



DOCKYARD EVENTS

corporate | weddings | parties

The provenance of our ingredients is extremely important to us. That's why we source local produce and quality seasonal vegetables whenever we can, ensuring every dish we serve is at its freshest.



Evening Event Menu Three course seated menu

£50 (+ VAT) per person

Starters

Salmon, crayfish and Isle of Wight potato salad with tarragon dressing and micro herbs

Slow cooked confit shredded duck leg with plum sauce and crispy pancakes

Parma ham with celeriac remoulade and rocket salad

Hampshire ham hock and chicken terrine with chef's apple chutney and sourdough bread

Smoked duck with cumin roasted beetroot, endive and orange salad

Grilled goats cheese, courgette, tomato and artichoke salad with a rapeseed dressing ^(M)

Tomato and wild mushroom tian with micro basil and truffle oil dressing ^(M)

Main Course

Pan-fried Blackmoor guinea fowl with butterbeans, wilted Savoy cabbage, slow roasted vine tomatoes and smoked paprika red pepper drizzle

Slow braised shoulder of Dorset lamb with a carrot, spinach and parmesan potato cake, autumn vegetables and a rich rosemary jus

Funtington reared pork loin on sweet potato and chilli mash with baby pak choi and plum jus

New Forest cider glazed pork belly with champ mash potato and apple crisp

Oven roasted haddock loin with a curried mussel broth, herb mash, rock cress and popcorn capers

Pan-fried seabream with saffron mash, snow peas and sauce vierge

Mushroom, brie and cranberry Wellington with braised red cabbage, seasonal vegetables, parmentier potato and a pink peppercorn sauce ^(M)

Butternut squash filled with wild mushroom, baby spinach on jewelled couscous ^(M)

Flat mushroom with soft herbs, creamed spinach, braised sweet potato and popcorn caper dressing ^(M)

Desserts

Vanilla bean cheesecake with a ship's biscuit base and rum baked pineapple

Chocolate praline truffle tort and Bailey's cream

Raspberry, lemon and thyme crème brûlée served with a Hartley Park Farm lavender and citrus shortbread

Gunpowder green tea infused white chocolate and black cherry trifle

Whisky marmalade tart served with a New Forest ginger and honeycomb ice cream

White chocolate panna cotta with warm rosemary honey baked plums

Please get in touch and we'll create a bespoke quote for your special event

Please contact our events team for further information and bespoke quote on:

Tel: 02392 731552

enquiries@dockyardevents.com



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Two Course Buffet

Please select:

2 main courses, 1 salad & 1 dessert

We advise:

1 x meat main and 1 x vegetarian main

£26.95 (+ VAT) per person (minimum 5 people)

Braised chasseur chicken with white wine, mushroom and tarragon

Pork meatballs, chorizo sausage, slow roasted tomatoes and butterbeans

Guinness braised beef cheeks with Portobello mushroom and stilton

Salmon tagine with preserved lemons, olives and roasted vegetable couscous

Shellfish, squid and white crab risotto mixed with saffron and samphire

Woodland mushroom, leek and smoked Applewood cheddar mac and cheese (V)

Potato gnocchi gratin with tomato parmesan, mozzarella and spinach (V)

Warm salad of baby spinach, chargrilled halloumi and quinoa rocket salad (V)

All served with chef's choice of potatoes or rice

Choice of mixed leaf salad, Mediterranean vegetables or steamed vegetable medley

Freshly cut rustic bread

Additional main course can be supplied at £8.95 (excluding VAT) per person

Dessert Buffet Menu

Please select

1 dessert from the menu below for your guests to enjoy as part of a 2 course fork buffet

Seasonal fresh fruit salad

Mango, lime leaf and pomegranate pavlova

Lemon posset with poppy seed tuile

Coconut pana cotta with chilli roasted pineapple

Pimm's infused Eton mess

Banoffee shot pots

Kirsch marinated cherry and chocolate roulade

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