



HURRICANE
TERRACE

Welcome to Private Dining

Our team of **passionate chefs** and front-of-house team will take care of creating the perfect dining experience for you and your family. From creating delicious food and designing a dream tablescape to keeping your glasses topped up all night - we'll even taking care of the dishes.

Our dedicated front-of-house team will go **above and beyond** to ensure your dining experience allows you to **celebrate and create memories** together that last a lifetime.

We look forward to having you dine with us.

Paul Budd

Paul Budd and his team's private dining option is facilitated by our sister Estate, Lower Mill.





HOW TO BOOK YOUR DINING EXPERIENCE

Please select one dish from each course to create your individual three-course menu. We kindly ask that the whole party chooses the same course due to the space and limitations of a private kitchen.

We are happy to provide something special for younger guests or those with allergies and dietary requirements.

Prices are £50 per head, with a minimum spend of £600 (including £200 booking fee).

To secure your booking please return your booking form to privatedining@silverlakedorset.net. The full balance is to be paid 1 week prior to the event.



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A la Carte Menu



A LA CARTE PRIVATE DINING MENU

£50 PER HEAD

STARTERS

Barbequed quail breast, confit leg, chorizo, butternut puree and
toasted almonds
gf, dfa, nfa

Scallops, curried cauliflower, coriander, golden raisins and pine nuts
gf

Hand rolled garganelli pasta with a white wine and Vacherin sauce,
hazelnut and freshly grated truffle
nfa, v

MAINS

Fillet of beef, woodland mushrooms, tender stem broccoli, fondant
potato, spinach puree and a red wine jus
gf, nf

Prosciutto wrapped cod, king oyster mushroom, sweetcorn, pomme
dauphine, savoy cabbage and a red wine jus
nf

Roast Rack of lamb, dauphinoise potato, spinach, peas, confit garlic
and a rosemary jus
gf, nf

DESSERTS

Warm rum baba, charred pineapple, coconut ice cream and lime
dfa, nf, v

Chocolate pave, caramel sauce, peanut chocolate and lime crumb,
caramelised popcorn and vanilla ice cream
gfa, nfa, v

Vanilla custard tart, espresso ice cream, pistachio
nfa, v



gf = gluten Free | *gfa* = gluten free available | *df* = dairy free
dfa = dairy free available | *nf* = nut free
nfa = nut free available | *v* = vegetarian | *va* = vegetarian available
vg = vegan | *vga* = vegan available

Please be aware not all ingredients are listed on our menu. If you have any allergies please ask our staff, who can provide you with a more detailed allergen menu and help you with your food choices.

Children's Menu

Roast salmon, crushed new potatoes, broccoli
df, gf, nf

Chicken Milanese with garlic butter, roasted new potatoes,
broccoli
dfa, gfa

Sausages, mashed potato, garden peas, gravy
nf

Pesto pasta, parmesan
dfa, vga

Cottage pie, garden peas
gf

£8.50 for main course only

£14 for two courses

£18 for three courses

Please note: starter and dessert are to be selected from the adult menu

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PRIVATE DINING BOOKING FORM

Date of event

Which property are you staying in?

Time you would like to sit down to eat

Number of guests

Style of your event
e.g. informal, formal, fine dining

Are you celebrating a special occasion?

Contact number for yourself

Any allergies or food preferences

Any special requests?

Once the form is complete, please email us at privatedining@silverlakedorset.net with a copy of your form.



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Silverlake Estate, Warmwell Rd, Dorchester DT2 8HU

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