



The Langton Arms
Tarrant Monkton, Blandford,
Dorset, DT11 8RX
01258 830225

info@thelangtonarms.co.uk
www.thelangtonarms.co.uk

Thank you for enquiring about weddings here at
The Langton Arms, Tarrant Monkton.

Please find enclosed some sample menus of our Wedding Breakfasts that could be used to make up your menu. These are only a guide to what we have on offer, as every one of our weddings is tailor-made to your needs.

Hire charges

High season – April – September

If you are having your marriage ceremony and your wedding reception with us here at The Langton Arms, we have a one off set-up charge of £2500. For a reception only the set up charge is £1800.

Low season - October – March

Marriage ceremony & wedding reception £2000

Reception only £1300

If you would like any further information or to come and visit the venue, please do give us a call on the number above.

We look forward to seeing you soon

Weddings 2019

Useful telephone numbers

Parish Priest: Dr Reverend Michael Foster – 01258 830764

Registration Service, County Hall, Dorchester – 01305 225153

Sample wedding menu

Starters

(starters can be served as sharing platters or plated individually)

*Dorset Down mushrooms, garlic cream sauce, melting Somerset brie
Marinated 'Tarrant Valley' crispy beef & chilli mayonnaise
Baked Somerset Camembert studded with garlic & rosemary
Locally sourced fish including Dorset crab & smoked halibut/salmon
Dorset farmhouse pate, Chef's chicken liver or smoked mackerel parfait
A selection of continental salamis, cured meats, Parma ham & chorizo
Melon salad including Galia, honeydew, cantaloupe, Dubonnet dressing
Beef tomato, mozzarella & Langton Arms basil dressing
Homemade & continental breads, home made hummus & marinated olives*

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## Main Courses

### Fish suggestions

*(all our fish is delivered daily from Poole)*

*Pan roasted spiced monkfish wrapped in Parma ham & saffron sauce  
Teriyaki marinated salmon with an oyster sauce  
Herb crusted fillet of haddock & cream sauce  
Salmon en croûte & hollandaise  
Traditional ocean pie topped with a parmesan mash*

### Carvery suggestions

*(all served with traditional accompaniments)*

*Tarrant Valley roast beef, lamb or venison, West Country roast pork or honey glazed Gammon*

### Meat & poultry suggestions

*(all our meat is sourced locally and wherever possible in Dorset or the West Country)*

*Traditional 'Tarrant Valley' beef Bourguignon with smoked bacon,  
button mushrooms & red wine  
'Tarrant Valley' beef slow cooked in a spicy Madras sauce  
Slow braised 'Tarrant Valley' steak in a red wine & mild horseradish sauce  
The Langton Arms steak pie topped with puff pastry  
Dorset chicken supreme stuffed with leeks & lemon thyme wrapped in smoked bacon, red wine  
or wood mushroom sauce  
Dorset chicken supreme stuffed with apricot & rosemary, cream sauce  
Thai style shredded Dorset chicken with an authentic green curry sauce*

*Dorset chicken served 'coq au vin' style with red wine, smoked bacon,  
shallots & button mushrooms*

*Dorset chicken stuffed with a garlic mushroom duxelle, wrapped in Parma ham, red wine sauce  
Russian style 'Tarrant Valley' venison or beef stroganoff with lemon, fresh herbs & soured  
cream*

*Moroccan style 'Tarrant Valley' lamb tagine with apricots, coriander, saffron & flaked almond  
Slow braised lamb shanks with a red wine & redcurrant sauce*

*Hungarian style pork goulash with smoked paprika & sweet red peppers  
Slow roasted belly pork with a cider sauce*

*All served with traditional accompaniments such as scented Basmati rice, dauphinoise potatoes,  
rosemary & garlic roasted potatoes, new potatoes, braised red cabbage, mashed carrot & swede,  
parsnip mash, sesame noodles, champ mash, colcannon, cous cous, pasta ribbons. These  
accompaniments will be tailored to meet your main course choices.*

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Buffet Menu

Platters of smoked fish & prawns, dill mayonnaise

*Roast local meats including Tarrant Valley beef, honey glazed gammon, roast crown of local
turkey*

Coronation chicken

Homemade quiches

Homemade coleslaw

Warm new potatoes with minted butter

Pigs in blankets

Rice or cous cous salads

Beef tomato & mozzarella salad

Trio of melon salad & Dubonnet dressing

Desserts

*We have a wide selection of seasonal desserts to choose from which can be tailored to meet the
needs of your celebration more specifically. Ranging from traditional homemade crumbles
& decadent chocolate mousses, to individually plated trio's of desserts and self fill brandy snap
baskets. We are happy to discuss your dessert requirements in more detail.*

Tea & Coffee & mints

Or home made petit fours

*(Menus guide prices are from £25 ~ £28 for 2 courses
And £30 ~ £35 for 3 courses depending on choices of dishes)*