- Cherry tomatoes with olive oil and Dorset cider vinegar.
- Cucumber and mint
- Roasted beetroot with pine nuts and capers
- Tomato, potato, green beans & olives
- Quinoa with chickpeas and roasted peppers
- Watercress and rocket
- Micro leaves
- Asparagus and pea salad.

**Minted Four Pea Salad:** Mange touts, garden peas, sugar snaps, pea shoots

**Greek Salad:** Beef tomato, feta, red onion, cucumber, black olives

**Remoulade Salad:** Celeriac, capers, gherkins, with a wholegrain mustard dressing.

**Bean Salad:** Kidney beans, broad beans, green beans, and berlotti beans with a rich tomato dressing.

## HOT MENUS

**MENU A - 2 COURSES @ £45.65/ 3 COURSES @ £55.85**

**IF YOU WOULD LIKE TO OFFER YOUR GUESTS A CHOICE**

**THERE IS A £5.00 CHARGE PER PERSON**

### STARTERS

- Tropical fruit terrine with mango and ginger coulis
- Trio of melon terrine with raspberry dressing
- Pear & Somerset brie salad with pickled walnuts, bruschetta & a walnut dressing
- Salmon, quails egg & focaccia crouton salad with lemon and dill dressing
- Smoked local mackerel pâté with mixed leaves and horseradish dressing
- Smoked local pink trout and mushroom tartlet with watercress and apple salad
- Red onion and rosary goats cheese tartlet with roasted pimentos
- Montgomery farmhouse cheddar & mushroom tartlet with apple & celeriac salad
- Asparagus and dolce latte tartlet with rocket salad
- Marinated chicken kebabs served on seared little gem with mango and chili chutney

### MAIN COURSES

- Roast Loin of Somerset pork on a bed of savoy cabbage with sage & onion potato cake, apple fritter, Chantenay carrots & a cider sauce
- Slow cooked Somerset pork belly on crushed sage & onion potatoes, spiced apple puree, Chantenay carrots and tender stem broccoli with a cider sauce
- Marinated Somerset chicken breast served on a bed of Mediterranean vegetables, rosemary roasted new potatoes and salsa verde
- Roast Somerset chicken breasts stuffed with Cornish blue wrapped in Wiltshire bacon with a chive potato cake, Chantenay carrots sugar snap and a creamy leek sauce
- Roasted Pork Fillet stuffed with apple, marjoram and prune stuffing, wrapped in Wiltshire bacon and served on a bed of spinach with fondant potatoes Chantenay carrots, green beans and a calvados sauce
- Chicken breast stuffed with herbs wrapped in Wiltshire bacon with a fondant potato, broccoli, mange tout and a red wine sauce.
- Crab & Sole fish cakes on a bed of stir fried vegetables & a sweet chilli sauce
- Pink Trout and samphire wrapped in Dorset puff pastry with parsley new potatoes, selection of peas and a creamy white wine leek sauce
- Roast Rump of beef with a sticky Feather blade, braised celery, Boulangere potatoes and Chatennay carrots

## DESSERT

Choose a single dessert from the list below or a Single Sharing Pudding

- Lemon mousse cake with marinated strawberries and cream
- Chocolate and Tia Maria mousse cake with white chocolate sauce
- Lemon bread and butter pudding with summer berries compote
- Lemon Posset with shortbread biscuits and raspberries
- Fruits of the forest and cream cheese on a crisp biscuit base
- Marshmallow mocha cake with raspberries and coffee sorbet
- Coffee roulade with chocolate and Tia Maria sauce
- Our version of strawberry and sherry trifle
- Caramelised apple tart with toffee sauce, served with vanilla & honey sauce
- Chocolate and hazelnut meringue sandwiched with chocolate mousse
- Strawberry shortcake with strawberry compote and clotted cream
- Summer pudding, vanilla and brandy cream with summer berry compote
- Raspberry and vanilla pannacotta with raspberry compote
- Fruits of the forest roulade with summer berry compote
- Dark Belgian Chocolate tart with an orange syllabub
- Summer fruit meringue with Chantilly cream
- Our version of Tiramisu
- Apple mousse with Dorset apple cake and calvados
- Orange pannacotta
- Chocolate and cherry roulade
- Lemon tart with clotted cream and raspberry compote
- Lemon roulade with cream
- Lemon meringue pie
- Sticky toffee pudding with toffee sauce
- Apple crumble with custard
- Steamed treacle sponge
- Pear and almond tart with chocolate sauce
- Vanilla Crème brûlée
- Raspberry Crème brûlée
- Chocolate crème brûlée
- Pimms jelly in a shot glass
- Champagne jelly in a shot glass with raspberries

- Eton mess in a shot glass
- Knickerbocker glory
- Raspberry mousse with freeze dried raspberries
- Pistachio frangipane with white chocolate mousse and raspberries
- White chocolate and praline mouse
- White chocolate and raspberries mousse
- Mango Posset
- Chocolate & Amaretto Posset with Toasted Hazelnuts
- Chocolate Delice with Praline Crumb

### **Sharing Pudding Ideas**

- Eton Mess in a Large wine glass
- Pear & Almond Tart
- Summer Fruit Meringue Tower
- Lemon Tart with Raspberries
- Chocolate Tart with Caramelised Oranges
- A Cheesecake of your choice
- Chocolate Mousse Cake

**Why not add an alcoholic shot to compliment your dessert?**

Tia- Maria, Limoncello, Amaretto, Grand Marnier, Calvados,

Sourz, Cointreau, or any other of your choice.

**Coffee, Tea & Petit Fours**

**IF YOU WOULD PREFER A TRIO OF DESSERTS WITH MENU A IT IS £2.50**

## MENU B - 2 COURSES @ £49.25/ 3 COURSES @ £60.15

### Starters

- Roasted Sea Bass Fillet with celeriac puree, Dorset pancetta crisp & micro herbs.
- Wild mushroom, spinach and butternut squash risotto cake with salad rocket, truffle oil and old Winchester shavings
- Chicken & wild mushroom terrine, baby rocket & sage and onion chutney
- Smoked chicken breast & avocado salad with walnut dressing
- Marinated duck breast served on a crisp vegetable salad with oriental dressing
- Mediterranean prawns shallow fried in garlic butter with warm rolls
- Local pink trout and watercress terrine with horseradish dressing
- Smoked salmon, brown shrimp & dill roulade, micro parsley & a lemon & dill dressing
- Dorset Air dried ham, with old Winchester shavings & croutons on a bed of rocket & baby spinach with 3 counties dressing
- Pork and duck terrine with warm rolls and Cumberland sauce
- Potted brown shrimps on a crumpet with brown butter and caper sauce
- Dorset charcuterie board and our focaccia bread
- Potted crab with salad rocket, focaccia croute and dill dressing
- Crab and sole cakes with crunchy vegetables and sweet chilli
- Horseradish cured sea trout with fennel & orange salad and crispy shallots

### MAIN COURSES

- Roast Rump of lamb, pressed braised shoulder, Dauphinoise potatoes, pea puree, braised leek, Chantenay carrots and a port sauce
- Roasted guinea fowl breast with a confit leg on a bed of cabbage and bacon lardons with a thyme potato cake and bramble sauce
- Roast Rump of lamb with a herb biscuit, cauliflower puree, Dauphinoise potatoes, Chatennay carrots, green beans and a red currant and port sauce
- Roasted sea bass on a garlic potato cake with samphire, green beans and a red pimento sauce
- Roasted duck Breast on a bed of scallions with Dauphinoise potatoes, grilled plums, celeriac puree, green beans and a rich red wine and plum sauce
- Baked Cushion of hake on a bed of baby leaf spinach with creamy mash asparagus, cockles and shrimp bisque
- Tandoori Lamb Rump with Coriander Noodles, Cauliflower Risotto cake and Curried Butter Sauce

## DESSERT

Choose 3 desserts from the list below to complete your trio or choose 2 sharing puddings

- Lemon mousse cake with marinated strawberries and cream
- Chocolate and Tia Maria mousse cake with white chocolate sauce
- Lemon bread and butter pudding with summer berries compote
- Lemon Posset with shortbread biscuits and raspberries
- Fruits of the forest and cream cheese on a crisp biscuit base
- Marshmallow mocha cake with raspberries and coffee sorbet
- Coffee roulade with chocolate and Tia Maria sauce
- Our version of strawberry and sherry trifle
- Caramelised apple tart with toffee sauce, served with vanilla & honey sauce
- Chocolate and hazelnut meringue sandwiched with chocolate mousse
- Strawberry shortcake with strawberry compote and clotted cream
- Summer pudding, vanilla and brandy cream with summer berry compote
- Raspberry and vanilla pannacotta with raspberry compote
- Fruits of the forest roulade with summer berry compote
- Dark Belgian Chocolate tart with orange Syllabub
- Summer fruit meringue with Chantilly cream
- Our version of Tiramisu
- Apple mousse with Dorset apple cake and calvados
- Orange pannacotta
- Chocolate and cherry roulade
- Lemon tart with clotted cream and raspberry compote
- Lemon roulade with cream
- Lemon meringue pie
- Sticky toffee pudding with toffee sauce
- Apple crumble with custard
- Steamed treacle sponge
- Pear and almond tart with chocolate sauce
- Vanilla Crème brûlée
- Raspberry Crème brûlée
- Chocolate crème brûlée
- Pimms jelly in a shot glass
- Champagne jelly in a shot glass with raspberries
- Eton mess in a shot glass

- Knickerbocker glory
- Raspberry mousse with freeze dried raspberries
- Pistachio frangipane with white chocolate mousse and raspberries
- White chocolate and praline mouse
- White chocolate and raspberries mousse
- Mango Posset
- Chocolate & Amaretto Posset with Toasted Hazelnuts
- Chocolate Delice with Praline Crumb

**The puddings below are plated as a single pudding**

- **LEMON MERINGUE CHEESECAKE**

Shortbread biscuit, lemon curd and meringue crumb

- **CRUNCHIE**

Chocolate Delice, Honeycomb, chocolate shard, Rosary Goats cheese ice cream

- **BLACK FOREST GATEAU**

Chocolate Mousse, Chocolate shortbread, Cherries in kirsch, meringue

- **PISTACHIOS AND CHOCOLATE**

Frangipane, white chocolate and raspberries

- **LATTE**

Coffee Pannacotta, Cream, Marshmallows and cinnamon toast

- **STRAWBERRIES AND CREAM**

Strawberry Mousse, Shortbread, clotted cream ice cream

**Sharing Pudding Ideas**

- Eton Mess in a Large wine glass
- Pear and Almond Tart
- Summer fruit Meringue Tower
- Lemon Tart with Raspberries
- Chocolate Tart with Caramelised Oranges
- A Cheesecake of your choice
- Chocolate Mousse Cake

**Coffee, Tea & Petit Fours**

## MENU C - 2 COURSES @£55.00/ 3 COURSES @ £66.00

### STARTERS

- Seared scallops, cauliflower cheese puree, straw potatoes and salty fingers
- Seared scallops with scallop roe and a prawn bisque
- Warm Pigeon Breast Salad with truffle shavings
- Sharing Hamper Starter
- Venison Carpaccio with roasted shallots and dehydrated blackberries
- Smoked Salmon & Crab Tian with mackerel tartar, pickled cucumber & avocado
- Gin & Tonic Cured Salmon with pickled lemons, cucumber and soda bread
- Somerset Chicken stuffed with Dorset Chorizo wrapped in Dorset air dried ham with crispy peas and a homemade roasted pepper mayonnaise

### MAIN COURSE

- Roast Beef Fillet on wild mushrooms with fondant potatoes, roasted cherry tomatoes, green beans and a peppercorn sauce
- Fillet steak stuffed with Dorset blue Vinny wrapped in Wiltshire bacon with fondant potato, cherry tomatoes, asparagus and sugar snap with a rich red wine sauce
- Beef Wellington
- Roasted Beef Sirloin with braised beef cheeks with button onions parsnip fondant, fricassee of broad beans and a madeira sauce
- Stuffed saddle of lamb with sweetbread fritter pea puree roasted button onions, celeriac fondant, chantenay carrots, asparagus and roasting juices
- Seared Brill with lobster medallion, mussels, sea vegetables and a lobster bisque
- Roasted Duck Breast with confit duck with cavolo nero, bacon lardons, carrot puree, thyme potato cake and a blackberry wine sauce
- Roast Rack of Lamb with minted peas, a mini Sheppard's Pie with purple sprouting and a butternut squash puree
- Paupiette of Sole with crab and chervil with creamy mash, crab velouté, mussels and braised fennel and asparagus
- Rock pool of fish in a saffron consommé with samphire and potato pearls

## DESSERT

Choose 3 desserts from the list below to complete your trio.

- Lemon mousse cake with marinated strawberries and cream
- Chocolate and Tia Maria mousse cake with white chocolate sauce
- Lemon bread and butter pudding with summer berries compote
- Lemon Posset with shortbread biscuits and raspberries
- Fruits of the forest and cream cheese on a crisp biscuit base
- Marshmallow mocha cake with raspberries and coffee sorbet
- Coffee roulade with chocolate and Tia Maria sauce
- Our version of strawberry and sherry trifle
- Caramelised apple tart with toffee sauce, served with vanilla & honey sauce
- Chocolate and hazelnut meringue sandwiched with chocolate mousse
- Strawberry shortcake with strawberry compote and clotted cream
- Summer pudding, vanilla and brandy cream with summer berry compote
- Raspberry and vanilla pannacotta with raspberry compote
- Fruits of the forest roulade with summer berry compote
- Dark Belgian Chocolate tart with caramelized oranges
- Summer fruit meringue with Chantilly cream
- Our version of Tiramisu
- Apple mousse with Dorset apple cake and calvados
- Orange pannacotta
- Chocolate and cherry roulade
- Lemon tart with clotted cream and raspberry compote
- Lemon roulade with cream
- Lemon meringue pie
- Sticky toffee pudding with toffee sauce
- Apple crumble with custard
- Steamed treacle sponge
- Pear and almond tart with chocolate sauce
- Vanilla Crème brûlée
- Raspberry Crème brûlée
- Chocolate crème brûlée
- Pimms jelly in a shot glass
- Champagne jelly in a shot glass with raspberries
- Eton mess in a shot glass
- Knickerbocker glory

- Raspberry mousse with freeze dried raspberries
- Pistachio frangipane with white chocolate mousse and raspberries
- White chocolate and praline mouse
- White chocolate and raspberries mousse
- Mango Posset
- Chocolate & Amaretto Posset with Toasted Hazelnuts
- Chocolate Delice with Praline Crumb

## Sharing Pudding Ideas

- Eton Mess in a Large wine glass
- Pear and Almond Tart
- Summer fruit Meringue Tower
- Lemon Tart with Raspberries
- Chocolate Tart with Caramelised Oranges
- A Cheesecake of your choice
- Chocolate Mousse Cake

## The puddings below are plated as a single pudding

- **LEMON MERINGUE CHEESECAKE**

Shortbread biscuit, lemon curd and meringue crumb

- **CRUNCHIE**

Chocolate Delice, Honeycomb, chocolate shard, Rosary Goats cheese ice cream

- **BLACK FOREST GATEAU**

Chocolate Mousse, Chocolate shortbread, Cherries in kirsch, meringue

- **PISTACHIOS AND CHOCOLATE**

Frangipane, white chocolate and raspberries

- **LATTE**

Coffee Pannacotta, Cream, Marshmallows and cinnamon toast

- **STRAWBERRIES AND CREAM**

Strawberry Mousse, Shortbread, clotted cream ice cream

**Coffee, Tea & Petit Four**

## VEGETARIAN DISHES

Feel free to add any of these dishes to any of the above menus

- Vegetable Spanakopita with red pepper sauce
- Spinach roulade filled with Provençale tomatoes and salsa verde
- Potted wild mushroom in a creamy white wine sauce with a puff pastry lid
- Stilton and broccoli pie
- Apricot, almond & marjoram cakes with red pepper & chilli jam
- Button mushrooms, onions & whole chestnuts in a red wine sauce
- Mushroom and aubergine moussaka
- Cheese, onion and potato tart
- Grated courgette and Rosary goats cheese tart
- Dorset Blue Vinny and asparagus tart
- Mushroom Wellington (Flat mushroom, Duxelle, cheese and tomato wrapped in Dorset puff pastry) with a red wine sauce
- Steamed leek and mushroom Pudding
- Mushroom risotto cake with red pepper sauce
- Flat Mushroom stuffed with wilted spinach topped with Welsh rarebit
- Butternut squash, courgette and kidney bean risotto
- Dorset spelt butternut squash and pea risotto cakes
- Ratatouille Tart with Montgomery cheddar
- Cherry tomato, basil and feta Spanakopita
- Red onion and rosary goats cheese tartlet
- Homemade falafel with tomato chutney
- Mushroom Lasagne
- Curried cauliflower risotto with a crispy samosa
- Roasted Butternut squash stuffed with spring onion and pea quinoa

**All served with seasonal vegetables & a choice of roasted new potatoes, potato cakes, dauphinoise, garlic mash, sautéed potatoes or boulangère potatoes.**

## **CHEESE .....**

This is a selection of our favourite cheeses. All of them are English most of them local but some of our favourites come from further afield. They are perfect to add to the table to play a part in your meal or simple as a cheese supper for you guests in the evening.

### **The choice:**

Somerset Brie  
Cornish Blue  
Cornish Yarg  
Montgomery Farmhouse  
Dorset Blue Vinny  
Rosary Goats Cheese (Plain and Garlic and Herb)  
St Endellion Brie  
Curworthy Cheese (Devon Oke and Meldon)  
Whole Stilton Truckle (Not so local but a firm favourite)

All of the above will be presented with our homemade breads, biscuits, pickles, chutney, grapes and celery.

**3 cheeses - with all 10 of the accompaniments - £5.75pp.**

**This price includes all of the plates and knives that you will need.**

**If you would like to add Individual Pork Pies to cheese its £2.50 a head**

**If you would like to add Dorset Charcuterie to cheese its £4.75 a head**

**and finally .....**

## **BOOZE FOOD!**

**To round off your day and to provide sustenance for the revellers, we can offer a range of food to satisfy the late night munchies.....**

### **The Late Night Buttie £6.95 a head**

Bacon Rolls/ Sausage Butties/ Mushroom Omelette Bap  
*served with tomato sauce, brown sauce, mustard*

### **The Late Night Buttie AND CHIPS! £8.95**

### **The Sausage Sizzle £9.95**

Cooked outside on our BBQ, a selection of our fantastic sausages in various flavours  
Baps, Onions, Relishes and Sauces

### **A selection of Homemade Pizzas £9.95 a head**

These will be served on wooden boards and include a selection of meat and vegetarian toppings

### **Fish and Chips £11.00**

Fish Chips and mushy peas with homemade tartar sauce served in a bamboo basket

**The Simple Hog Roast £12.50 a head**

Roast Pork, stuffing and apple sauce all in a roll.

**Curry £12.95 a head**

Chicken Curry  
Vegetable Curry  
Rice, Naan Bread  
Poppadum and Pickles

**The Hot Sandwich £12.95 a head**

Steak sandwiches  
Chicken tikka sandwich  
Aubergine, mozzarella & tomato  
all served on focaccia bread with salad  
*mustard, mayonnaise, horseradish, sweet chilli sauce, tomato relish*

**Late Night Barbie £16.25 a head**

A selection of Sausages  
Our Butchers fantastic 100% Beef Burgers  
Marinated Pork Rashers  
Veggie Burgers and Sausages  
Coleslaw, Green salad and a selection of breads

**Vegetarian Buffet £16.50 a head**

Falafel  
Vegetable samosas  
Vegetable spring rolls  
Bread sticks, Dips, Cheese straws  
Aubergine and Mozzarella toasted sandwiches  
Veggie sausage rolls  
Selection of Vegetarian Quiches

**The Pavilion Kebabs £17.50**

Sweet Chilli Chicken Kebabs  
Lamb sheik Kebab  
Marinated Beef Kebab  
Veggie Kebabs  
Green salad and Pitta Breads  
Griddled Peppers and Onions ..... Various Sauces

# LARMER TREE

GARDENS

## RECEPTION DRINKS 2017

### THE LAWN PACKAGE - £13.25 PER PERSON

- Prosecco
- Jugs of Pimms
- Pitchers of Lager
- Soft Drinks

### THE BADMINTON PACKAGE - £15.25 PER PERSON

- Gin Fizz (gin, elderflower, tonic water) with decorative straws and swizzle sticks
- Dark & Stormy
- Mojito
- Soft Drinks

### THE CROQUET PACKAGE - £15.25 PER PERSON

- Kir Royale (Prosecco & Cassis with raspberries or blackberries)
- Bellini's (Prosecco & Peach Juice)
- Bottled Peroni
- Stowford Press

or by the glass.....

<b>Prosecco</b>	<b>£4.95 per glass</b>
<b>Kir Royale, a good sparkling wine with cassis</b>	<b>£4.95 per glass</b>
<b>Bucks Fizz, bubbles with orange juice</b>	<b>£4.95 per glass</b>
<b>Bellinis, fizz with peach juice</b>	<b>£6.50 per glass</b>
<b>Pimms on the Lawn</b>	
Pimms is served in jugs charged at	<b>£4.25 per glass</b>
<b>Pitchers of Beer</b>	
Popular with the boys, served from pitchers into slim-jims	<b>£2.50 per glass</b>

## **‘Aperitivo’**

served either as your first celebratory drink, or during cocktail hour after dinner, before the evening party commences .....

**Negroni (Gin, Vermouth and Campari) £7.75 per glass**

**Aperol Spritz (Aperol, Prosecco, Soda) £7.75 per glass**

## **Corkage**

**IT IS NOT OBLIGATORY FOR YOU TO PURCHASE WINE FROM OUR IN-HOUSE LIST. SHOULD YOU WISH TO DO SO YOU ARE VERY WELCOME TO PROVIDE YOUR OWN WINE AND CHAMPAGNE, HOWEVER THERE IS A SERVICE CHARGE APPLICABLE OF £9.00 PER BOTTLE FOR WINE, £12.00 FOR CHAMPAGNE. THIS CHARGE COVERS STORAGE AND CHILLING, THE GLASSWARE AND STAFF TO OPEN AND POUR YOUR WINE.**

# LARMER TREE

GARDENS

## Wine List 2017

### White

**Larmer Tree's Colombard Sauvignon, Vin de France** £16.45

Citrusy, crisp fruit, with hints of elderflower from the Sauvignon, makes this an easy drinking elegant choice.

**Chenin Blanc Milberg Cellars South Africa** £16.70

Clean, well made with hints of melon and citrus.  
Easy drinking and moreish.

**Pinot Grigio Delle Venezie 'Ancora'** £16.95

Delicious, fresh very well made wine from this exemplary producer.  
Floral, elegant, fruity and dry.

**Chardonnay "the Wall" Barwang South East Australia** £17.75

Full and quite rich with creamy fruit, a hint of oak and a long finish.  
Well balanced wine.

**Round Stone Sauvignon Blanc Marlborough New Zealand** £18.60

Expressive, very fresh and classy.  
Typical Kiwi Sauvignon.

**Macon Villages, Comte de Bernadotte** £20.75

Great balance of elegant Chardonnay fruit and crisp acidity.  
A good length of finish and ripeness

**Chablis Domaine Alain Geoffroy** £23.45

Crisp, classic, steely dry Chablis.  
Fleshy enough for breadth of flavour and very versatile

**Chablis 1er Cru 'Vau Ligneau', Domaine Alain Geoffroy** £29.45

Crisp very fresh zingy wine with plenty of steely fruit on the finish.  
Great breeding and finesse.

## Red

<b>Larmer Tree Merlot</b>	<b>£16.45</b>
Ripe, concentrated Merlot from the Languedoc region. Warming and juicy character, with good structure to be a versatile food partner	
<b>Cabernet Sangiovese Vintner Langhorne Creek South Australia</b>	<b>£16.85</b>
This has intense cassis and capsicum flavours balanced by a dry finish. Well-made and very good	
<b>Salagon Tempranillo, Rioja</b>	<b>£16.95</b>
Classic medium bodied wine with a touch of oak and elegant fruit.	
<b>El Tesoro Malbec, Argentina</b>	<b>£17.95</b>
<b>Chateau Lastours Rouge Gaillac France</b>	<b>£18.60</b>
Super smooth, brambly fruit with crunchy Malbec undernotes. Dry and medium bodied on the finish.	
<b>Shiraz Murphy's "Big Rivers" Trentham Estate South Australia</b>	<b>£18.60</b>
Smooth, medium-weighted with some warmth & length on the finish.	
<b>Salagon Reserva Rioja</b>	<b>£19.75</b>
Medium weight with elegant fruit and a hint of oak, dry, classic Rioja Alta style. Excellent value.	
<b>Turi Pinot Noir, Central Valley, Chile</b>	<b>£20.45</b>
Lovely, correct black cherry and plum flavours with that classic Pinot nose and good fruit. Full-flavoured, fruit forward style with plenty of vanilla oak on the nose. Classic Rioja, but no dusty fruit here!	
<b>Fleurie, Comte de Bernadotte</b>	<b>£22.25</b>
Full flavoured with typical Gamay floral aroma. Perfect summer Red for salads and beef	
<b>Chateau Bonneau 2008 Lussac St Emilion</b>	<b>£28.95</b>

## Rose

**Larmer Tree / Forking Out Grenache Rosé** £16.45  
Soft, sun-ripened Grenache fruit, that's just off-dry, but with plenty of soft, supple character

**Pinot Grigio Blush Villa Benizi** £16.75  
Fermenting for 12 hours on the skins gives this wine its peachy colour. Soft and delicious

**Discovery Beach Zinfandel Rosé** £16.95  
Well-flavoured off-dry wine, fun and easy to drink

## Sparkling Wine

**Prosecco DOC Special Cuvée** £20.95  
Very well balanced and appealing, with the extremely delicate almond note that is typical of Glera

**Champagne Claude Dubois, Venteuil NV** £35.95  
Delicious, satin-textured, but crisp and fresh. A classic Champagne from a talented winemaker

**Champagne Claude Dubois Vintage** £44.50  
Well-flavoured, mature vintage champagne with class and character.

**Pol Roger NV** £62.50  
Deep, rich flavours, long, complex and mature. Finishes dry, but moreishly so.

## Dessert Wine

**Vistamar Late Harvest Moscatel, Limari Valley, Chile – Half** £15.50  
Luscious, clean grapey and sweet. Floral Moscatel, with a Chilean twist

**Chateau Loupiac-Gaudiet, Loupiac – Half** £16.95  
Complexity, ripeness and versatility – just the perfect match for blue cheese, rich pâté, summer fruit puddings and lingering over

**Las Renas Late Harvest Monastrell (Red for Chocolate) 50cl** £22.45  
Unique, sweet red wine with glorious rich flavours of dried fruits and spices. Delicious with chocolate

## Port

**Churchill's finest Reserve** £30.50  
**Churchill's Crusted 2004** £40.95

# LARMER TREE

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## GARDENS

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## Winter Menus 2017

October - April

### Appetisers & Finger Food

Appetisers can be used as a complete finger buffet served with drinks for a reception or at the beginning of a meal to excite your guest's taste buds.

We suggest that menus with a starter 3-4 varieties and menus without a starter and cocktail parties 6-8 varieties. **Hot Canapés priced at £1.75 each**

#### Vegetarian

- Mushroom & Dorset Blue Vinny Tartlet
- Tomato and mozzarella ciabatta
- Creamed Asparagus on toasted brioche
- Curried Parsnip Soup in a shot glass
- Spicy tomato & red pepper soup shot
- Somerset Brie & Cranberry Toast
- Bloody Mary Shot with a celery stick
- Red Onion & Goats Cheese Tartlet
- Welsh rarebit croute
- Mini Pancake rolls
- Mini Samosas
- Ratatouille Bruschetta
- Cheese & Paprika Straws
- Mushroom risotto cakes
- Spinach & baked quails egg tartlet
- Butternut Squash Velouté

#### Meat & Fish

- Butterfly Prawns
- Mini Fillet Steak on a mustard croute
- Mini Bangers & Mash
- Tiny Toad in the Hole
- Bubble & Squeak cake with Black pudding
- Pork Belly Skewer
- Warm Cheese Scone with local pink trout & watercress pesto
- Devils on Horseback
- Pigs in Blankets
- Chorizo Pinchos
- Duck Pancake Rolls
- Mini Venison Wellington
- Curried Crab Tartlet
- Toasted Marshmallow skewer

## **Hot Fork Buffet**

These menus are designed as a spectacle to be served from a buffet by our chefs. If you'd prefer them served to the table, a £4.20 pp supplement is charged.

**To finish, tea & coffee is £1.75 from the buffet, £2.50 to the table with petit fours**

### **The Upper Indian Room Menu**

**£38.75 per head**

Butter Chicken - Lamb Seekh Kebabs

Prawn Dhansak - Puy Lentil Dahl

Pilaff Rice, Naan Breads, Poppadums

Cucumber & Minted Yogurt, Mango Chutney,

Toasted coconut, Fresh Coriander

Dessert of your choice

### **Pie & Mash**

**£38.75 per head**

Game & Redcurrant Pie - Fish Pie

Chicken & Mushroom Pie - Broccoli, Stilton & Potato Pie

Creamy Mashed Potato & Fresh Seasonal Vegetables

Dessert of your choice

### **The General's Menu**

**£39.65 per head**

Venison en croute - Chicken & Chestnut Galantine

Sea Trout en croute - Cheese, Onion & Potato Pie

Boulangère Potatoes & Roasted Winter Vegetables

Dessert of your choice

## **Hot Casserole Menu**

**£39.65 per head**

Lamb Hot Pot

Chicken & Chorizo Casserole

Mushroom Lasagne

Seafood Fricassee

Creamy Wholegrain Mustard Mash & Seasonal Vegetables

Dessert of your choice

## **The Roasts**

Prime cuts from our West Country Suppliers

The following roasted joints are carved and served hot from a buffet  
by our chefs in front of your guests.

**£41.95 per head**

**£43.80 for 2 meats**

**£45.65 for 3 meats**

### **Hog Roast**

Legs of Somerset Pork  
Sage & Onion Stuffing  
Apple Sauce & Crackling

### **Venison Haunch**

Roast Venison Haunch

### **Rump Roast**

West Country Beef

All of the above menus are served with:

Roast Potatoes & Roasted Winter Vegetables

Dessert of your choice

## **Hot Plated Menus**

The following ideas are to help you design your own menus.

Feel free to mix and match between price bands.

**2 courses - £39.95 per head**

**3 courses - £47.95 per head**

..... both menus include a coffee & tea buffet if you would prefer this served to the table with petit fours, it will be an additional £2.50 per head

### **Starters**

- Curried Parsnip Soup with homemade bread and Dorset butter
- Wild Mushroom & Thyme Soup with homemade bread & Dorset butter
- Leek & Potato Soup with homemade bread and Dorset butter
- Spicy Tomato & Red Pepper Soup homemade bread and Dorset butter
- Carrot & Coriander with homemade bread and Dorset butter
- Broccoli & Blue Vinny Soup with homemade bread and Dorset butter
- Pea & Ham Soup with homemade bread and Dorset butter
- Potted Mushrooms in a creamy white wine sauce with a puff pastry lid
- Potted West Country Pork with homemade apple and sage chutney
- Smoked Mackerel Pate with a horseradish dressing
- Warm Pigeon Breast served on a winter salad with a honey & mustard dressing
- Pork & Game Terrine with an apple, prune and port chutney
- Red Onion & Goats Cheese Tartlet with roasted pimento
- Baked Salmon Fillet with Cornish sea salt and pepper with creamed spinach and a puff pastry crescent
- 

### **Main Course**

- Slow Cooked Belly of Pork with a sage & onion potato cake, spiced apples and a cider sauce

- A choice of sausages with creamy mashed potato and onion gravy  
Traditional Pork; Pork & Leek; Pork & Apple; Cumberland; Lamb & Rosemary.
- Braised Shoulder of Lamb with Rosemary and Garlic served with boulangère potatoes and port sauce.
- Roasted Pheasant Breast and a braised ballotine pheasant leg with cabbage and bacon lardons, fondant potato and an elderberry sauce.
- Duck Confit with red cabbage, raisins, orange zest & thyme, with a potato cake and a rich red wine sauce.
- Pot Roasted Guinea Fowl with button onions, mushrooms and savoyarde potatoes.
- Roast Rump of Beef with a Sticky feather blade, boulangère potatoes and braised celery
- Roast Somerset Chicken Breast with lemon and thyme stuffing, Wiltshire bacon and Parsnip crisp
- Wiltshire Pork Tenderloin stuffed with apples, marjoram and prunes and wrapped in Wiltshire bacon with a mustard Mash and a calvados sauce
- Bream fillet with parsley potatoes celeriac purée and crispy Wiltshire bacon and a prawn bisque sauce

**All served with seasonal vegetables**

## **VEGETARIAN DISHES**

- Vegetable Strudel with red pepper sauce
- Char-grilled Mediterranean vegetables with a spicy tomato sauce & noodles
- Spinach Roulade filled with provençale tomatoes and salsa verde
- Wild Mushroom Stroganoff with basmati & wild rice pilaf & a puff pastry lid
- Stilton & Broccoli Pie in a creamy sauce with a crisp puff pastry lid
- Apricot, almond & marjoram cutlets with red pepper & chilli jam
- Button mushrooms, onions & whole chestnuts in a red wine sauce on a bed of boulangère potatoes
- Mushroom & Aubergine Moussaka
  - Cheese, Onion & Potato tart
  - Grated Courgette & Rosary goats cheese tart
  - Dorset Blue Vinny & Asparagus Tart
  - Mushroom Wellington with red wine and brown onion sauce

## Just Desserts

- Apple & Rhubarb Crumble with Custard
- Dorset Apple cake with clotted cream
- Sticky Toffee Pudding with Vanilla Ice Cream
- Bread & Butter Pudding with Ice cream
- Warm Chocolate and Hazelnut Brownie with ice cream
- Chocolate Roulade with Winter berry compote and warm chocolate sauce
- Strawberry and Sherry trifle with toasted almonds
- Caramelised Apple Tart with vanilla and honey sauce
- Pear & Almond Tart with chocolate sauce and ice cream
- Jam roly-poly with custard
- Steamed Treacle Sponge with cream
- Treacle Tart with ice cream
- Cinnamon Sponge with warm fruit compote and crème fraiche
- Italian Lemon cake
- Crème Brulée
- Warm Lemon Meringue Pie
- Lemon Polenta Cake with cream

## SHARING PUDDINGS!

**Most of the above desserts can be served as a family service**

**to divide and share at the table, just as mother would!**

If you would prefer a Trio of Desserts, it will be an additional £2.50 per head

Please feel free to choose any dishes from the Summer Menus, however they will be at the Summer Menu Prices.

## **SUPPER ..... evening food for the late night munchies .....**

**Cheese & Ham Toasty £5.00 pp**

**The Bacon Buttie £6.95 pp**

Served with tomato sauce, brown sauce, mustard

**The Sausage Sizzle £9.50 pp**

A selection of our Fantastic sausages in various flavours

Baps, Onions, Relishes and Sauces

**Roast Pork Baps £9.50 pp**

Roast Pork, stuffing and apple sauce, all in a fresh bap.

**Fish & Chips £10.50 pp**

Fish, chips & mushy peas, homemade tartar sauce served in a bamboo basket

**Chilli con carne £9.95 pp**

Chilli con carne or vegetable chilli with basmati rice served in a pitta bread

## **CHEESE .....**

### **Cheese Supper :**

This is a selection of our favourite cheeses. All of them are English, most of them local, but some of our favourites come from further afield. They are perfect to add to a buffet to play a part in your meal or simple as a cheese buffet for you guests in the evening.

#### **The choice:**

Somerset Brie

Cornish Blue

Cornish Yarg

Dorset Blue Vinny

Rosary Goats Cheese (Plain and Garlic and Herb) Montgomery Farmhouse

Curworthy Cheese (Devon Oke & Meldon) St Endellion Brie

Whole Stilton Truckle (not so local, but a firm favourite)

All of the above will be presented with our homemade breads, biscuits, pickles, chutney, grapes and celery. **3 cheeses with all of the accompaniments - £5.75pp.**

This price includes plates and knives, that you will need.

**If you would like to add individual pork pies - £2.50 pp**

**If you would like to add Dorset Charcuterie - £4.75 pp**

# LARMER TREE

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## GARDENS

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## Winter Reception Drinks 2017

October – April

Winter Pimms	£ 3.95 per glass
Mulled Cider	£ 3.95 per glass
Mulled Wine	£ 3.50 per glass
Spiced Apple Juice	£ 2.25 per glass

## Winter Drinks Package 2017

### THE FIRE SIDE PACKAGE - £11.50 PER PERSON

- Winter Pimms
- Mulled Cider
- Spiced Apple Juice
- Mulled Wine

### THE WINTER WARMER PACKAGE - £14.95 PER PERSON

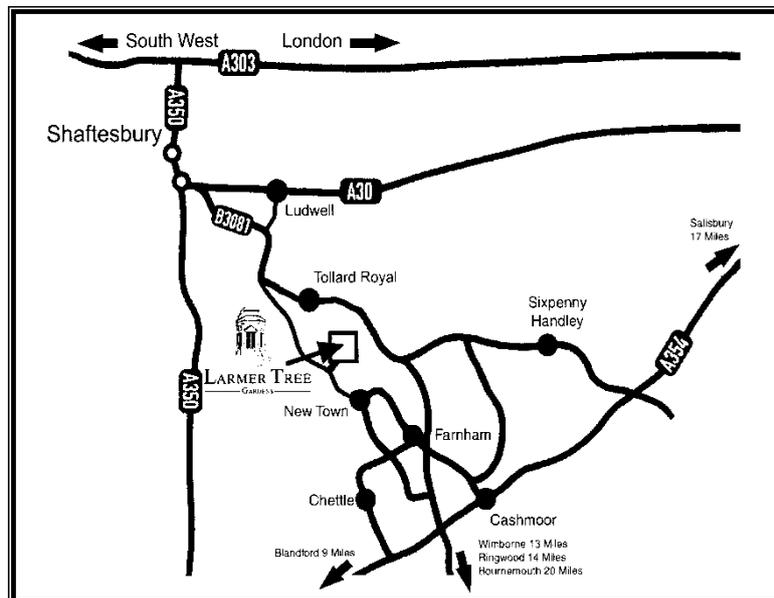
- **Hot Gin Punch** (gin, cream sherry, dark brown sugar, lemon zest & juice)
- **Hot Toddy** (Whiskey, hot Earl grey Tea, sugar syrup, cloves)
- **Rum Truffle Cup** (Hot cocoa, dark rum, honey, with a cinnamon stick stirrer & a floating marshmallow)
- **Hot chocolate with Marshmallows**

# Corkage

IT IS NOT OBLIGATORY FOR YOU TO PURCHASE WINE FROM OUR IN-HOUSE LIST. SHOULD YOU WISH TO DO SO YOU ARE VERY WELCOME TO PROVIDE YOUR OWN WINE AND CHAMPAGNE, HOWEVER THERE IS A SERVICE CHARGE APPLICABLE OF £9.00 PER BOTTLE FOR WINE AND £12.00 PER BOTTLE FOR CHAMPAGNE. THIS CHARGE COVERS STORAGE AND CHILLING, THE GLASSWARE AND STAFF TO OPEN AND POUR YOUR WINE.

# LARMER TREE

## DIRECTIONS



### Directions

Larmer Tree is easy to find if you follow these directions. It is clearly marked, with the brown Tourist Information flower signs, off the A30 at Ludwell and off the A354 Salisbury – Blandford road at a staggered junction ½-mile South West of Cashmoor. The signs are designed to avoid traffic to Larmer Tree traveling through the local villages, so please try to follow them.

### Approaching from Salisbury

Take the A354 Blandford road for approximately 17 miles (do not turn off to Tollard Royal at the Sixpenny Handley roundabout). Keep on the A354 through Cashmoor after ½ mile you will approach a staggered hilltop junction, turn right. \*After 900 mtrs turn left, it is this road that takes you past the entrance to Larmer Tree, the road takes you through the tiny village of Newtown, please drive slowly as the road is narrow in places. The drive to Larmer Tree is on the right and marked with large green signs.

### Approaching from South via Blandford

Take the A354 Salisbury road for 9 miles. At the top of a hill you will approach a staggered junction turn left and follow instructions from \* above.

### Approaching from North via Shaftesbury

If you are traveling on the A303 from London or the South West you will approach Larmer Tree from this direction. The main approach road to Shaftesbury from the North is the A350. From Shaftesbury take the A30 towards Salisbury at the Royal Chase Hotel roundabout. After about 5 miles you will be in Ludwell village. At the signed junction turn right. Follow the road to the top of the hill, the views here are spectacular. At the junction turn left onto the B3081 towards Tollard Royal take the second road to the right. This road takes you to the entrance to Larmer Tree, which will be the second turning to the left after about 2 miles. The road bends through some woodland please drive slowly and carefully.

**Recommended Wedding Service Providers:**

**Accommodation**

Farnham Farm House: Pat & John Benjafield 01725 516254  
Farnham, Blandford Forum, Dorset DT11 8DG  
exclusive wedding packages  
[www.farnhamfarmhouse.co.uk](http://www.farnhamfarmhouse.co.uk)

King John Inn: 01725 516207  
Tollard Royal, Wiltshire SP5 5PS  
[www.kingjohninn.co.uk](http://www.kingjohninn.co.uk)

The Museum Inn: 01725 516261  
Farnham, Dorset DT11 8DE  
[www.museuminn.co.uk](http://www.museuminn.co.uk)

The Grosvenor Arms 01757 850580  
Shaftesbury, Dorset  
[www.thegrosvenorarms.co.uk](http://www.thegrosvenorarms.co.uk)

Launceston Farm: 01258 830528  
Tarrant Launceston  
[www.launcestonfarm.co.uk](http://www.launcestonfarm.co.uk)

The Fontmell: 01747 811441  
Fontmell Magna, Dorset  
[www.thefontmell.com](http://www.thefontmell.com)

**Cakes**

Lisa Notley Wedding Cakes: 01300 345139  
Townsend Farmhouse, Pulham, Dorchester DT2 7DX  
email: [cakes@cakesbylisanotley.co.uk](mailto:cakes@cakesbylisanotley.co.uk)  
[www.cakesbylisanotley.co.uk](http://www.cakesbylisanotley.co.uk)

**Cars**

RR Elite Ltd: 07826 556670  
[www.rrelite.co.uk](http://www.rrelite.co.uk), [info@rrelite.co.uk](mailto:info@rrelite.co.uk)

Dorset Vintage Wedding Cars  
Jonathan Elliott  
01747 850474  
[www.dorsetvintageweddingcars.com](http://www.dorsetvintageweddingcars.com)

Town & Country Cars: 01963 34280/ 07885 780753  
4 Vale View, Bayford, Wincanton, Somerset BA9 9NZ  
email: [towncountrywed@aol.com](mailto:towncountrywed@aol.com)

Tony's Wedding Cars: 01202 461373  
2 Sydney Road, Christchurch, Dorset, BH23 2HX

**Entertainment**

All The Kit: 01980 620530  
PA Hire, Discos, DJ, Mood Lighting, Projectors etc...  
The Black Barn, Berwick St. James,  
Salisbury, Wiltshire SP3 4TS  
[www.allthekit.com](http://www.allthekit.com)

**Fireworks**

Firework Solutions Ltd  
Will Bartless-Hooker  
01202 881240/ 07747 863196  
will@fireworksolutions.com

**Florists**

Bright Blooms: Kyla 01747 854483  
<http://www.brightblooms.co.uk/>  
Shaftesbury, Dorset

**The Wilde Bunch**

Claire Nicholson 07966 183530  
[www.thewildebunch.co.uk](http://www.thewildebunch.co.uk)

Fleur de Lys: Marie 01202 716909  
26 Station Road, Poole BH14 8UB

Farley Flowers: Jane Bawden-Jeanes 01722 712827  
[www.farleyflowers.co.uk](http://www.farleyflowers.co.uk)

**Make-Up, Beauty & Hair**

Peaches & Creme: Beauty Therapy 01747 850123  
11 Bell Street, Shaftesbury, Dorset SP7 8AR

**Beth Cox – Make-up**

Beauty Treatment/ Clarins Representative  
Bell Tower, Trinity Centre, Shaftesbury 07786 577646

Hair at Home: by Natalie Forsbrey 07747 037330

Sarpenela Natural Therapies Centre: Day-Spa & Retreat 01725 516942  
Farnham Farm House, Farnham, Nr Blandford Forum, Dorset DT11 8DG  
[www.sarpenela.com](http://www.sarpenela.com)

**Marquee Hire**

Dorset Party Marquees: 01258 452539/ 07762 109672  
28 Tollard Royal, Salisbury, Wiltshire SP5 5PW  
[www.dorsetpartymarquees.co.uk](http://www.dorsetpartymarquees.co.uk)  
for decorative themes ....

The Original Tipi Company 01747 835722/ 07747 306265  
info@theoriginaltipicompany.co.uk

Honeybells Tent Hire [www.honeybells.co.uk](http://www.honeybells.co.uk), 07876 506017

**Musicians**

**BB3**

Sam, Craig and Darren, just brilliant  
<http://www.bb3live.com/>

The Brightside 07940 558567  
A varied repertoire – ideal for the afternoon & evening

The Stour Valley Stompers Jazz Band

Good Fun for your drinks reception, Tim 01258 459267

Photographers

Bella West Photography: 01747 854509  
The Bell Tower Gallery, Trinity Centre, Shaftesbury, Dorset SP7 8AX  
[www.bellawest.co.uk](http://www.bellawest.co.uk)

Ben Goode Photography: 02380 737826/ 07765 512720  
enquiries@bengoode.com  
[www.bengoode.com](http://www.bengoode.com)

Brent Jones Photography: 01202 849993  
61A West Borough, Wimborne, Dorset BH21 1LX  
[www.brentjones.co.uk](http://www.brentjones.co.uk)

Razialife Photography: 07919 212151  
[www.razialife.com](http://www.razialife.com)

Lisa Dawn 07745 398131  
Bath  
[www.lisadawn.co.uk](http://www.lisadawn.co.uk)

Photo Booth

Groovy Booth 0800 6120331  
email: [info@groovybooth.com](mailto:info@groovybooth.com)  
*create the best guest book ever, what a giggle!*

CASINO

Viva Las Vegas: 01202 762339  
email: [vivalasvegas@aol.com](mailto:vivalasvegas@aol.com)  
*fun casino tables, better than Monopoly!*  
[www.vivalasvegasuk.com](http://www.vivalasvegasuk.com)

Magician

Anthony John: 0118 9732778/ 0778 575 3414  
[www.anthonyjohn.co.uk](http://www.anthonyjohn.co.uk)  
Barney Bay: 01202 398938  
Childrens entertainer, magician, stilt walker, for all  
[www.evententertainer.co.uk](http://www.evententertainer.co.uk)

ICE CREAM

Brock Ice: Traditional Ice Cream Bike, Abbie 07950 009544

Helicopter

Fast Helicopters 01264 772508 arrive in style ...

# LARMER TREE

GARDENS

## HIRE CHARGES 2017/18 - WEDDING & RECEPTIONS

All prices quoted are for up to 150 guests. For information and pricing on larger numbers please contact our wedding co-ordinator

Exclusive hire of your chosen ceremony room, the New Pavilion, the Jubilee Hall & the gardens (10.00am – 12.30am)

### OCTOBER TO APRIL

Monday to Thursday	£ 3,000
Friday	£ 3,500
Saturday & Sunday	£ 4,200

### MAY TO SEPTEMBER

Monday to Thursday	£ 4,500
Friday	£ 5,500
Saturday & Sunday	£ 6,300

### SECRET GARDEN WEDDINGS

- **Alternatively**, if you are looking for an unusual venue for your civil ceremony and wish to have a small reception, this is possible from Monday through to Thursday. Your wedding ceremony can be conducted in one of four buildings, The Victorian Pavilion, The Indian Room, The General's Room or the Roman Temple. Guest numbers are restricted to 30.

Hire Charges for a Secret Garden Wedding are £1,200.

We offer you the full use of the gardens and all its buildings for photographs and we also provide garden games and garden furniture. However, this is not exclusive use and the gardens close daily at 4.30pm.

Our Wedding Coordination Team can be contacted on 01725 516971.

# LARMER TREE

GARDENS

## Wedding Booking Form

Contact Name:	
Contact Address:	Telephone Number:
	Mobile:
	Email:
Bride's Name:	Groom's Name:
We would like our <b>Wedding and Reception/ Reception only on:</b> (DATE)  Delete as appropriate	Approximate numbers:
Day of hire: <b>Friday /Saturday etc.</b>  Delete as appropriate	Time of ceremony: Either At Church or Larmer Tree Gardens
Special Requests	
How did you hear about the venue?	I have read the details overleaf particularly those pertaining to the cancellation terms. Our deposit of £500 is enclosed  Signature: .....
Please make cheque payable to Larmer Tree Limited  BACS Details 30-97-41 Account Number 53446768 Please send to:- Larmer Tree Rushmore Estate Office Tollard Royal Salisbury Wiltshire SP5 5PT      Tel: 01725 516971    Fax: 01725 516321	
Please indicate if you do NOT wish us to store your details on our database. This information will NOT be passed on to any other organisation.  VAT Number 187 014 311	

# LARMER TREE

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## GARDENS

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We are very happy for you, your family and wedding party to visit the gardens free of charge during public opening times to help you plan your day. The wedding co-ordinator will contact you on a regular basis, however please do not hesitate to phone with any questions or queries that you may have.

### **Venue Hire**

We aim to offer exclusive use of the Gardens on Fridays & Saturdays throughout the year.

### **Booking & Deposit**

To book please complete, sign and return the form overleaf. To hold your chosen date we require a deposit of £500 to be paid. This deposit reserves your booking until full payment is made. At that time it becomes a deposit held against any damages or breakages which might occur during your period of hire or for any outstanding payments. It is returned in full after the event when all payment is received and if no damage has occurred. Our receipt of your deposit is acknowledged on the contract of hire.

### **Contract of Hire**

On receipt of your deposit and booking form we will send you a contract of hire. The contract confirms the hire period, the purpose for which the grounds will be used and receipt's your deposit, it contains the full terms and conditions of hire. Please read this carefully, sign and return it to us as soon as possible.

### **Payment**

An invoice for the full hire fee will be enclosed with the contract; it states the dates we require payment. When making payment please do not to deduct the deposit as this will be returned to you after your wedding.

### **Cancellation Policy**

Although unlikely, bookings may need to be cancelled for a variety of reasons, we recommend couples take out insurance. In the unfortunate circumstances that you may need to cancel your booking our terms are as follows:

Cancellation 12 – 6 months before the event date – deposit is retained.

Cancellation less than 6 months before the event date – full hire charge is payable and deposit is refunded once payment had been made.

We must receive written notice if you need to cancel your booking.

### **The Catering Agreement**

All the catering and drinks arrangements need to be agreed with our caterer as soon as possible. It is not permitted for clients to supply their own food or drink without the agreement of our caterer. Full payment of the agreed catering charge is required four weeks before your wedding. A 10% part payment of the catering invoice is due 6 months prior to the wedding, with a further 10% due 3 months prior. Larmer Tree is a licensed premise, the hours permitted for the sale of alcohol are as dictated by our licence.

### **Price quotations**

The price you are given for the hire at the time of booking will not be altered even if our list price changes.

**Menu prices are subject to change.** All prices included in our wedding information pack are for maximum guest numbers of 150 for catering, 400 for the evening, and for the hire period as stated on your contract.