

## Event Drink Packages

Reception Drink:  
Elderflower Bubbly, Orange Juice  
or Bucks Fizz

With your meal:  
Half a Bottle of House Wine  
Red, White or Rose

To Toast:  
A Glass of Prosecco Terre di Giulio  
DOC Vino Spumante Brut

£ 24.50

**A**

Reception Drink:  
A Glass of Pimms  
or any from option A

With your meal:  
Half a Bottle of House Wine  
Red, White or Rose

To Toast:  
A Glass of Furleigh Estate  
Classic Cuvee

£31.50

**B**

Reception Drink:  
A Glass of Rene Jolly Blanc De Noirs  
NV Champagne

With your meal:  
Half a Bottle of House Wine  
Red, White or Rose

To Toast:  
A Glass of Rene Jolly Blanc De Noirs

£37.00

**C**

Reception Drink:  
A Glass of Taittinger  
Brut Réserve

With your meal:  
Half a bottle of House Wine  
Red, White or Rose

To Toast:  
A Glass of Taittinger  
Brut Réserve

£42.00

**D**

**Drink packages wines to choose from:**

L' Autantique Sauvignon Blanc Pays d' Oc, L' Autantique Chardonnay Pays d' Oc, L' Autantique Merlot Pays d' Oc,  
L' Autantique Syrah Pays d' Oc, L' Autantique Cabernet Sauvignon Pays d' Oc, Castillo Del Moro Tempranillo Rosé

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# Event Menu Options

We have pleasure in presenting our event menus to you, we offer a wide choice but we remain flexible and are more than happy to tailor them to your individual requirements.

(prices are per person)

## Canapés

*Designed for cocktail parties or as arrival reception canapés  
prior to your wedding breakfast*

*Four varieties £9.50 / Six varieties £11*

*Hot smoked salmon, potato cakes, sour cream and avruga caviar  
Sun blushed tomato, pesto and bocconcini mozzarella crostini  
Red onion marmalade tartlets with blue cheese, pickled walnut and pear  
Smoked mackerel pâté with cranberry, lime and ginger  
Roasted butternut squash and ricotta tarts with spiced honey  
Marinated feta, compressed watermelon and pickled shallot salad  
Spiced pulled beef brisket fritters with horseradish and watercress  
Chicken liver parfait with grape chutney, cornichons and capers on toasted brioche*

*Exact numbers are required for each dish four weeks prior to the event.*

*Please choose one option from each course (if you require two options please add £2)*

*If you wish, the following options may be added to any of the menus:-*

*Freshly ground 'fair trade' coffee with cream and petits fours - £4.50*

*West Country Cheeses - £7.50*

*(Menus are subject to change due to seasonal availability)*

## Gould Menu

### First Course

*Seared scallops, pea purée, black pudding, crackling  
Pressed confit chicken, wild mushroom and asparagus terrine, truffle toast  
Smoked venison with compressed cucumber, melon and watercress salad  
Buffalo mozzarella with peas, broad beans, mint, lemon and olive oil  
Brown shrimp risotto cakes, tomato and radish salad and shallot vinaigrette*

### Main Course

*Best end of West Country lamb, sautéed greens, fondant potatoes, rosemary jus  
Seared turbot with crayfish, braised fennel, sea vegetables and borage  
Braised ox cheek, creamed potato, savoy cabbage, horseradish crème fraîche  
Pan roasted sea trout, white bean purée, cockles, ruby chard and samphire  
Artichoke and leek tart, herb vinaigrette and Trill Farm leaves*

### Pudding

*Chocolate pistachio torte, pistachio ice cream  
Spiced orange parfait, cinnamon crumb, orange textures  
Apple tatin, vanilla Anglaise, cider ice cream  
Raspberry and almond tart, elderflower ice cream  
Selection of West Country cheese*

£55

## Hinton Menu

### First Course

*Potted Brixham crab, assorted pickles and granary toast*  
*Smoked duck and fig salad, apple, watercress and crispy skin*  
*Ham hock and grain mustard terrine, piccalilli and Trill Farm leaves*  
*Wild mushroom tortellini, artichoke purée, crispy sage*  
*Charred mackerel, beetroot, anchovy crème fraîche*

### Main Course

*Roast sirloin of dry aged local beef, Yorkshire pudding, duck fat potatoes, seasonal veg*  
*Seared Cornish hake, creamed tarragon potatoes, sea vegetables, parsley oil*  
*Slow cooked pork belly, braised shallots, buttered greens, Dauphinoise potatoes, thyme jus*  
*Poached fillets, of brill with chilli, crab and spring onion linguine and a seafood nage*  
*Roasted root vegetables and Devon Blue gnocchi, with sage and toasted pumpkin seeds*

### Pudding

*Glazed lemon tart, raspberry textures*  
*Warm Dorset apple cake, clotted cream, spiced apple purée*  
*Salted caramel and milk chocolate tart, caramelised banana, buffalo milk ice cream*  
*Pear panna cotta, shortbread crumb, ginger ice cream*  
*A selection of West Country ice cream and sorbet*

£45

## Poulett Menu

### First Course

*Seasonal soup of the day*  
*Buttered chicken liver parfait, grape chutney, toasted sourdough*  
*Gin cured salmon gravadlax, pickled fennel and grain mustard dressing*  
*Chilli and lime squid, black garlic aioli, Trill Farm leaves*  
*Warm salad of salt baked heritage beetroot and carrot, whipped goat curd, walnut and date purée*

### Main Course

*Butter roasted free range corn fed chicken, thyme rosti, wilted spinach, Madeira jus*  
*Braised shoulder of hogget, grain mustard mash, wild mushrooms, red wine jus*  
*Salted West Country pollock, crushed Cornish new potatoes, shellfish velouté*  
*Baked fillets of herb crusted plaice, celeriac gratin, buttered leeks, parsley oil*  
*Beetroot linguine, Rosary goat's cheese, thyme and horseradish*

### Pudding

*White chocolate and Baileys cheesecake, dark chocolate sauce*  
*Seasonal fruit crumble, vanilla pod ice cream*  
*Dark chocolate mousse, Chantilly cream, raspberry coulis and fresh berries*  
*Lemon posset, shortbread crumb, confit lemon purée*  
*A selection of West Country ice creams and sorbet*

£35

### Cold Buffet

(Choose 3)

*Brown sugar, honey and mustard glazed ham*  
*Ballontine of pesto stuffed corn fed chicken*  
*Baked sea trout with pickled fennel and samphire*  
*Salt cod brandade croquettes, saffron rouille*  
*Local roast beef with horseradish mayonnaise*

(Choose 4)

*Gin infused cucumber and coppa ham*  
*Hot smoked mackerel, beetroot and potato salad*  
*Salad Niçoise*  
*Roasted Mediterranean vegetables and pistachio couscous*  
*Green salad with toasted pumpkin seed oil*  
*Cos leaf salad with pancetta, anchovies and Caesar dressing*  
*Home dried tomato and bocconcini with aged balsamic and basil*  
*Cornish baby potatoes with spring onions and truffle mayonnaise*  
*Moroccan chickpea, carrot and feta salad*

(Choose 3)

*Salted caramel and milk chocolate tart*  
*Cinnamon beignets with chocolate sauce*  
*Baked custard cheesecake, rhubarb compote*  
*'Pot au chocolat', edible soil and crystallised herbs*  
*Champagne, strawberry, mint and black pepper layered terrine*

£32.50

### Hot Buffet

*Moroccan lamb, honey and apricot tagine with pearl barley and spring onions*  
*Roast fennel, courgette and tomato lasagne with pecorino and thyme*  
*Stroganoff of pork tenderloin, fresh herb pappardelle*

*Pickled beetroot, orange, feta and pistachio salad*  
*Heritage tomatoes with Dijon mustard, sherry vinegar, shaved fennel and toasted sunflower seeds*  
*Buttered Cornish potatoes with chives*  
*Warm chargrilled chicken and watercress salad with balsamic vinaigrette*

*Strawberry choux buns, chocolate sauce*  
*Gooseberry fool, shortbread biscuits*  
*White chocolate and raspberry cheesecake, raspberry coulis*

£33

**Alexandra Full Afternoon Tea**

*Finger sandwiches,  
Scones with strawberry jam,  
Clotted Devon cream,  
selection of cakes,  
choice of tea*

£19.50

**Children's Parties**

*Sandwich shapes, vegetable crisps,  
Cheese cubes, grapes, cherry tomatoes  
Celery, Carrot and Cucumber crudités with  
Hummus*

*Jelly and ice-cream or Fruit smoothie*

*Fruit juice - apple or orange*

You are welcome to decorate the table with your chosen theme. We kindly ask that children are supervised at all times, especially when using the gardens and playground.

£16