



[www.merlinscatering.co.uk](http://www.merlinscatering.co.uk) ~ 01202 880446

At Merlins Catering we have a wealth of knowledge and experience to offer to you, for your very special day. We take enormous pride in our wonderful wedding cuisine, exclusively prepared to contribute towards your Wedding Day celebrations.

No two Weddings catered by Merlins are the same. However, the ethos behind our services remains consistent; we endeavour to offer as much as possible, a truly inclusive service. We state clearly to you from the outset if we believe there will be any extras you may have to budget additionally for.

Exclusive sole caterer for Parley Manor, preferred caterer for Birkin House, O2 Academy, Highcliffe Castle, Lighthouse Poole, Holton Lee, Merley House, Hooke Court and the Solent Scene Chartered Boat Hire. Accepted caterer for Lulworth Castle and highly experienced wedding marquee caterers for Dorset and Hampshire.

We hope that the information below, assists you with your budget planning:

At Merlins we automatically include –

Crisp white table linen and napkins

Stainless steel cutlery

Matching plain white crockery

All appropriate condiments for the dining table or buffet table

Vegetarian and any special diets catered for with individually prepared dishes

Experienced, smartly uniformed, attentive waiting staff

Chefs and all kitchen and preparation personnel

The option to borrow either our round or square silver cake stand and also our decorative knife

for your photographs

All outside catering equipment, including ovens, service tables and refrigeration

No charge for us to meet with you at our premises, your own home or the venue itself, to discuss your wedding day catering

No site set-up fee charges

We also do not make any mileage charges to arrive at the venue

## **SAMPLE MENUS**

### **Traditional English Wedding Meal**

Prawn Cocktail Marie-Rose

with granary bread and butter

\* \* \* \* \*

Roast Topside of British Beef

served with Yorkshire Pudding

and Horseradish Sauce

A selection of fresh market Vegetables

Roast and Baby New Potatoes

\* \* \* \* \*

Traditional Apple Pie

prepared with fresh Bramley apples and served with fresh cream

### **Popular Wedding Breakfast**

Cream of Homemade Tomato & Basil Soup

with freshly baked roll and butter

\* \* \* \* \*

Pan-fried Breast of Dorset Chicken

accompanied by a cream & white wine sauce

A selection of fresh market Vegetables

Roast and Baby New Potatoes

\* \* \* \* \*

Fresh Strawberry or Raspberry Cheesecake

On a crumbly biscuit base and dusted with icing sugar

## **Traditional Wedding Banquet**

Smoked Scottish Salmon slices and Avruga Caviar

With salad leaves tossed in a

Lemon Olive Oil

\* \* \* \* \*

Passion Fruit & Apricot Sorbet

\* \* \* \* \*

Breast of Tender Chicken

Filled with Wild Mushrooms and Spinach

wrapped in Pancetta and presented with Dauphinoise Potatoes and a Basil Cream Sauce

A selection of fresh market Vegetables

\* \* \* \* \*

Chantilly Berry Tart

Raspberries, Blackberries and Blueberries

Set upon a light Biscuit Base with Chantilly Cream and dusted with sugar

\* \* \* \* \*

Freshly filtered Coffee or Tea

and Chocolate Mints

## **Luxury Wedding Banquet**

A Salad of Warm Asparagus

Spooned over with a Sun-dried Tomato and Balsamic dressing

topped with Shaved Parmesan and Toasted Pine Nuts

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Chilled Organic Carrot, Apricot and Sesame Soup

Drizzled with Honey

\* \* \* \* \*

Grilled Fillet of Wild Sea Bass

Presented with Sweet and Sour Potatoes and Crispy Seaweed

\* \* \* \* \*

Roast Rack of Dorset Lamb

with a Dijon Mustard and Herb Crust

Mediterranean Vegetable Cous-cous and a Cordon of Madeira Jus

A selection of fresh market Vegetables

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Strawberry Profiteroles

With a duo of Dark and White Chocolate Sauce

\* \* \* \* \*

Freshly Filtered Coffee or Tea

and Chocolate Mints

We are an experienced outside catering company providing high quality cuisine from our commercial kitchens in West Parley, Dorset. Providing a first-class service to a vast number of corporate organisations across Dorset and Hampshire, we also offer a unique and personal approach to individual clients, for that special occasion, such as weddings, milestone celebrations and other special events.

Director and Executive Chef Dave J Brown, nicknamed 'Merlin' because of his wizardry in the kitchen, is a classically-trained chef with over twenty-five years experience in the catering profession. He is a member of the Institute of Hospitality (MIH) and holder of the CIEH Advanced Food Hygiene Certificate. As a qualified staff trainer, Dave ensures that all kitchen personnel are trained to meet current food safety regulations.

Chef Dave promotes local, fresh produce both free range and organic wherever possible. His strength and ability to organise and deliver exceptionally high standards of cuisine in a variety of locations, have gained Merlins a reputation for constantly exceeding customer expectations. Merlins Catering, with their years of experience, work with excellent, knowledgeable, attentive staff, fulfilling an array of catering requirements: