



Tailor-made Weddings

For more flexibility on your wedding day, choose our Tailor-made wedding. You can make your own choices for the venue and from the food and drink menus on the following pages.

Venue Hire & Set Up Charge:
Small venues £100 Large venues £200
Applies to Tailor-made weddings only.

Wedding Menus

Starters

£7.95 per person

Vine Tomato and Fresh Basil Soup (v) *garnished with cheddar cheese croutons*

Spiced Carrot and Butternut Squash Soup (v) *served with herb croutons*

Cream of Leek and Potato Soup (v) *served with a goats cheese scone*

Cream of Westcountry Garden Vegetable Soup (v) *with herb croutons*

£9.25 per person

Rosette of Sweet Melon and Fresh Fruits (vg) (GF) *circled with a passion fruit syrup*

Smooth Chicken Liver Pate set on Glazed Leaves *accompanied with homemade pear and apple chutney, roasted onion and rosemary bread*

Salad of Crisp Leaves, Goats Cheese, Roasted Peppers, Olives, Cherry Tomatoes and Croutons (v) *drizzled with a garlic dressing*

£10.50 per person

Oak Smoked Salmon, Roasted Fennel and New Potato Salad (GF) *with lemon and caper dressing*

West Country Smoked Chicken and Ham Terrine (GF) *glazed leaves and a mango salsa*

Prawns And Cucumber Salad *drizzled with Marie Rose sauce, croutons and lemon*

Intermediate Courses

Sorbet £4.75 per person

Lemon, Orange, Blackcurrant, Passion Fruit (v) (GF)
Other sorbets are available on request

Fish £9.50 per person

Sauté Salmon on a Chive Potato Cake *glazed leaves and lemon butter cream sauce*

Grilled Plaice Fillet Scattered with Pink Shrimps (GF) *glazed with a lime and dill butter*

Fillet Of Cod Brushed with an Oriental Spiced Oil *set on to stir fried vegetable and noodles drizzled with a sweet and sour sauce*

Fillet of Haddock Topped with a Soft Herb Crust *laid on to a ratatouille of Mediterranean vegetables*

v = vegetarian vg = vegan GF = Gluten free.
We can accommodate special dietary requirements on request.

These advertised prices are correct at time of printing.
However, we do reserve the right to change our prices at any time.
Once your booking has been confirmed your price will not change.

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Main Courses

All main courses are served with seasonal vegetables and potatoes

£23.50 per person

Breast of Westcountry Chicken

with your choice of sauce from one of the following

- white wine, mushroom and smokey bacon cream sauce
(GF)

- topped with a cheddar cheese and ham crust laid on to a rich port gravy

- sundried tomato and bourbon cream sauce **(GF)**

Roasted Breast of Local Turkey, Sausage and Bacon Roll

herb stuffing, cranberry sauce, game chips and red wine gravy

Mushroom, Apple and Vegetable Stroganoff (v) (GF)

served with braised rice

Vegan Option

Lasagne of Aubergine, Ratatouille of Mediterranean Vegetables (vg) (GF)

vine tomato and garlic sauce

£27.00 per person

Roasted Loin of South Devon Pork

accompanied with apple fritter, sage and onion stuffing, sweet pear and plum chutney and gravy

Grilled Fillet of Salmon

accompanied with a seafood and vegetable chowder

Rustic Filo Pastry Tart (v) filled

with roasted vegetables, topped with goats cheese, drizzled with a red pesto cream sauce

Vegan Option

Sweet Potato, Pineapple and Vegetable Curry (vg)

presented in a poppadom basket on saffron rice

£31.50 per person

Roasted Sirloin of Devonshire Beef

served with honeyed parsnip crush, Yorkshire pudding, horseradish sauce and red wine gravy

Hand Carved Leg of South Hams Lamb (GF)

accompanied with minted vegetables, sweet redcurrant chutney and Madeira sauce

Field Mushroom and Spinach Pancake Gateaux (v)

with pesto cream sauce

Vegan Option

Filo Orchid Of Oriental Vegetables (vg)

set on saffron and coconut rice with a sweet chilli sauce

Dessert Courses

£8.00 per person

Raspberry and White Chocolate Cheesecake (v)
served with a berry puree

Warm Apple Pie served with creamy custard

Chilled Lemon Tart (v)
accompanied with a compote of mixed berries

Warm Belgian Waffle (v)
topped with brandy black cherries and vanilla ice cream

£9.25 per person

Strawberry Pavlova (v) (GF)
drizzled with a strawberry sauce

Toffee Vodka and Maltesers® Cheesecake (v) served with chocolate sauce

Fresh Fruit Salad (vg) (GF)
topped with clotted cream (v)

Homemade Chocolate Brandy Mousse (v) (GF)
finished with Chantilly cream and chocolate flake

£8.25 per person

Choice of Cheeses
Fine selection of Westcountry cheeses

Coffee

Add Coffee and Homemade Fudge £4.50 per person

Buffet Menus

Finger Buffet Selection

Choice of 6 items @ £19.50 per person

Add additional items at £2.95 per item, per person

- Selection of Sandwiches may include
 - Ham, cucumber, tomato and English mustard
 - Chicken, chive mayonnaise and lettuce
 - Beef, red onion, tomato and horseradish
 - Cheddar cheese, pickle, tomato and cucumber
 - Tuna mayonnaise and cucumber
 - Egg mayonnaise and lettuce
- Mini Pork Pies
- Mini Sausage Rolls
- Mini Scotch Eggs
- Breaded Chicken Goujons with BBQ Dips
- Individual Vegetarian Quiche (v)
- Roasted Rosemary & Salted New Potatoes (v) (GF)
- Mini Vegetable Samosa (v)
- Oriental Chicken Kebabs (GF)
- Tomato and Cheese Pizza Slices (v)
- Breaded Onion Rings with Garlic Mayonnaise (v)
- Cheesy Garlic Bread (v)
- Onion Bhajjis with Yoghurt & Mint Dip (v)

Sandwich Options

£7.50 per person

Selection of Sandwiches with Crisps

£11.50 per person

Selection of Sandwiches or Finger Rolls and Spicy Potato Wedges

Afternoon Tea Options

£9.00 per person

Devonshire Cream Tea

scone, strawberry jam, clotted cream and tea or coffee

£18.50 per person

Afternoon Tea

selection of sandwiches, scone with strawberry jam and clotted cream, Victoria sponge, chocolate éclair and tea or coffee

Late Night Options

Can be served up until 11.00pm

£6.00 per person

Bacon Bap or Sausage Baps

both served with ketchup or brown sauce

Add chips to the above dish for £4.50 per person

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Drinks Packages

Selection A	Selection B	Selection C
<p>Welcome Drink 1 glass of red or white wine 1 glass of sparkling wine</p> <p>£17.00pp</p>	<p>Welcome Drink 2 glasses of red or white wine 1 glass of sparkling wine</p> <p>£20.00pp</p>	<p>Welcome Drink Half a bottle of wine per person 1 glass of Champagne</p> <p>£23.00pp</p>
<p>For your welcome drink, please choose from the following:</p> <p>• Bucks Fizz • Sparkling wine • Non-alcoholic fruit punch • Red wine • White wine</p> <p>We are more than happy to tailor make drinks packages for you. Please ask our Weddings Co-ordinator for more details.</p>		