

Private Dining

With five private dining rooms at The Castle there is sure to be one to suit your size and style. Whether you're celebrating with family and friends, entertaining clients or networking, the gracious setting and friendly knowledgeable staff combine with great food and wine to create a warm and welcoming atmosphere for your occasion.

Locally sourced food is prepared under the watchful eye of Head Chef Liam Finnegan and our extensive menu ensures dishes to satisfy every palate.



Liam Finnegan

Canapé Menu

£10 per head

A selection of handmade canapés using the finest local ingredients

Chicken Liver Parfait Cornet, Cumberland & Walnut Crumble

Dorset Crab and Prawn Cocktail

Goat's Cheese Mousse, Beetroot, Apple and Hazelnut

Smoked Salmon Tartar on Soda Bread

Plus good quality olives, hummus and grissini.

For parties of up to 16 you can create your own menu by choosing two starters, two mains and two desserts on behalf of the whole group, then pass these choices onto your guests to obtain a pre-order. Final menu choices will be needed 2 weeks prior to your event.

For parties of over 16 we would require a set menu to be chosen. Please create your own menu by choosing one starter, one main and one dessert on behalf of the whole group. Dietary and allergy requirements including vegetarians, vegans, coeliac and lactose intolerant will of course be catered for. Please provide details in advance.

Please note that all 2 or 3 course dinners taken in one of The Castle's private dining rooms will be followed by tea and coffee, which is included in the price.

Starters

- Celeriac and Apple Soup (V) - £6.50
- Cauliflower Soup (V) - £6.50
- Parsnip, Honey & Rosemary Soup (V) - £6.50
- Pea & Mint Soup (v) - £6.50
- Greek Salad, Feta Cheese, Cucumber, Tomato, Red Onions & Basil (V) - £8.50
- Brown & Forrest Oak Smoked Salmon, Lemon & Capers - £9.50
- Dorset Crab & Prawn Cocktail - £9.50
- Chicken Liver Parfait, Cumberland & Walnuts - £8.50
- Beef Carpaccio with Celeriac Remoulade - £9.50

Vegetarian

Available as a starter or main course £8.50/£15.50

- Wild Mushroom Macaroni, Parmesan Reggiano and Fresh Herbs - £8.50/£15.50
- Goats Cheese, Red Pepper & Courgette Tart - £8.50/£15.50
- Fresh Tagliatelle with Peas, Mint & Parmesan Reggiano - £8.50/£15.50

Main Courses

Meat

- Free Range Devonshire Chicken Breast with Pearl Barley Risotto,
Wild Mushrooms & Tarragon - £19.50
- Roast Fillet & Braised Shoulder of Somerset Free Range Pork, Potato Cake, Bramley
Apple & Savoy Cabbage, 5 Spice Sauce - £21.50
- Roast Rump & Braised Shin of Somerset Lamb, Mashed Potatoes, Honey Roast
Vegetables & Rosemary Gravy - £22.50
- Slow Roast Creedy Carver Duck, Braised Red Cabbage, Wild Mushrooms
and a Duck Sauce - £22.00
- 8oz Sirloin of Dry Aged Ruby Red Beef, Celeriac Gratin, Spinach, Mushrooms,
Peppercorn Cream Sauce - £24.00

Fish

- Sea Bass with Caponata & Chorizo, Fennel Cream Sauce - £21.50
- Loch Duart Salmon, Crushed New Potatoes, Leek Fondue - £19.50
- Roast Brixham Cod with Shellfish Chowder - £21.50

Desserts

- Seasonal Fruit Crumble with Clotted Cream & Ice Cream - £8.50
- Chocolate Fondant with Vanilla Ice Cream & Hazelnuts - £8.50
- Sticky Toffee Pudding, Toffee Sauce & Ice Cream - £8.50
- Vanilla Crème Brûlée - £8.50
- Selection of English Cheeses & Biscuits, Chutney, Grapes & Walnuts - £9.50
- Selection of Homemade Sorbets & Ice Creams - £7.50
- Seasonal Berry Eton Mess (not available in winter) - £8.50

Buffet Menu £16 per person

Salads

Beetroot, Spinach and Goats Cheese with Pine Nut Dressing
Pasta with Roast Mediterranean Vegetables and Basil Pesto
Mixed Leaf Salad with Honey and Mustard Dressing

Cold

Tuna and Spring Onion Shallot, Parsley and Mayonnaise
Cold Meat Platter – Ham, Chicken and Beef
Oak Smoked Salmon with Granary Bread

Hot

Quiche
Duck Spring Rolls
Spiced Potato Wedges
Garlic Bread
Sausage Rolls

Dessert

Lemon Tart
Chocolate Brownie
Fresh Fruit Salad

Sit down Buffet Menu

(3 course menu £22 per person, self service)

Starters

Soup of the Day and Homemade Bread
Oak Smoked Salmon with Capers and Lemon

Main Course

(Choose 2)

Salmon and Mussel Blanquette with Parsley
Beef Bourguignon
Chicken Chasseur
Sheppard's Pie

Side Dishes

(Choose 2)

Beetroot, Spinach and Goats Cheese Salad with Pine Nut Dressing
Pasta with Grilled Mediterranean Vegetables and Basil Pesto
Thyme Roasted New Potatoes
Mashed Potato
Potato Dauphinoise
Seasonal Vegetables

Desserts

Banoffee Pie
Seasonal Fruit Crumble with Custard