



DOCKYARD EVENTS

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Private Dining Menu A

Please choose once Starter, one Main and one Dessert

Starters

Glazed and whipped goats cheese with red and golden beets
Candied walnut, baby leaf salad and caramelised apple
~ ~

Ham hock

With peas, new potatoes and mustard
~ ~

Salad of prawn and Cornish crab

Lemon and lime, "Bloody Mary", black pepper toast

Mains

Corn fed chicken on a slow roasted shallot Tarte fine
Fricassee of wild mushrooms, spinach and white wine sauce
~ ~

Line caught Cornish Pollack

Samphire butternut squash purée, fondant potato, sherry vinegar dressing
~ ~

Warm salad of baby leeks

Crispy gnocchi, wilted spinach, roasted pepper topped

Desserts

Nutella bread and butter pudding

Orange marmalade jelly
~ ~

Greek yogurt, vanilla panna cotta with passion fruit

Roasted pineapple, toasted coconut flakes
~ ~

Chocolate fondant

Carrot caramel, white chocolate purée



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Private Dining Menu B

Please choose once Starter, one Main and one Dessert

Starters

Salad of chargrilled "Panzanella" vegetables
,Laverstoke Park buffalo mozzarella, toasted hazelnut pesto
~ ~

Ham hock

With peas, new potatoes and mustard
~ ~

Confit south coast sea trout

Westcombe ricotta dumplings, fennel, shellfish beurre blanc

Mains

Confit duck

Swiss chard, smoked bacon, baby shallots, slow cooked fig puree, Anya potatoes and thyme infusion
~ ~

Pan roasted south coast cod

Salt cod bon bon, crispy King Edward potatoes and salsa verde
~ ~

Roast fillet of pork

Crispy belly, braised cheek, cauliflower, pan roasted potato, calvo nero and juniper sauce
~ ~

Ravioli of squash

Spinach, pine nuts and sage, minestrone and basil oil

Desserts

Pear and almond tarte

Pear purée and vanilla ice cream
~ ~

Classic glazed lemon tart

Clotted cream and honeycomb
~ ~

Chocolate fondant

Carrot caramel, white chocolate purée



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Private Dining Menu C

Please choose once Starter, one Main and one Dessert

Starters

Confit duck

With celeriac remoulade, apple purée, crispy skin and confit duck beignet
~ ~

Lime and sugar cured hot Severn and Wye smoked salmon

Mirin cucumber, pickled mooli, wasabi dressing
~ ~

Ragstone goats cheese and caramelised balsamic red onions tart

Candied walnuts, baby roasted roots and crisp apple salad

Mains

Grilled "Cornish" bass

Harissa crushed potatoes, shellfish bisque, and garlic mayonnaise
~ ~

Slow cooked fillet of beef, Braised shin

With horseradish creamed potato, butternut squash fondant and braised sweet onion, veal jus
~ ~

Brixham fried hake

Seared scallops with sauté potatoes, Swiss chard, spiced cream and black truffle
~ ~

Wild mushroom and truffle risotto

Cep purée with pickled fennel and watercress espuma



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Desserts

Classic glazed lemon tart

Clotted cream and honeycomb
~ ~

Dark valrhona chocolate delice

With white chocolate mousse, raspberry gel, crème fraiche
~ ~

Smoked earl grey tea crème brûlée

Caramel, toasted marshmallows, shaved hazelnuts
~ ~

Seasonal local artisan cheeses

Served with selected biscuits, homemade fruit chutney, grapes and celery