



Mortons House Hotel

Corfe Castle

Tel: 01929 480988

e-mail: stay@mortonshouse.co.uk

web site: www.mortonshouse.co.uk

For your wedding Day

Mortons House Hotel is a sixteenth century Elizabethan Manor situated in the beautiful village of Corfe Castle. This 400-year-old Hotel has been an ideal venue for wedding receptions for many years.

The hotel offers both the history and charm of a private country house. Built in 1590 in the shape of an 'E' to honour Queen Elizabeth I, the property has been sympathetically converted into a twenty-one bedroom hotel. The walled gardens overlook the thatched roofs of the village. The imposing entrance hall has the original Minster stone fireplace and leads to a magnificent oak-panelled drawing room lined with exotic wooden friezes which were carved by Indonesian sailors.

The Elizabethan Room is an ideal suite for the Bride and Groom to enjoy their honeymoon with a beautiful antique four-poster bed, lounge area, attractive fireplace and spa bathroom and dressing room.

The hotel provides a perfect setting for your special day.



Congratulations on your forthcoming wedding

Mortons House Hotel is a family run, privately owned hotel and has a dedicated Wedding Coordinator on hand, to guide you through your wedding plans and help make your day special.

Beverly Clayton has been coordinating weddings at Mortons House for over 11 years and will be more than happy to meet up and show you round this lovely house.

Mortons House Hotel has been granted a Marriage Ceremony Licence and have 2 rooms registered for holding the wedding ceremony: ~

The Oak-panelled Drawing Room ~ a beautiful room with exotic friezes carved by Indonesian sailors and imposing fireplace - the most popular choice.

The Castle Room ~ elegantly decorated room for more intimate numbers.

Room Hire / Venue charges ~ from £300.00 - £1200.00 approx

Room Hire charges include the venue for civil ceremony and banqueting room. For larger numbers, this charge will also include exclusivity of the hotel and its amenities. The Room/Venue Hire charge varies according to peak times, size of party and length of stay.

We have pleasure in enclosing some function menus for your perusal and our chef will be happy to discuss with you any special requests that you may have.

Due to the original design of the building and size of the rooms, we can cater for up to 60 guests for a Sit Down Banquet or Buffet and around 100 guests for a Standing Buffet.

'Out of Season' weddings are very popular at Mortons House due to its cosy ambience, log fires and oodles of character! Guests can also benefit from discounted rates, so do enquire!

A Guide to the Civil Ceremony

If you should decide to hold your Civil Ceremony at the hotel, you are advised to contact the Superintendent Registrar at:

Dorset Registration Service
Colliton Annexe, County Hall, Colliton Park
Dorchester DT1 1XJ Tel: 01305 or 01202 225153
Email: - registrationinformation@dorsetcc.gov.uk

Fees for a Civil Ceremony are payable direct to the Registry Office. Notice of Marriage has to be given to the Superintendent Registrar in the District where you live. It must be given in person and is only valid for 12 months. If the Registration District is in a different location from where the marriage is taking place, couples must obtain the authority before the Ceremony and ensure it is lodged with the Registrar who is attending the wedding.

The content of the Civil Ceremony must be agreed in advance with the Superintendent Registrar. Any music, poetry reading etc which forms part of the Ceremony, must be secular.

Useful Telephone numbers

Florists

Andre Turner	01929 425450
Bloom Florist	01929 426197
Bouquet Florist	01929 553630
April Flowers	01929 553999

Photographers

Starlight Photography	07795 892439	www.starlightphoto.co.uk
Dave Jackson	01202 718502	www.dbwp.co.uk
Mat Crocker	07786175821	www.matcrockerphotography.co.uk
Nathan Eames	07740 204072	<u>Videographer</u>
Chris Twilley	01929 425027	Reece de Ville 07709 435332
Jennie Jones	01206 241538/07570 478755	

Wedding Cakes

Wedding Cakes by Sue	02380 283329/07769 597165	
The Cake Lady	01929 556462	Dragons Bakery 01929 480400
Julia's Signature cakes		www.julias-signature-cakes.co.uk

Mobile Hairdressers

Valerie Honeywill	07891 833421	Kate Hughes 0780 2819508
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Music

More Music	07721 623171	(pianists, harpists, string quartets, singers etc)
Marigold Verity	01935 815799	Elizabeth Baldry 01647 433635 (harpists)
Singing Duo	07816986091	Jazmin 01202 707491 (4 piece jazz band)
Streetlight	07976 632766	www.streetlightlive.com

Cars

Silver Service Chauffeur	0870 801 5641
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Choose 3 courses for £40.00 per person

Appetisers

Terrine of Chicken, Wild Mushrooms and Prune

Salad of Home Cured Salmon, Grain Mustard and Honey Dressing

Parma Ham Celeriac Remoulade and Caper Dressing

Terrine of Duck Confit, Foie Gras, Black Truffle Salad supp £2.00

Pressing of Skate, Capers and Parsley, Sauce Gribiche supp £2.00

Beef Carpaccio, Marinated Artichokes, Shaved Parmesan supp £2.00

Fresh Goat's Cheese, Home Made Piccalilli, Rocket Salad

Risotto of Smoked Haddock and Chive, Deep Fried Egg

Salad of Marinated Feta and Fig, Lemon Dressing

Roulade of Poached Salmon, Apple and Horseradish Salad

White Bean and Black Truffle Soup

Parsnip and Cep Soup

Roast Tomato and Basil Soup

Wild Mushroom and Tarragon Soup

Hot/Chilled Leek and Potato Soup

SORBETS (OPTIONAL MIDDLE COURSE - £3.00 sup)

White Peach
Lemon and Lime
Granny Smith
Pink Champagne Granite
Blood Orange

Main Courses

Breast of Guinea Fowl, Truffle Mash,
roast Baby Onions, Broad Beans and Morels

Saddle of Lamb with a Garlic Farce, sautéed Spinach,
Wild Mushrooms and Rosemary jus supp £2.00

Corn fed Chicken Breast, Ratte Potatoes, Piquillo Peppers,
Black Olives, Fine Beans, and Chorizo broth

Fillet of Beef, Confit Savoy Cabbage,
fondant Potato, Truffle sauce supp £5.00

Confit of Duck, spiced Lentils, Shiitake Mushrooms
and wok fried Greens

Loin of Veal, Dauphinoise Potato, Sweetbreads,
Shallot and Garlic purée, Parsley cream sauce supp £4.00

Breast of Chicken, White Onion Puree, Braised Savoy with Smoked Bacon,
Jerusalem Artichoke, Ratte Potatoes and Tarragon jus

Roast Scottish Salmon, braised Puy Lentils,
Pancetta, Red Wine Jus

Steamed Sea Bass, Plum Tomato and Vegetable Broth supp £2.00

Traditional Roast Sirloin of Beef, Yorkshire Pudding,
seasonal vegetables, Chateau Potatoes

Vegetarian Main Courses

Risotto of Butternut Squash, shaved Parmesan and toasted Seeds

Tartlet of Wild Mushrooms, wilted Greens, Tarragon velouté

Deep Fried Goat's Cheese crottin, spiced Couscous, Tomato,
Cucumber and Pepper salad

(Please enquire about alternative Vegetarian options)

Desserts

Warm Chocolate fondant with Vanilla Ice Cream supp £2.00

Glazed Lemon tart, Raspberry sorbet

Apple and Calvados parfait, Caramel sauce

Vanilla Panna Cotta with poached seasonal Fruits

Eton Mess (Strawberries, Meringue, Vanilla Cream)

Chocolate tart with Chantilly cream

Savouries

Glazed Cheddar Rarebit on Brioche toast

A Selection of English and French Cheeses, Celery and Watercress salad

Baked Pear and Dorset Blue Vinney Tart

Additional Courses

A Selection of English and French Cheeses £6.50

Freshly brewed Coffee and Tea £ 2.00

Canapes, Cold

	Price per piece
Chilled Gazpacho Shot Glasses (maximum of 50 pieces)	£1.00
Smoked Salmon, Crème Fraiche and Blinis	£1.50
Chicken Liver Parfait with Madeira Jelly	£1.50
Crostini of Goats Cheese, Basil and Sweet Pepper	£1.00
Marinated and Seared Tuna Rolled in Herbs	£1.50
Sweet Chilli and Coriander Marinated Tiger Prawns	£1.50
Quail Egg, Cauliflower Puree and Caviar	£1.50
Carpaccio of Beef, Confit Tomato and Parmesan	£1.00
Brochette of Baby Mozzarella, Basil, Black Olive	£1.00
Grain Mustard and Ilchester Rarebit, Granary toast	£1.00
Spicy Vegetable samosa, minted Yoghurt dip	£1.00
Proscuitto Ham, Fig and Mascarpone	£1.50

Canapes, Warm

Sweetcorn and Foie Gras Shot Glass (maximum 50 pieces)	£2.00
Tempura King Prawn, Chilli and Coriander Dip	£1.50
Vegetable Spring Roll, Sweet Chilli Dip	£1.00
Spicy Lamb Samosa with Minted Yogurt Dip	£1.00
Parma Ham and Olive Palmier	£1.00
Marinated Chicken Satay, Spicy Peanut Sauce	£1.50
Salmon and Confit Potato Fishcake, Tartare Sauce	£1.50