Weddings & Events



Set amidst rolling hills, and lush verdant countryside, just a mile from the centre of historic Bridport, The Pymore Inn is the perfect place to host your summer party, wedding or event !

With its' award winning gardens, with a bespoke outside bar and kitchen, spacious marquee and historic ivy clad main pub, there's versatile space for intimate dinner parties of 8+ up to extravagant weddings for 150 !

There's no 'one size fits all' package for events and we're really happy to work with your ideas to make your day perfect, but here's some figures and suggestions to help you decide on whether we're the perfect venue for you !





Our spaces





SNUG DINING ROOM

Intimate indoor dining room ideal for smaller functions of 8 - 14 guests



OUR GARDEN

Two beautiful sunny level lawns adjacvent to our outside bar and kitchen and bespoke marquee with our huge fire pit and heated patio. Our oak barn has a fully stocked bar and summer kitchen, serving freshly made pizzas and a garden menu between May - September, with an undercover heated area for winter events with a furnished level patio outside.

THE MARQUEE

Depending on the layout required, our marquee seats between 20 - 100 guests with an additional 50 - 120 in the garden. We've invested in bespoke rustic furniture, speakers and lighting this year, making it an ideal space for a bucolic wedding or relaxed gathering.



MAIN BUILDING

Over 300 years old with many original characteristics, The Pymore has a large open plan dining area with casual seating for up to 50 guests, with a roaring fire in the winter and a fully stocked bar !

EXCLUSIVE USE

For larger events, exclusive use hire is available

Food & Drink

RECEPTION DRINKS

Set the scene with a welcome drink, from Summer Pimms or Prosecco to a glass of Bride Valley Cremant

CANAPES

£ 3.50 per person for a choice of 3 -
Chicken liver & brandy parfait, garlic croute, pickled cornichons
Smoked salmon and dill mousse blini with caviar and salmon crumb
Wild mushrom Arancini, truffle mayo
Chicken satay skewers, smoky garlic
Asparagus and parma ham filo parcels.citrus mayo
Portland crabcakes, lime & mango dressing
Dorset mini cheddar scones, spring onion creme fraiche, bacon jam

'POSH' PLOUGHMANS

£ 17.50 per head
A selection of brown and white breads with pickles and chutneys, mini pork pie, Dorset sausage roll, quail scotch egg, sliced Dorset ham and selection of Dorset cheeses

RUSTIC BBQ BUFFET

£ 17.50 per head based on 80 - 120
Slow cooked BBQ pulled pork
48 hour spiced Beef brisket
Chicken satay skewers
Vegan friendly falafel
Selection of 3 salads - cherry tomato & basil, dressed new potato, roasted Mediterranean vegetable couscous, spiced vegetable rice, selection of breads & relishes

TWO / THREE COURSES

£ 27.50 - £ 35 per person
Goat's cheese tart with caramelised red onion
Home cured Gravad lax, pickled seasonal vegetables and creme fraiche
Sundried tomato, Portland crab or wild mushroom arancini with aioli
Classic prawn cocktail, pickled cucumber ring, crispy capers
Burrata bruschetta with cherry tomatoes

Free range chicken breast in a white wine sauce with herbny sautee potatoes and seasonal vegetables
Dorset slow cooked pork belly with crackling with a Dorset cider sauce, fondant potatoes
Local lamb breast, apricot stuffing, dauphinoise potatoes, seasonal vegetables
Pan fried salmon fillet with roasted mixed peppers and salsa verde, hot new potatoes
Roast beef sirloin, Yorkshire pudding, roast potatoes, parsnips & carrot, seasdonal vegetables and red wine gravy
Slow roasted spiced cauliflower steak, beetroot hummus, chimmichurri and dressed local watercress

Chocolate caramel brownie, chocolate soil and chantilly cream
Lemon curd tart with macerated strawberries
Eton mess. Pimms jelly
Sticky toffee and pear pudding, butterscotch sauce and clotted cream

