



The Coppleridge Inn, Motcombe, Shaftesbury, Dorset SP7 9HW
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Function Menus 2019

Thank you for inquiring about our group facilities. Set in our own fifteen acres of the Blackmore Vale, the Coppleridge Inn provides the perfect setting for all special occasions.

We have several function rooms available for Private Hire & Special Occasions.

The 18th century Converted Barn
Our Own Marquee with the pond in the centre.
Garden Room
Lower Restaurant
Flagstone Room
Morning Room

We can cater for all parties from 4 people to 200 people. We can cater for more by adding additional marquees within our grounds. We also have a sun terrace which can seat around 60 for a range of occasions and is especially popular for Hog Roasts & BBQs.

Included in this literature are our function menus. However if you would like us to provide you with alternatives our qualified and talented Chefs would be happy to do so.

Special dietary requirement alternatives are always available by prior request. Please ask us for our Allergens sheet in advance. If you would like to make a booking please contact our functions manager to arrange a meeting.

**Please Note Minimum Party Size for these menus is 25 People,
for smaller party sizes please contact us for a bespoke menu.**

All menus must be pre ordered 2 weeks before your event.

MENU A

*The main courses can either be served at the Table if a pre order is provided or as Hot Buffet for guests to choose on the day .
Starters and desserts must be pre ordered.*

3 Courses & Tea or Coffee £28.00

2 Courses & Tea or Coffee £23.50

Canapes, Four Per Person (All party members must have this)

Charcuterie Sharing Platters, Toasted Ciabatta (All party members must have this)

Smoked Salmon Celeriac Remoulade, Lemon & Capers

(V) Baked Brie “en papillote”, Rosemary, Hazelnuts, & Crisp Flatbread

(V) Roasted Tomato Soup

(V) Leek & Potato Soup

Smoked Chicken Caesar Salad (Vegetarian Alternative Is Available)

Baked Field Mushroom, Garlic Bruschetta & Blue Cheese Crust

Cold Water Prawn Nicoise Salad

Pork, Chicken Mushroom Terrine, Chutney & Watercress Salad

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Lamb, Tomato & Chorizo Cassoulet

Chicken Stroganoff

Beef Bourguignon

Coq Au Vin

Fish Pie, Mashed Potato

Steak & Ale Pie

Creamy Chicken, Leek & Mushroom Pie

(V) Puy Lentil Cottage Pie

(V) Chick Pea & Vegetable Tagine

*Served with a panache of Fresh Vegetables & New potatoes*

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Spice Apple & Almond Crumble, Custard

Sticky Toffee Pudding, Clotted Cream

Vanilla Mascarpone & Blueberry Cheesecake

Chocolate & Morello Cherry Tart, Chantilly Cream

Lemon & Fennel Panacotta, Vanilla Tuile Shards

Cheese, Biscuits, Grapes, Celery

Trio – Chocolate Mousse, Lemon Torte, Eton Mess (All party members must have this)

You may choose any 3 starters, 3 main courses & 3 desserts for your event.

MENU B Curry Buffet (Mild)

Starters & Desserts must be pre ordered 2 weeks in advance.

3 Courses & Tea or Coffee £28.00

2 Courses & Tea or Coffee £23.50

Canapes, Four Per Person (All party members must have this)

Charcuterie Sharing Platters, Toasted Ciabatta (All party members must have this)

Smoked Salmon Celeriac Remoulade, Lemon & Capers

(V) Baked Brie “en papillote”, Rosemary, Hazelnuts, & Crisp Flatbread

(V) Roasted Tomato Soup

(V) Leek & Potato Soup

Smoked Chicken Caesar Salad (Vegetarian Alternative Is Available)

Baked Field Mushroom, Garlic Bruschetta & Blue Cheese Crust

Cold Water Prawn Nicoise Salad

Pork, Chicken Mushroom Terrine, Chutney & Watercress Salad

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Chicken Harra Masala – North Indian Green Curry with Fresh Mint & Coriander

(V) Vegetable Massaman – Yellow Thai Curry with Potato & Coconut Milk

Lamb Tikka Masala – Marinated Lamb with Yoghurt & Tomatoes

Chilli Beef – Traditional Chilli Beef with Kidney Beans & Tomato

*Served with Aromatic Basmati Rice, Poppadums, Onion Bhaji & Mango Chutney*

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Spice Apple & Almond Crumble, Custard

Sticky Toffee Pudding, Clotted Cream

Vanilla Mascarpone & Blueberry Cheesecake

Chocolate & Morello Cherry Tart, Chantilly Cream

Lemon & Fennel Panacotta, Vanilla Tuile Shards

Cheese, Biscuits, Grapes, Celery

Trio – Chocolate Mousse, Lemon Torte, Eton Mess (All party members must have this)

You may choose any 3 starters, 3 Main Courses & 3 desserts for your event.

MENU C Cold Buffet –

Starters and desserts must be pre ordered 2 weeks in advance.

3 Courses & Tea or Coffee £28.00

2 Courses & Tea or Coffee £23.50

Canapes, Four per Person (All party members must have this)

Charcuterie Sharing Platters, Toasted Ciabatta (All party members must have this)

Smoked Salmon Celeriac Remoulade, Lemon & Capers

(V) Baked Brie “en papillote”, Rosemary, Hazelnuts, & Crisp Flatbread

(V) Roasted Tomato Soup

(V) Leek & Potato Soup

Smoked Chicken Caesar Salad (Vegetarian Alternative Is Available)

Baked Field Mushroom, Garlic Bruschetta & Blue Cheese Crust

Cold Water Prawn Nicoise Salad

Pork, Chicken Mushroom Terrine, Chutney & Watercress Salad

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Coronation Chicken

Salmon Fillets, Lemon & Fennel Mayo

Thai Beef Salad

Roasted Sirloin Of Beef

Home Cooked Roast Ham

Roasted Turkey

(V) Broccoli, Red Onion & Blue Vinney Quiche

(V) Bean, Feta, & Roasted Red Pepper Frittata

*Served with a selection of salads & hot new potatoes*

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Spice Apple & Almond Crumble, Custard

Sticky Toffee Pudding, Clotted Cream

Vanilla Mascarpone & Blueberry Cheesecake

Chocolate & Morello Cherry Tart, Chantilly Cream

Lemon & Fennel Panacotta, Vanilla Tuile Shards

Cheese, Biscuits, Grapes, Celery

Trio – Chocolate Mousse, Lemon Torte, Eton Mess (All party members must have this)

You may choose any 3 starters, 3 meat/ fish courses, plus a vegetarian main course & 3 desserts for your event.

MENU D A La Carte

All courses must be pre ordered 2 weeks in advance.

3 Courses & Tea or Coffee £31.00

Canapes, Four Per Person (All party members must have this)
Charcuterie Sharing Platters, Toasted Ciabatta (All party members must have this)
Smoked Salmon Celeriac Remoulade, Lemon & Capers
(V) Baked Brie “en papillote”, Rosemary, Hazelnuts, & Crisp Flatbread
(V) Roasted Tomato Soup
(V) Leek & Potato Soup
Smoked Chicken Caesar Salad (Vegetarian Alternative Is Available)
Baked Field Mushroom, Garlic Bruschetta & Blue Cheese Crust
Cold Water Prawn Nicoise Salad
Pork, Chicken Mushroom Terrine, Chutney & Watercress Salad

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Trio of Sausages, Grain Mustard Mash, Onion Gravy  
Slow Roasted Pork Belly, Boulangere Potatoes, Red Wine Jus  
Chicken Breast, Tomatoes, Parma Ham, Roasted New Potatoes Tomato & Basil Sauce  
Roasted Chicken Breast, Garlic & Thyme, Dauphinoise Potatoes, Red Wine Jus  
Roasted Cod Fillet, Herb & Butter Bean Cassoulet  
Braised Shoulder of Lamb, Garlic & Rosemary Dauphinoise, Red Wine Jus  
Salmon Fillet, Spring Onion Mash, Garlic & Parsley Sauce  
Confit of Duck, Chick Pea & Sweet Potato Tagine  
(V) Spinach & Ricotta Roulade, Spring Onion Mash, Parsley Sauce  
(V) Filo Parcel of Butternut Squash, Spinach, Tomato, Herb & Butterbean Cassoulet  
Beer Battered Fish, Chips, Mushy Peas ( All Party Members Must This )

*Served with a panache of fresh vegetables*

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Spice Apple & Almond Crumble, Custard
Sticky Toffee Pudding, Clotted Cream
Vanilla Mascarpone & Blueberry Cheesecake
Chocolate & Morello Cherry Tart, Chantilly Cream
Lemon & Fennel Panacotta, Vanilla Tuile Shards
Cheese, Biscuits, Grapes, Celery
Trio – Chocolate Mousse, Lemon Torte, Eton Mess (All party members must have this)

You may choose any 3 starters, 3 meat/ fish courses, plus a vegetarian main course & 3 desserts for your event.

MENU E Roasted Luncheon

All courses must be pre ordered 2 weeks in advance.

3 Courses & Tea or Coffee £31.00

Canapes, four per person (All party members must have this)

Charcuterie Sharing Platters, Toasted Ciabatta (All party members must have this)

Smoked Salmon Celeriac Remoulade, Lemon & Capers

(V) Baked Brie “en papillote”, Rosemary, Hazelnuts, & Crisp Flatbread

(V) Roasted Tomato Soup

(V) Leek & Potato Soup

Smoked Chicken Caesar Salad (Vegetarian Alternative Is Available)

Baked Field Mushroom, Garlic Bruschetta & Blue Cheese Crust

Cold Water Prawn Nicoise Salad

Pork, Chicken Mushroom Terrine, Chutney & Watercress Salad

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Roasted Sirloin of Beef, Yorkshire Pudding, Red Wine Gravy.

Home Cooked Roast Ham, Stuffing, Yorkshire Pudding, Gravy

Roasted Pork, Crackling, Stuffing, Apple Sauce, Gravy

Roasted Dorset Turkey, Bread Sauce, Cranberry, Pigs in Blankets, Gravy

(V) Lentil, Mushroom Nut Roast

*Served with roasted & a panache of seasonal vegetables*

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Spice Apple & Almond Crumble, Custard

Sticky Toffee Pudding, Clotted Cream

Vanilla Mascarpone & Blueberry Cheesecake

Chocolate & Morello Cherry Tart, Chantilly Cream

Lemon & fennel Panacotta, Vanilla Tuile Shards

Cheese, Biscuits, Grapes, Celery

Trio – Chocolate Mousse, Lemon Torte, Eton Mess (All party members must have this)

You may choose any 3 starters, 2 meat courses, plus a vegetarian main course & 3 desserts for your event.

MENU F Aussie Style Buffet

Starters & Desserts must be pre ordered 2 weeks in advance.

3 Courses & Tea or Coffee £32.00

Canapes, four per person (All party members must have this)
Charcuterie Sharing Platters, Toasted Ciabatta (All party members must have this)
Smoked Salmon Celeriac Remoulade, Lemon & Capers
(V) Baked Brie “en papillote”, Rosemary, Hazelnuts, & Crisp Flatbread
(V) Roasted Tomato Soup
(V) Leek & Potato Soup
Smoked Chicken Caesar Salad (Vegetarian Alternative Is Available)
Baked Field Mushroom, Garlic Bruschetta & Blue Cheese Crust
Cold Water Prawn Nicoise Salad
Pork, Chicken Mushroom Terrine, Chutney & Watercress Salad

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Hog Roast, Stuffing, Apple Sauce, Crackling, rolls  
***(This option is not available before a 4pm sit down)***

Or

Spit Roasted Whole Lambs

Or

BBQ - Spiced Chicken, Sausage, Burger, Lamb Kofte,  
(V) Falafel Burger, (V) Vegetable & Halloumi Kebab

*Served with a selection of salads & hot new potatoes*

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Spice Apple & Almond Crumble, Custard
Sticky Toffee Pudding, Clotted Cream
Vanilla Mascarpone & Blueberry Cheesecake
Chocolate & Morello Cherry Tart, Chantilly Cream
Lemon & fennel Panacotta, Vanilla Tuile Shards
Cheese, Biscuits, Grapes, Celery
Trio – Chocolate Mousse, Lemon Torte, Eton Mess (All party members must have this)

You may choose any 3 starters, one buffet & 3 desserts for your event.

Minimum Numbers

Hog Roast 70 People, Lamb Roast 30 people, BBQ 25 people.

2019 FINGER BUFFETS

None of these buffets are allowed for Wedding Reception main meals, only as an evening buffet.

Traditional Finger Buffet £11.00 per person

Sandwiches with a variety of fillings, Sausage Rolls, Mini Pizzas, Mixed Indian Savories with Sweet Chilli Dip, Spicy Chicken Drumsticks, Mozzarella Sticks, Sweet Potato Fries with a Garlic Mayonnaise.

Cheese Buffet £11.00 per person

A selection of English & Continental Cheeses, Olives, Specialty Breads, Chutney & Charcuterie.

BBQ Steaks £11.00 per person

Sandwich Steaks with Fresh Rolls, Mushrooms, & Onions

Hog Roast Buffet £11.00 per person

Hog Roast (Minimum 70 People) With Soft Baps, Stuffing & Apple Sauce

Hog Roast Seated Buffet £15.00 per person

Hog Roast (Minimum 70 People) With Soft Baps, Stuffing & Apple Sauce served with Hot New Potatoes and a Variety of Homemade Salads

Afternoon Tea Buffet £15.00 per person

Bridge Rolls with a variety of fillings, Sausage Rolls, Mini Pizzas, Mixed Indian Savories with Sweet Chilli Dip. A selection of Homemade Cakes, Unlimited Tea & Coffee, Orange Juice, Elderflower Cordial.

Croissants £8.50 Fresh Croissants filled with Bacon & Cheese (or cheese only) 2 per person