



RIDING  
HOUSE

ST  
GILES  
HOUSE

## SHOOTING PARTIES

Perfectly located in rural Dorset, close to the Wiltshire border, The Riding House in Wimborne St Giles offers unique accommodation for shooting parties close to some of England's most prestigious shooting estates.

The Riding House is a stunning 17th Century stable building that has been carefully converted to provide 8 king size bedrooms with luxurious bathrooms.

Relax for dinner in the beautiful dining room with a choice of options from 3 courses to sharing menus, lovingly prepared by our in-house cooks who have been a part of the Shaftesbury family for many years.

Complimented with your own personal host and attentive staff who are on hand to ensure your stay is effortless and memorable.

Venture upstairs and you find the wonderful openlounge space with private bar where you can relax whilst enjoying a night cap.

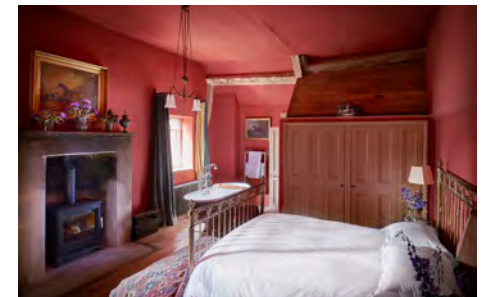
A freshly cooked full English breakfast awaits you the following morning including a selection of continental options.

## SHOOTING PARTIES

### RIDING HOUSE SERVICES

- + Fully insured Gun safe
- + Dog beds
- + Billiards
- + Shooting Host
- + Helicopter Landing Spot
- + On site parking
- + Exclusive Use
- + Corkage permitted at reasonable fees

For further information and details on our Special Shoot rates please contact [events@stgileshouse.com](mailto:events@stgileshouse.com)







## SHARING

One main course & two salads: 25.00 /person  
+ Dessert: 35.00 /person

Served with a selection of rustic breads  
and dipping oils

### MAIN

- |  |   |
|--|---|
| 01. Slow braised pulled pork, bourbon BBQ sauce, rustic potato wedges                          | 09. Whole roasted cauliflower, kale & chestnut stuffing (vg)                          |
| 02. Blackened Cajun spiced chicken fillets, jugs of peppercorn sauce                           | 10. Roasted Mediterranean vegetables and rocket tart, parmesan, poppy seed crisps (v) |
| 03. Salmon skewers, parmesan & sesame crumb  | 11. Roast venison, blackberry and port glaze (£10 supplement)                         |
| 04. Racks of lamb, Dijon, rosemary, sea salt coating   | 12. Beef fillet wrapped in creamed horseradish, thyme and prosciutto (£7 supplement)  |
| 05. Roast loin of pork, spiced crackling straws, Bramley apple sauce                           | 13. Seasonal mixed fish pie, potato and dill crumble topping                          |
| 06. Platter of Parma and serrano hams, olive selection, sundried tomatoes, artichokes          | 14. Roasted butternut squash & spinach lasagne (v)                                    |
| 07. Whole baked Camembert studded with garlic & rosemary, fig skewers, spicy tomato relish (v) | 15. Spicy Moroccan lamb tagine, roasted vegetable cous-cous                           |
| 08. Wild mushroom, spinach & thyme wellington (vg)   |   |

### SALADS

- |   |   |
|---|---|
| 01. Beef tomatoes, purple basil, buffalo mozzarella (v) | 07. Mixed leaf salad, pomegranate, cucumber, pumpkin seeds (vg) |
| 02. Roasted mixed vegetable spiced cous cous (vg)       | 08. Quinoa, roasted peppers, griddled halloumi (v)              |
| 03. French lentil salad, walnut, goats cheese (v)       | 09. Avocado, chilli, lime smash, sourdough bruschetta (v)       |
| 04. Roasted herby potato salad (v)                      | 10. Puy lentils, courgette spirals, lemon dressing (vg)         |
| 05. Red cabbage, chilli slaw (v)                        | 11. Baba ganoush, sesame crackers (vg)                          |
| 06. Fennel, rocket, herb salad, dijon dressing (vg)     | 12. Beetroot & mint dip, chilli pitta crisps (vg)               |

### DESSERTS

- |   |   |
|---|---|
| 01. Profiteroles, toffee sauce              | 04. Plum tart tatin, elderflower sorbet |
| 02. Dark chocolate and raspberry tart       | 05. Baileys tiramisu                    |
| 03. Rhubarb crème brulee, shortbread rounds | 06. Fresh lemon meringue pie            |
|   | 07. Cheese board                        |

We can cater for all dietary requirements. Please discuss this prior to making your choices. Minimum 8 people / Maximum 30 people

Additional dishes can be added. Minimum catering: 8 person  
For numbers under 8 bespoke choices can be arranged.

## RIDING HOUSE SAMPLE DINNER MENU

Two courses: 25.00 /person  
 Three courses: 35.00 /person

### TO START

Gazpacho soup, croutons, basil oil  
 Scottish smoked salmon roulade, cream cheese, dill lemon  
 Baked figs with Roquefort, wrapped in Parma-ham  
 Estate smoked trout pate, horseradish mayo, melba toast  
 Duck breast, shredded spring onion, cucumber, hoi-sin

### TO FOLLOW

Breast of chicken filled with a wild mushroom medley, red pepper coulis, crispy pancetta  
 Roast rack of lamb, dijon mustard and herb crumb, redcurrant and mint jus  
 Fresh salmon skewer marinated with ginger, soy, honey and chili glaze  
 Cod loin, crème fraiche, parmesan, basil, cherry tomatoes  
 Fillet of sea bass, saffron cream sauce, fresh mussels  
 Wild mushroom, fresh thyme Wellington

### TO FINISH

Profiteroles, toffee sauce  
 Dark chocolate and raspberry tart  
 Rhubarb crème brulee, shortbread rounds  
 Plum tart tatin, elderflower sorbet  
 Baileys tiramisu  
 Fresh lemon meringue pie  
 Cheese board

### NOTES

Please choose one option from each category - this will be the choice for the whole party  
 We can cater for all dietary requirements. Please discuss this prior to making your choices.  
 Maximum covers: 30 people



