

Starters

Chicken Caesar Salad

Served with Crispy Leaves, Herb Croutons and Shavings of Parmesan

Assiette of Smoked Salmon, Cucumber and Capers

Served with Lemon Dressing

Smoked Salmon, Crab and Prawn Tian

Served on a bed of Rocket with Tarragon Dressing

Warm Salad of Wild Mushrooms and Watercress

Served with a Honey and Mustard Dressing

Pigeon and Duck Liver Terrine

Served with Red Onion and Port Marmalade

Trio of Melon Balls

Served with Raspberry Sorbet

Caramelised Onion and Brie Tartlet V

Served with Seasonal Leaves and Balsamic Dressing

Baked Goats Cheese on Bruschetta V

Served with Spicy Concasse Tomatoes

Roasted Butternut Squash

French Onion Soup with Gruyere Toast

Carrot & Caraway Soup

Roasted Tomato and Red Pepper Soup

Leek and Potato Soup

Broccoli and Blue Cheese Soup

Mains

Herb Crusted Rack Of Lamb

With Honey Glazed Carrots and Rosemary Jus

Wild Mushroom Risotto V

Served with Shavings of Parmesan

Traditional Local Roast Sirloin of Beef

Served with Roast Potatoes, Yorkshire Pudding and Gravy

Wild Mushrooms, Baby Spinach and White Wine Veloute Spaghetti

V

Devon Roast Loin of Pork

With Apple and Calvados Sauce

Baked Breast of Chicken Stuffed with Duxelles stuffing

With a White Wine Sauce

Horn Pepper V

Stuffed with Couscous, Roasted Vegetables and Goats Cheese

Fillet of Sea Bass with a sharp lemon sauce

On Roasted Cherry Tomatoes

Seared Fillet of Salmon

On Cucumber Butter with Roasted Vine Tomatoes and Tarragon

Reduction

Desserts

Chilled Lemon Soufflé with Chocolate Brownie

Chilled Poached Pear in a Red Wine Syrup with Ginger Ice Cream

Chocolate Delice with Berry Compote and Lemon Sorbet

Dark Chocolate Pecan Tart with Vanilla Ice Cream

Vanilla Panna Cotta with Mango and Ginger Compote

Apricot and Almond Tart with Crème Fraiche

Vanilla Crème Brulée served with Homemade Shortbread

Red Berry Pavlova served with Chantilly Cream

Selection of Fruit Sorbet

Fresh Fruit Salad

Ice Cream

Additional Courses

*Why not add canapés or an
Intermediate course to your package.*

Canapés

*3 pieces
£4.95 per person*

*6 pieces
£6.95 per person*

*Petit Fours with tea and coffee
£1.95 per person*

Intermediate Courses

*Champagne Sorbet
£3.95 per person*

*Fish Course
From £3.95 per person*

*Choice of Seasonal Soups
£3.50 per person*

Wedding Finger Buffet

After your wedding breakfast why not enjoy your evening with a finger buffet for your evening guests and yourselves.

*Choose six items for £11.95 per person
Choose eight items for £12.95 per person
Choose ten items for £13.95 per person.*

Assorted sandwiches
Southern fried chicken
Freshly made Quiche *
Spinach, Pepper & Red Onion Frittata*
Bruschetta – with a selection of toppings*
Savoury Scones with Cream Cheese & Chutney
Scotch Eggs
Selection of Antipasti (Olives, Feta, Sun Dried Tomatoes, Roasted Peppers, etc)
Parma Ham wrapped Melon Skewers
Vol-au-vents with a selection of fillings*
Smoked Salmon and Cream Cheese Pin Wheels
Spicy Potato Wedges & Dips*
Sausage rolls
Chicken Satay
Homemade pizza*
BBQ chicken drumsticks
Mini Cornish Pastry
Selection of Goujons with dip
Crudities and Dip*
Spring Rolls*
Mango & Brie parcel**

Sweet Options

Chocolate Tartlets
Fruit Salad
Mixed Platter of Brownies, Flapjacks & Cakes
Cheesecake

**Vegetarian option or vegetarian fillings available*

Additional Individually Priced
Buffet Items

Shredded Duck and Spring Onion Wraps
£2.95

Smoked Salmon and Cream Cheese Blinis
£2.95

Chicken and Pineapple Kebab with Honey and Mustard Dip
£2.50

Bowl of tossed Salad
£5.95 per bowl

Bowl of Salted Peanuts
£6.95 per bowl

Bowl of Crisps
£5.95 per bowl

All of the above items are charged per person unless otherwise stated

Children's Tea Party Menus

£6.50 per head

*Honey Glazed Cocktail Sausages
Open Finger Sandwiches
Fairy Cakes
Fruit Jelly with Ice Cream
Crisps and Snacks*

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£7.50 per head

*Open Finger Sandwiches
American Cookies
Chicken Nuggets and Cheese Dip
Pizza Wedges
Fruit Jelly and Ice Cream
Crisps and Snacks*

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£8.50 per head

*Filled Bridge Rolls
Cheese and Bacon Crackers
Savoury Vol-le-vents (fillings by choice)
Sausage Rolls
Mini Savoury Quiche*

*Chocolate Fudge Gateaux
Or
Fruit Jelly and Ice Cream*

*All include squash drinks.
Entertainment can also be arranged on request.*

Drinks Package

Now that you have chosen your menu for your special day, why not compliment your day with reception arrival drinks and drinks during your meal.

Whatever the time of year, we have drinks for all tastes and have designed various packages for your day alternatively we can tailor-make a package that suits you.

Drinks Reception

(Per Person)

Glass of traditional Pimms

£3.95

Bucks Fizz

£4.95

Champagne Bucks Fizz

£5.95

Sparkling Wine

£4.95

Champagne

£5.95

House Wine

£4.95

Fruit Punch or Orange Juice

£3.00

Kir Royale

£4.95

Drinks Packages

Standard Package

Glass of Sparkling wine, Bucks Fizz or Kir Royale on arrival

Glass of house wine during wedding breakfast

Glass of sparkling wine for the toast

£14.95 per person

Premier Package

Glass of Sparkling wine, Bucks Fizz or Kir Royale on arrival

Glass of house wine during wedding breakfast

Glass of champagne for the toast

£17.50 per person

Deluxe Package

Glass of champagne cocktail on arrival

Glass of house wine during wedding breakfast

Glass of champagne for the toast

Liqueur drink after the meal

£21.95 per person

Glasses of orange juice available for the children

Wine served waiter style to your table.