

Sample Menu

PRIVATE CHEF AT WYATT CASTLE

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 Wyatt Castle. A wonderful way to make your experience extra special.



BIG HOUSE EXPERIENCE



PRIVATE CHEF AT WYATT CASTLE

DINNER PARTIES

Our preferred Chef offers two levels of service. Either, let us look after you luxuriously with our fully served dinner parties, or for a more informal feel we can offer a drop off food service, ready for you to simply pop in the oven, leaving you free to entertain.

Example dinner party menu with private chef and staff

Starter

A wooden tasting plate of Dorset charcuterie with a spiced plum chutney and local breads

Main Course

Dorset lamb cooked 3 ways- seared fillet, shepherd's pie and lamb chop served with dauphinoise and seasonal vegetable puree

Desert Pear and chocolate frangipane tart with brandy sauce

Prices start from: £75.00 per person incl. VAT
(based on a minimum of 40 guests)

Example food drop off menu

Creamy fish pie of salmon, smoked haddock, prawns and scallops with coastal cheddar and leek mash topping

Slow braised beef in red wine with root vegetables and rosemary dumplings
Spiced roast pumpkin with braised black beans, coriander and yoghurt

Sides including, rosemary roast new potatoes, pan fried spring greens with chilli and honey and cumin roasted carrots

Desserts such as salted caramel chocolate tart, sticky ginger pudding or plum and apple crumble Prices start from: £35 per person incl. VAT (based on a min 40 guests) for 1 main, 2 sides, 1 dessert



BREAKFAST

Ready to fuel the day ahead, let us look after you in the mornings.
Choose from:

Food only drop off service

Selection of cured meats or smoked salmon, crème fraiche and lemon with freshly baked pastries, yoghurt and granola
Starting from £16.00 per person incl. VAT (based on a minimum of 20 guests)

OR

Fully served with a private chef and staff

Ranging from, full English breakfasts to potato cakes with ham, poached eggs and hollandaise, to pancakes and waffles, all cooked freshly to order.
Starting from £30.00 per person incl. VAT (based on a minimum of 20 guests)

LUNCH

Available as a food drop off service or fully served with staff; lunches at The Penn made simple. For example:

Dorset ham glazed with cloves, orange, brown sugar and cider, chicken liver parfait infused with Armagnac and the finest Dorset blue vinny and coastal cheddar served with local granary breads, chutney, red onion marmalade and pickled walnuts

Starting from £20.00 per person incl VAT (based on food drop off service for a minimum 20 guests)

DRINKS

We are happy for you to supply as much or as little of the drinks for us to serve. However, we can infill where you need us to, whether that's supplying all drinks, just the soft drinks, a choice cocktail or simply the Pimms fruit. Let us make things easier for you.

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.

