



DUNBAR HOUSE

Holiday

PRIVATE EVENT MENUS 2024/2025





The Great British Roast

KING HENRY'S GARLIC & THYME ROASTED BEEF

HILLSIDE WILD MUSHROOM STUFFED CROWN PORK LOIN

YORKSHIRE PUDDING
BEEF GRAVY

WHIPPED GOLDEN YUKON POTATOES
BUTTER & CHIVES

ROASTED ROOT VEGETABLES
TURNIPS, HEIRLOOM CARROTS, PARSNIPS
RADISHES & RUTABAGA

POACHED CABBAGE & ROASTED BRUSSEL SPROUTS

ROASTED CAULIFLOWER
ENGLISH CHEDDAR

CHOCOLATE YULE LOG
CHOCOLATE CAKE, CHOCOLATE GANACHE

SERVED FAMILY STYLE

MINIMUM OF 12 GUESTS MAXIMUM 65 OF GUESTS TIMES VARY

\$55 PER PERSON

ROOM FEE \$150 FOR GROUPS UNDER 24 | \$350 FOR GROUPS OVER 25

10% ADMIN FEE | 20% GRATUITY FOR STAFF



Afternoon Tea

POT O' TEA

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CRANBERRY WALNUT SCONE
GINGERBREAD SCONE
RASPBERRY JAM & CREAM

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DATES & ENGLISH STILTON, YORKSHIRE PUDDING CUP
WARM GOAT CHEESE TARTLET, WALNUTS
BEEF TENDERLOIN, RED PEPPER, CREAM CHEESE, WHEAT
CLASSIC CUCUMBER & DILL BUTTER, WHITE
SCOTTISH SMOKED SALMON, CHIVE BOURSIN, MARBLE RYE

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PROFITEROLE, NEUFCHÂTEL WHIPPED SWEET CREAM
MINI BANANA TOFFEE BREAD PUDDING
MINI VICTORIAN TEA CAKE
MINI GINGERBREAD CUPCAKES
HOLIDAY SUGAR COOKIES

GINGERBREAD COOKIE DECORATING | \$15
HOUSEMADE GINGERBREAD COOKIES
ICING, CANDIES, SPRINKLES AND A GIFT BOX

MINIMUM OF 12 GUESTS MAXIMUM 65 OF GUESTS TIMES VARY
\$45 PER PERSON | \$55 PER PERSON WITH PROSECCO
ROOM FEE \$150 FOR GROUPS UNDER 24 | \$350 FOR GROUPS OVER 25
10% ADMIN FEE
20% GRATUITY FOR STAFF



Three Course Dinner

FIRST

(PLEASE CHOOSE ONE OPTION)
CREAMY BUTTERNUT SQUASH BISQUE
GINGER & NUTMEG

POACHED PEAR SALAD
ARCADIAN GREENS, GOAT CHEESE
WALNUTS & CRANBERRIES

ROASTED BEEF YORKSHIRE PUDDING
STILTON & GRAVY

MAIN COURSE

(PLEASE CHOOSE ONE OPTION)
ROASTED SCOTTISH SALMON, HERB BEURRE BLANC

ROSEMARY CRUSTED TURKEY BREAST, PAN GRAVY

BEEF TENDERLOIN, DEMI GLACÉ REDUCTION

DESSERT

(PLEASE CHOOSE ONE OPTION)
VANILLA CRÈME BRÛLÉE
SPICED CRANBERRY COMPOTE

BANANA FOSTER BREAD PUDDING, FRESH CREAM

FRUIT CAKE, APRICOT, CRANBERRY & RAISINS

MINIMUM OF 12 GUESTS MAXIMUM 65 OF GUESTS TIMES VARY

\$55 PER PERSON

ROOM FEE \$150 FOR GROUPS UNDER 24 | \$350 FOR GROUPS OVER

25 10% ADMIN FEE | 20% GRATUITY FOR STAFF



DUNBAR HOUSE
TEA ROOM & WINE BAR
SANDWICH, MA

Additional Hors d'Oeuvres

PASSED OR PLATED HORS D'OEUVRES | 4 PER PIECE

MINI BEEF WELLINGTON, HONEY MUSTARD AIOLI

CHICKEN POTSTICKER DUMPLINGS, SWEET SOY

SMOKED SALMON, CUCUMBER & GOAT CHEESE CANAPÉ

PETITE CRAB CAKES, SRIRACHA AIOLI

BLUE CHEESE, PEAR & CRANBERRY TART

GOAT CHEESE, RADISH & CHIVE TARTINE

PROSCIUTTO WRAPPED SHRIMP WITH ROSEMARY

BACON WRAPPED SCALLOPS, BALSAMIC GLAZE

DEVEILED EGG, SMOKED TROUT

STATIONED HORS D'OEUVRES

RAW BAR DORY | 20 PER PERSON

ISLAND CREEK OYSTER (2)

LITTLE NECK CLAM (2), U10 SHRIMP (2)

ROSÉ MIGNONETTE, COCKTAIL SAUCE & LEMON

ADD: TUNA TARTARE | 5 PER PERSON

ADD: LOBSTER CLAW | 10 PER PERSON

ADD: LUMP JUMBO CRAB CLAW | 5 PER PERSON

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CHEESE & CHARCUTERIE | 15 PER PERSON

MEATS & CHEESES FROM AROUND THE WORLD

PICKLED VEGETABLES, FRESH FRUIT

FRESH BAGUETTE