

A large, spreading tree with a thick trunk and dense green foliage stands in the foreground. A wooden swing hangs from one of its lower branches. In the background, a large, multi-story brick house with a gabled roof and several windows is visible. The sky is a clear, pale blue.

RIDING
HOUSE

ST
GILES
HOUSE

CORPORATE EVENTS

Perfectly located in rural Dorset, close to the Wiltshire border, The Riding House in Wimborne St Giles offers unique accommodation for Corporate Entertaining, just over a two hour drive from London and a 20 minute drive from Salisbury train station.

A brave conversion of the 17th Century stable building offering 8 King size bedrooms with luxurious bathrooms and a high attention to detail, the Riding House is set in the beautiful grounds of St Giles House, home to the 12th Earl of Shaftesbury.

We can arrange a host of quintessentially English country pursuits during your stay, perfect for client entertaining, team building or simply getting together with a group of friends.

- + Clay pigeon shooting
- + Fishing
- + Apache Buggy Racing
- + Target Archery
- + Mushroom and fungus foraging
- + Hawking
- + Team building.

Or if you prefer to take to the water why not try chartering a yacht or powerboat, the perfect way to view our stunning seascape and Jurassic coast.

After a day in the Country or on the water there is nothing better than a cosy home to return to.

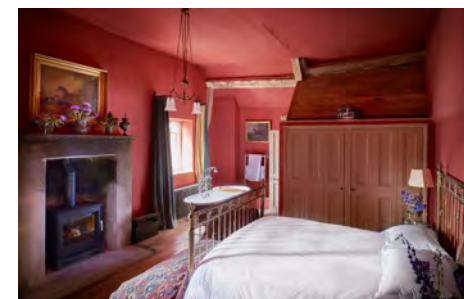
Relax for dinner in the comfortable dining room with a choice of menus including sharing menus, lovingly prepared by our in-house cooks who have been a part of the Shaftesbury family for many years.

CORPORATE EVENTS

Complimented with our attentive staff, on hand to ensure your stay is effortless and memorable.

Venture upstairs and you find the wonderful open lounge space with private bar complete with billiards table and huge velvet sofas. Here you can relax whilst enjoying a nightcap and catching up on the days events before falling into a warm and comfy bed.

For further information and details on our Corporate Event rates please contact 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

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| 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

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| 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

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|---|---|
| 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



