

# Catering in The Italian Villa

## General Information

Every type of event can be catered for in the Italian Villa at Compton Acres, from wedding receptions and corporate events to exclusive private parties. We welcome the opportunity to create special menus in addition to our printed suggestions, designed to complement the theme of your event and suit your personal taste. All prices include VAT.

For wedding catering there are three menu packages available:

**The Villa Menu** – Available any day of the week

**The Midweek Menu** – Available Monday, Tuesday, Wednesday & Thursday

**The Off-Peak Menu** – Available as a complete venue + catering package from October – April\*

## The first step...

Read through the following options to create your own catering package to include: **Canapés** | **The Wedding Breakfast Menu** | **Evening Buffet** | **Drinks**

Then simply email us your choices and we will create your personalized wedding package... easy!

Should you wish to provide your own wine and Champagne to be served during your event a 'corkage' charge of £10 per person will be made. Corkage is only available during the drinks reception & wedding breakfast. Any drinks left after the wedding breakfast will be stored for you to collect after the reception/event.

## Canapés to accompany your Drinks Reception *(For drinks prices see the beverage information)*

### Cold Selection

Tuna Niçoise spoons  
Parma ham, melon & fig skewers  
Tomato, gorgonzola, basil leaf crostini  
Mudford crab, avocado, fresh herb tarts  
Dorset lobster crostini, mango salsa (Supp £2 pp)  
Mini Virgin Mary shooters, celery leaf & Tabasco  
Crispy duck pancakes with spring onion & hoi sin sauce  
Rare roasted beef crostini, wild rocket, shaved parmesan  
Oak-smoked salmon, warm blinis, chive cream & caviar

Custom canapés available upon request

### Hot Selection

Baby baked potatoes with chive cream  
Soup of the season served in espresso cups  
Wild mushroom, garlic & thyme bouchées  
Grilled chicken Caesar brochettes with Caesar dip  
Thai crumbed king prawns with sweet chilli  
Sesame glazed beef skewers, Chinese hot chilli dip  
Cocktail salmon cake, chunky tartar, fresh tarragon  
Cumberland sausage & mash on toast with red onion chutney  
Seared foie gras, toasted brioche, apple confit (Supp £2 pp)

### Canapé Prices

#### Selection

Nibbles: Olives/Kettle chips/Sesame Grissini  
Choose any 2 hot & 2 cold canapés  
Choose any 3 hot & 3 cold canapés

#### Villa Menu

£4 per person  
£8.50 per person  
£10 per person

#### Midweek Menu

£3 per person  
£7.50 per person  
£9 per person

## The Villa Menu – £42 per person

### Starters (Choose 1)

**Salad Caprese** – layers of vine-ripened tomatoes, buffalo milk mozzarella & avocado with basil oil & aged balsamic

Home-made **smoked Hampshire trout cakes** stacked with baby leaves, chunky tartar & chive oil dressing

**New Forest mushrooms** on toasted ciabatta with garlic & herb butter and micro herb salad

**Mudford crab & crayfish & avocado tian** with mango salsa & baby leaves (with lobster to replace crayfish – Supplement of £3 per person)

**Trio of ripe melon** with thinly sliced Parma ham, fig compote, redcurrants & baby basil

**The 'Villa' terrine**, made with foie gras, duck confit & pancetta bacon with Sauternes jelly & baby leaf salad (Supplement of £2.50 per person)

*Home-made pallet cleanser served in a mini Martini glass (Supplement of £3 per person)*

**Lime & Basil sorbet – Lemon & Thyme sorbet – Pink Grapefruit & Mint sorbet**

### Main Course (Choose 1)

**Seared breast of corn fed chicken** on oven roasted fondant potato, with crispy pancetta, seasonal vegetable bundles & chardonnay cream

**Slow roasted belly of Bridport pork** on sage mash with apple compote, crackling, green beans, baby carrots & reduced pan juices

**Herb crusted rack of Dorset lamb** with grilled polenta and ragout of borlotti, cannellini & fava beans with orange & sage (Supplement of £3 per person)

**Seared Poole Bay sea bass** on saffron potatoes, with asparagus bundles, slow roasted cherry vine tomatoes & salsa verdi (Supplement of £2 per person)

**Fillet of West Country beef 'Wellington'** wrapped in flaky pastry with wild mushrooms, rich Madeira sauce, gratin potatoes & baby vegetables (Supplement of £4 per person)

### Vegetarian Option

**Goats cheese, spinach, butternut squash & pine-nut filo parcels** with red pepper & basil coulis

### Plated Cheese Course

*(Supplement of £3.50 per person)*

Plated selection of **West County cheeses** accompanied by rustic breads, crackers & red onion chutney

### Desserts (Choose 1)

**Classic Italian tiramisu** in a Martini glass with mascarpone espresso cream & seasonal berries

**Warm chocolate brownie** with Cointreau ice cream and chocolate shot

**Vanilla crème brûlée** with raspberry shortbreads & crisp sugar caramel

**Seasonal berry pavlova**, Chantilly cream & strawberry soup

Glazed **Tarte au Citron** with clotted cream & seasonal berry coulis

### Coffee

**Fair-trade cafetière coffee** with selected teas & organic chocolates

## Evening Finger/Fork Buffet Menu – £15 per person

### Main Displays (Choose 1)

Rustic paella with chicken, chorizo, smoked ham & fresh seafood (Supplement of £2 pp)

The ultimate sandwich platter with bagels, wraps, rolls & thick cut sandwiches

The Great British & Continental cheese board with chutneys and sliced fruits

Sushi, tempura & yakitori (Supplement of £2 pp)

Hurn Court Farm pâté, pies, pasties & Dorset Drum cheddar

Fish & chip cones with chunky tartar sauce

Deli cuts, rolled hams & Italian antipasti

### Appetisers (Choose 3)

Freshly cut vegetable crudités with home-made dips

Assorted Chinese dim sums with sauces & dips

Baby baked potatoes with chive crème fraiche

Marinated garlic & herb chicken drumsticks

Humous, olives, falafel & grilled pitta bread

Barbeque short spare ribs

Lush seasonal salad bar

Shrimp cocktail on ice

Caesar chicken wraps

*Rustic breads, crackers & dry snacks included*

### Sweets (Choose 1)

Profiterole tower (Supplement of £1 pp)

Home-made giant chocolate chip cookies

Carrot cake with cinnamon icing

Exotic freshly cut fruit brochettes

Strawberry shortcake

Chocolate brownies

### Snack Menu (Price on request)

Bacon rolls

Cheese toasties

Mini hot dogs

Cones of fish & chips

### Sample Prices

Menu Package	Canapés (optional)	Menu	Drinks Package	Evening Buffet	Total per person	Total for 80 people
The Villa Menu	from £8.50	from £42	from £13	£15	from £70	from £5600 inc VAT
Midweek Menu	from £7.50	from £34	from £13	£12	from £59	from £4720 inc VAT

## What's included in your Wedding Menu?

- VAT at the current rate
- Catering for any special dietary requirements
- Menu consultation with the Catering Director
- Catering staff for the duration of the reception until midnight
- Bottled still & sparkling water – 2 of each bottle per table of 10 (Fri, Sat, Sun bookings only)
- Cream or white floor length table cloths with cream or white linen napkins. Other colours are available subject to extra costs
- Complimentary menu tasting for 2 people – available after your deposit has been received (except for midweek packages and off peak packages)

## Useful Information

- Drinks packages available – see beverage information
- A list of recommended suppliers can be viewed online
- Corkage to provide your own wine & Champagne is £10 per person
- Healthy children's menus are available from £15pp for 2 courses – please enquire for further information
- Minimum number of 60 guests for weddings during peak times, supplements may apply for smaller numbers
- Custom menus available including barbeque, hog roast & wedding buffets – please enquire for further information
- Mid-week menus available from £34pp on Monday, Tuesday, Wednesday & Thursday bookings
- All inclusive wedding packages during the 'Off Peak' wedding season. Prices from only £4760 for 80 guests! October – April (excluding Easter weekend and the Christmas holidays)

## Mid-Week Weddings *(Available for Monday, Tuesday, Wednesday & Thursday Weddings)*

### Plated Menu – £36 per person *(Mid-week Canapés available – see The Villa Menu)*

#### Starters (Choose 1)

**Prawn & crayfish cocktail** in a Martini glass with avocado salsa & cocktail dressing

**Toasted French goats cheese** en croute salad with sweet basil & honey mustard dressing

**Ripe seasonal melon** with thinly sliced Parma ham & redcurrant dressing

**Classic Italian minestrone soup** with Gruyère cheese croutons

#### Main Course (Choose 1)

**Seared breast of corn fed chicken** on oven roasted fondant potato, with crispy pancetta, seasonal vegetable bundles & chardonnay cream

**Honey mustard glazed loin of pork** with sage mash, seasonal baby vegetables and Madeira sauce

**Seared salmon fillet** on crushed new potatoes with fresh asparagus and light Champagne sauce

**Slow-cooked West Country beef** served in a pastry case with button mushroom, baby onions & rich Bordeaux sauce with horseradish mash & honey glazed baby carrots

#### Vegetarian Option

**Wild mushroom & parmesan risotto** with free range poached egg & micro herbs

#### Desserts (Choose 1)

Individual **Chantilly filled pavlova** with seasonal berries and strawberry soup shot

**Passion fruit cheesecake** and raspberry coulis

**Cream filled profiteroles** with warm Baileys chocolate sauce

**Homemade lemon tart** with seasonal berry coulis shot

#### Coffee

**Fair-trade cafetière coffee** with selected teas & organic chocolates

### Barbeque Menu – £34 per person *(Weekend Price – £40 per person)*

West Country minute sirloin steaks with garlic tarragon butter

Thai-marinated chicken brochettes with fresh coriander

Grilled salmon & tuna brochettes with aioli & lemon

Charred corn on the cob brushed with chilli butter

Dorset-made lamb & mint sausages

Vegetarian Option

Grilled vegetable & Halloumi kebabs brushed with garlic & sage butter

New potatoes rolled in basil butter

Various home-made salads with flavoured oils & dressings (choice of 5)

Seasonal berry pavlova with strawberry dressing

Chocolate & orange tart with mascarpone

Sliced ripe fruit display

Fair-trade filter coffee and selected teas with chocolates served from the buffet

### Midweek Evening Buffet Menu – £12 per person

Selected ripe local & Continental cheeses accompanied by rustic breads, crackers, grapes, dried fruits, roasted nuts & home-made chutneys

Hurn Court Farm pâté selection with assorted pickles & toasted ciabatta

Home-made individual quiche selection

Sliced ripe fruits

## Useful Information

- To see what's included in your Mid-Week Wedding Menu please refer to the Villa Menu
- Customised menus available including hog roast & buffet menus – please enquire for further information
- Healthy children's menus are available from £15 pp for 2 courses – please enquire for further information
- Clients are not permitted to supply drinks for the evening bar as there is a pay bar available in the Siena suite
- Corkage to provide your own wine & Champagne is £8 per person Monday – Thursday, and £10 per person Friday – Sunday
- Drinks packages available – see beverage information
- All beverages are inclusive of VAT
- Vintages are subject to change based on availability
- Complimentary menu tastings are not included in the 'mid-week' or 'off-peak' packages, however these can be arranged for £50 per couple.

# Drinks Packages

## Villa Package – £13 per person

1 glass of Bucks Fizz for the Drinks Reception, 2 glasses of House Red or White Wine with your meal, 1 glass of House Prosecco for the toast

## Siena Package – £17 per person

2 glasses of Prosecco, Pimms or Bucks Fizz for the Drinks Reception, 2 glasses of House Red or White Wine with your meal, 1 glass of House Prosecco for the toast

## Verona Package – £20 per person

2 glasses of Prosecco or 1 glass of House Champagne for the Drinks Reception, half a bottle of House Red or White Wine with your meal, 1 glass of House Prosecco for the toast

## Medici Package – £26 per person

2 glasses of House Champagne for the Drinks Reception, half a bottle of House Red or White Wine with your meal, 1 glass of House Champagne for the Toast

## Wine List

### White Wine

House Wine – Angelo Catarratto/Chardonnay (Italy) £14 per bottle

Stimson Estate Cellars Chardonnay (USA) £16.50 per bottle

Pinot Grigio Y Series Yalumba (Australia) £18 per bottle

Casa Lapostolle Sauvignon Blanc (Chile) £22 per bottle

Chablis JM Brocard 2009 (France) £30 per bottle

### Rosé Wine

Pinot Grigio Mannara £16.50 per bottle

### Dessert Wine

Sauternes La Fleur d'Or (375ml) £16 per bottle (not available per glass)

### Red Wine

House Wine – Angelo Nero d'Avola/Sangiovese (Italy) £14 per bottle

Stimson Estate Cellars Merlot (USA) £16.50 per bottle

Saint-Esprit Cotes du Rhone (France) £18 per bottle

Casa Lapostolle Cabernet Sauvignon (Chile) £22 per bottle

Chateau Montaignillon Montagne St Emilion 2006 (France) £30 per bottle

### Champagne & Prosecco

Prosecco Di Valdobbiadene (Italy) £24 per bottle (House)

Champagne Deutz Brut Classic N/V £32 per bottle (House)

Perrier Jouët Champagne N/V (or similar) £45 per bottle

Perrier Jouët Rosé N/V (or similar) £50 per bottle

## By the Glass

Prosecco | Kir Royale | Pimms £4.50

Bucks Fizz £4

House Champagne £6.50

Champagne cocktail from £6

Mulled Wine £4

House Wine £3.80 (175ml) | £5.50 (250ml)

Freshly Squeezed Orange Juice £7.50 per 1.5 litre Jug

Fruit Punch £7.50 per 1.5 litre Jug

## Bar Price List

### On Draft

Thatcher's £3.80 pint

Kronenbourg 1664 £3.80 pint

### In Bottles

Magners cider (4.5%) £4 (500ml)

Stella Artois (5.2%) £3.50

Guinness (4.2%) £3.80

Corona (4.6%) £3.50

Purbeck Ale (3.4%) £3.80

Smirnoff Ice £3.50

Blue WKD £3.50

### Shorts

Spirit & mixer (house) £3.80 single  
£5.50 double

Spirit & mixer (premium) £4.50 single  
£6.80 double

Vintage Port £4 (50ml)

House Wine £3.80 per glass (175ml)  
£5.50 per glass (250ml)

Champagne £6.50 per glass

Bailey's £4 single

Soft drinks £1.50

Bottled water £2 (330ml)

House brandy £4 single

Single malt whisky £4 single

*All spirit measures are served in 25ml measures or multiples thereof*