

EXCLUSIVE USE

AW 2017/2018

ROTH

BAR & GRILL

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For parties of 80+ guests

40 per person

Our food is served for social dining down the middle of the table for all guests to share. We ask you to select the following for all your party, just like you would if you were cooking for friends at home;

2 choices of starter
2 choices of main course
2 choices of dessert

We can always cater for dietary requirements individually - please let us know your requirements

For more details or to make a booking please contact us

events@rothbarandgrill.co.uk
01749 814 700

We will happily coordinate everything you need for your party, please ask us for more details;

Gallery & Garden Tour

Fresh Locally Grown Flowers

Bespoke Celebration Cakes

Photographers

DJ's & Bands

Standby Taxis

Accommodation is available in the beautiful six bedroom Durslade Farmhouse, located across the courtyard from the Roth Bar & Grill

We can even arrange babysitters.

For availability please visit;
www.dursladefarmhouse.co.uk or call us on 01749 814 700

ARRIVAL DRINKS

Raffaello Prosecco DOC, Italy 35

Moët & Chandon Brut Imperial 60

Bollinger Special Cuvee 70

Or talk to us about bespoke cocktails

STARTERS

Buffalo mozzarella, blood orange, mint, pine nuts

Mere Park Blue, Medjool dates, chicory, dandelion

Beetroot cured salmon, rye, red onion, soured cream, rocket

Home cured charcuterie, hummus, pickled vegetables, flatbreads

MAINS

Spit roast Castlemead Farm chicken, chimichurri, Ceasar dressing

Slow cooked Durslade Farm lamb, green sauce

Durslade Farm Porchetta, apple sauce

Dorset day boat hake, tartare sauce

Day boat sea bream, aioli

Any Dietary options on request

all served with

Potato wedges, spicy tomato sauce

Primrose Cottage leaves

Garden celery, gem, apple, toasted walnuts

PUDDING

Chocolate mousse, salted caramel, toasted peanuts

Vanilla rice pudding, Somerset cider brandy soaked prune

Westcombe cheddar, apples, dates, rye crackers