

Sample Menu

PRIVATE CHEF AT LULWORTH HOUSE

Whether it's a one-off special celebratory meal, or breakfast, lunch and dinner during your entire stay, we can recommend a highly trained chef to come to cook and serve from your kitchen at Lulworth House. A wonderful way to make your experience extra special.



BIG HOUSE EXPERIENCE



PRIVATE CHEF AT
LULWORTH HOUSE

BBQ MENU

£45 PER HEAD

CHEF'S DECADENT SELECTION OF CANAPES

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MAIN COURSE

Cajun marinated Chicken thighs - creole spice & honey glaze

Hot smoked & slow cooked brisket of beef - saute onions - paprika - cumin seeds

Pork & leek sausages - soy & honey glaze

Salmon en papillote - fennel - orange - fresh basil

Dressed baby green leaves - cucumber ribbons - spring onion - green peppers

Celeriac and pineapple 'slaw - horseradish & citrus mayo

Roasted broccoli florets - garlic - shallots - toasted flaked almonds

New potatoes - olive oil - fresh chives - Assorted breads.

TO FINISH

Salted caramel & toasted pecan chocolate brownie

Chocolate dipped strawberries

Lemon posset



BOWL FOOD MENU

£50 PER HEAD

CHEF'S DECADENT SELECTION OF CANAPES

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MAIN COURSE

Slow braised mutton & lamb shoulder Caribbean inspired coconut curry: Tender pulled lamb - shallots - scotch bonnet chillies - plantain - red peppers - fresh coriander - lime

Teryaki glazed 'boneless' pork belly ribs: Slow braised Hampshire pork belly - chilli - soy - honey - 5 spice - rice noodles

Chicken & King prawn fried rice - boneless chicken thighs - King prawns - garlic - ginger - spring onions - soy sauce

Roasted aubergine, zucchini, black bean & tomato tagine: Cinnamon - ginger - turmeric - chilli - roasted garlic - onions - peppers - toasted almonds - fresh coriander

TO FINISH

Salted caramel & toasted pecan chocolate brownie

Chocolate dipped strawberries

Lemon posset



BIG HOUSE EXPERIENCE

DINNER PARTY MENU (A)
£60 PER HEAD

TO BEGIN

Thai inspired salmon fish cake - ginger - lemon grass - green chilli - pickled red cabbage 'slaw - sweet chilli sauce

Or

Watermelon & feta salad - toasted pine nuts - fresh mint - cracked black pepper - olive oil - baby leaves

MAIN COURSE

Slow cooked pork belly - cider & apple - hand cut chips - Spring greens

Or

Charred & roasted cauliflower - coconut satay sauce - toasted cashew - brassica leaves - baby spinach - garlic - ginger

TO FINISH

Trio of Desserts

Strawberry & elderflower jelly

Banoffe pie - ginger crumb - whipped cream - toffee sauce - caramel tuille

Vanilla & honeycomb creme brulee



DINNER PARTY MENU (B)

£80 PER HEAD

CHEF'S DECADENT SELECTION OF CANAPES

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TO BEGIN

Hot smoked duck breast & crisp confit duck salad - hoisin, tamarind & plum dressing - charred watermelon - cucumber - spring onion - toasted cashew nuts

Or

Wild mushroom, chestnut & fresh herb risotto - crumbled feta - truffle & soy foam

MAIN COURSE

Duo of British beef

Pan roasted pave of Dijon glazed Hampshire sirloin - slow braised Hampshire brisket - Dauphinoise potato - horseradish & celeriac puree - baby roasted carrots - wild mushroom cream sauce

Or

Roasted butternut squash, kale & red pepper Wellington - puff pastry - wild mushroom gravy

TO FINISH

Trio of Desserts

White chocolate & raspberry baked cheesecake - ginger crumb - red berry sauce - caramel tuille

Lime meringue pie - crisp sweet pastry - lime curd - soft toasted meringue - macerated berries

Toasted pecan chocolate brownie - popcorn & salted caramel ice cream



BREAKFAST MENU

£30 PER HEAD

SERVED CENTRALLY

Cereals and granola
Fresh fruit – melon – strawberries – blueberries – grapefruit – bananas – kiwi –
pineapple
Yoghurt
Teas – coffees – milk – sugar
Juices – orange – apple
Pastries and toast – Granary & white bread - croissant – pain au chocolat
Smoked salmon platter – lemon – cracked black pepper

INDIVIDUALLY PLATED

Full English Breakfast

Crisp smoked streaky bacon
Hampshie pork sausages
Thyme roasted tomatoes
Field mushrooms
Crisp hash browns
Baked beans
Free range eggs

Or

Toasted soda bread with:

Crisp bacon – poached eggs – Hollandaise
Or
Sliced smoked salmon poached eggs – Hollandaise
Or
Smashed avocado – poached eggs – tomato salsa

*Bespoke menus available upon request

*Staffing for larger parties and for drinks service will
be costed seperately

The menus on our website have been provided by one of the recommended local chefs at each property. When you book, we will put you in touch with the local chef(s) to talk through the menu options and ensure that you are completely happy with the menu options before you book with them. For notes regarding Private Chefs which are specific to each property, please refer to our House Terms prior to booking.



BIG HOUSE EXPERIENCE