



Merley House
Wedding and Function Venue

Merley House 3 Course Menu

Please find enclosed our current menus. These menus are only a small selection of what we can offer so if you would like something different we would be more than happy to discuss.

These prices include your table linen, napkins, crockery, cutlery and staff. There are no hidden costs.

All of our dishes are homemade.





Merley House
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Bronze £33 per person

Starter

Wild Mushroom Soup with Tarragon (V)

Mozzarella, Beef Tomatoes, Basil & Olive Oil (V)

Smoked Mackerel Fillet
Served with beetroot salad & horseradish cream



Main

Free Range Chicken, Ham & Mushroom Shortcrust Pastry Pie

Fillet of Rainbow Trout with Creamed Spinach

Roasted Spiced Corn on the Cob (V)
With apple slaw



Dessert

Warm Chocolate Brownie
Served with cream

Tarté au Citron
Served with a green apple sorbet



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Silver £40 per person

Starter

Leak & Potato Soup (V)

Classic Waldorf Salad with Iceberg Lettuce (V)

Free Range Chicken Satay with Peanut Dip



Main

Free Range Supreme of Chicken with Cous Cous
With a sun-dried tomato & olive cream

Baked Halloumi Cheese (V)
With sweet chilli and a mixed salad

Poached Fillet of Salmon with Cous Cous
With a white wine & dill cream



Dessert

Warm chocolate brownie
With cream

Raspberry & White Chocolate Cheesecake
With raspberry coulis



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Gold £45 per person

Starter

Dorset Watercress & Wild Garlic Soup (V)

Prawn & Crayfish Cocktail
With a Marie Rose sauce

Free Range Smoked Chicken & Mango Salad



Main

Slow Braised Local Shoulder of Lamb
With dauphinoise potatoes, port and red current jus

Pan Fried Fillet of Seabass
With orange and fennel salad and tomato concasse

Beef Bourguignon
With dauphinoise potatoes

Mild Butternut Squash & Green Pepper Thai Curry (V)
With jasmine sticky rice



Dessert

Elderflower & Prosecco Fizz Jelly
With mixed berries

Sticky Toffee Pudding
With whiskey caramel