

EVENT MENUS

When creating a menu for your guests, please select a maximum of 2 starters, 2 main courses and 1 vegetarian main course and 2 desserts for guests to pre-order from.

CANAPES

A Selection of 5 for £12.50

Barbican Crab and Ginger Risotto Ball with Chilli Jam

Quails Egg and Black Pudding Scotch Egg

Honey and Soy Pork Belly

Mini Jacket Potatoes with Sour Cream and Chives

Peanut Chicken Satay

Red Onion Tart with Blue Cheese, Pickled Walnut and Pear

Beetroot Cured Salmon with Thyme Cracker

Beef Carpaccio Filo Cup with Wholegrain

Bruschetta with Tomato, Basil and Mozzarella

Chorizo and Prawn Skewers

STARTERS

Soup

Tomato, Roast Pepper and Aubergine
£6.00

Carrot and Coriander with Lime Crème Fraiche
£6.00

Cream of Broccoli and Stilton with Black Pepper Croutons
£6.25

Roasted Root Vegetable with Parmesan Croutons
£6.00

Leek, Sweet Potato and Watercress with Garlic and Thyme Croutons
£6.00

Cream Puree of Field Mushroom
£6.00

Pea and Mint with Quails Egg and Chive Crème Fraiche
£6.75

French Onion with a Cheddar and Sage Croute
£6.50

Local Crab and Brandy Bisque with Crispy Mussels
£8.00

Roasted Butternut Squash and Shallot Soup with Toasted Pumpkin Seeds
£6.00

Hors D'Oeuvres

Duck Liver and Belly Pork Pate with Calvados served with Oatcakes and Caramelised Red Onion Relish

£6.75

Peppered Goats Cheese Crostini with Red Pepper and Courgette Chutney, Balsamic and Red Onion Relish

£6.50

Ham Hock Terrine with Pistachio, served with Piccalilli and Sun Dried Tomato Biscotti

£7.00

Prawn Cocktail with Little Gem, Cucumber and Smoked Salmon topped with Piquant Tomato and Coriander Mayonnaise

£8.00

Trio of Melon, Iced Fruit Sorbet and Elderflower Jelly

£7.00

Spicy Cajun Chicken Caesar Salad with Garlic Croutons, Crispy Bacon and Parmesan Dressing

£7.25

Peppered Beef Carpaccio with Roasted Beetroots, Horseradish Cream and Rocket

£8.75

Beetroot Cured Salmon with Thyme Crackers and Celeriac Slaw

£8.50

Chicken Liver Parfait with Spiced Pickle and Toasted Ciabatta

£7.00

Warm Asparagus and Mushroom Tart with Smoked Cheese, Dressed Leaves and Quails Eggs

£8.00

Devon Crab and Cheddar Tart with Balsamic Dressed Rocket

£8.00

Mackerel on Toast with Salted Cucumber and Horseradish Cream

£7.50

MAIN COURSE

Beef

Prime Roast Sirloin of Beef, Baked Plum Tomato, Yorkshire Pudding and Red Wine Gravy

£19.00

Braised Rump Steak in Stout with Glazed Button Mushrooms, Onions and Crispy Bacon

£17.50

West Country Beef Fillet, Buttered Spinach, Wild Mushroom Duxelle, Broccoli and Stilton Puree and Madeira Jus

£27.50

Chargrilled West Country Ribeye Steak, Garlic Field Mushroom with a Blue Cheese and Cracked Black Pepper Sauce

£22.50

Chargrilled West Country Sirloin Steak with a Mushroom, Wholegrain Mustard and Madeira Gravy

£20.00

Pork

Roast Loin of Pork with an Apricot and Pistachio Stuffing Roll, Apple Sauce with Sage and Onion Gravy
£17.00

Pork Fillet, Black Pudding and Apple Roulade wrapped on Prosciutto with a Mushroom and Tarragon Sauce
£19.50

Seared Pork Steak with Apple, Cider and Mushroom Cream Sauce
£16.00

Seared Pork Steak with Sage and Onion Stuffing wrapped in Streaky Bacon with Burgundy Wine Sauce
£16.50

Game

Pheasant Wellington with Apricot and Hazelnut Stuffing, Mushroom Duxelle, Prosciutto Ham and Game Jus
£21.00

Duck

Confit Duck Leg with a Smoked Streaky Bacon, Thyme and Cannellini Bean Cassoulet
£17.00

Honey Glazed Duck Breast, Spiced Red Cabbage, Celeriac Puree and a Red Current and Ruby Port Jus
£22.00

Chicken

Pot Roast of Chicken with Smoked Bacon on a Hunter Sauce of Plum Tomato, Wine, Button Onions and Mushrooms
£17.00

Roast Corn Fed Chicken Breast Savoy Cabbage, Parsnip Puree with Red Wine Gravy
£18.00

Supreme of Chicken served with a Lemon and Thyme Bacon Roll, Spiced Bread Sauce and Roast Gravy
£17.00

Ballotine of Chicken stuffed with Asparagus, Lemon and Thyme with a Mushroom Wholegrain Mustard Cream Sauce
£17.50

Lamb

Roast Rump of Lamb, Garlic, Leek and Potato Gratin, Honey and Mint Jus
£21.00

Lamb Shank with Chick Peas and Moroccan Spices
£20.50

Braised Lamb Steak in Red Wine with Glazed Root Vegetables, Red Current and Rosemary Gravy
£21.00

Fish

Baked Smoked Haddock in Puff Pastry with Spinach, Mushroom and Egg Risotto with a Caper and Parsley Cream Sauce

£16.75

Grilled Fillet of Cod with a Chorizo and Mixed Vegetable Ragout and Herb Buttered New Potatoes

£17.50

Grilled Fillet of Plaice, Green Beans, Caper, Lemon and Parsley Brown Butter and Crushed Herb New Potatoes

£16.75

Baked Hake in Streaky Bacon, Saffron Potatoes and a Lemon and Spinach Veloute

£16.50

Lemon, Parmesan and Black Pepper Crusted Salmon with a Basil and Pine Nut Cream Sauce

£20.00

Baked Salmon wrapped in Puff Pastry with Salsa Verde with a Spinach and Lemon Cream Sauce

£20.00

Vegetarian

Roasted Butternut Squash and Thyme Risotto with Parmesan and Toasted Pine Nuts

£16.00

Red Onion Marmalade and Goats Cheese Filo Cup with Sweet and Sour Vegetables

£16.00

Leek, Mushroom and Goats Cheese Strudel with Sweet Red Pimento Sauce

£16.00

Baked Spinach, Tomato and Feta Cheese Filo Triangle with a Sweet Pepper, Courgette and Aubergine Ragout

£16.00

Roasted Mediterranean Vegetable Tart with Pepered Mozzarella, Basil and Pine Nut Crumble served with a Cherry Tomato and Balsamic Provencal

£16.00

Baked Field Mushroom and Leek en Crouete with a Creamy Cognac and Peppercorn Sauce

£16.00

Pea and Mint Risotto with Tender Stem Broccoli and Toasted Almonds (vegan)

£16.00

Mushroom and Walnut Bourguignon With Cauliflower Mash and Greens (vegan)

£16.00

DESSERTS

Individual Strawberry and Kiwi Pavlova with a Compote of Berries
£6.50

Baked Chocolate Fudge Brownie with Chocolate Sauce and Cornish Clotted Cream
£7.00

Crème Fraiche Panna Cotta with Fresh Raspberries and Toasted Biscotti and Raspberry Sauce
£6.50

Iced strawberry Parfait with Macerated Strawberries, Shortbread Crumb and Strawberry Gel
£6.00

Fresh Fruit Salad in Syrup in a Brandy Snap Basket with Cornish Clotted Cream
£5.50

Sticky Toffee Pudding with Toffee Sauce and Clotted Cream Ice Cream
£6.75

Salted Caramel Tart with Chocolate Soil and a Honey Crème Anglaise
£6.75

Traditional Bakewell Tart with Crème Anglaise and Fresh Raspberries
£6.75

Orange and Mascarpone Cheesecake served with a Mixed Berry Compote and Honeycomb
£6.75

Trio of Profiteroles filled with Passion Fruit Cream, Toffee Apple, and Raspberry and White Chocolate
£7.00

Coffee Crème Brulee with Vanilla Biscotti
£6.75

Red Wine Poached Pear with Crumble and Forest Fruit Compote and Vanilla Ice Cream
£6.25

Steamed Bramley Apple and Vanilla Sponge with a Blackberry Sauce and Clotted Cream Ice Cream
£6.00

Dark Chocolate Dalice with Chocolate Soil, Clotted Cream and Dark Chocolate Sauce
£6.50

Sorbets

Langage Farm Fruit Sorbets £5.00

Lemon / Raspberry / Blackcurrant / Orange / Pink Grapefruit
Ice Creams

Langage Farm Ice Creams £7.00

Strawberries and Cream / Mint Chocolate Chip / Blackberry and Apple Crumble / Thunder and Lightning / Chocolate Chip / Orange and Cointreau / Jersey Crunch / Chocolate Overload / Clotted Cream

Cheese Boards

West Country Cheese Selection
Cheeses from Devon, Cornwall and Somerset

Cornish Blue
Vulcombe Goats Cheese
Cornish Yarg
Bath Soft
Godminster Organic Farmhouse Cheddar

All served with Fruit, Biscuits and
Spicy Fruit Chutney

£8.50

Cheese Selection
Mild Cheddar, English Stilton, Cornish Brie,
and Red Leicester

All served with Fruit, Pickle and Biscuits

£6.50

Coffee Selection

Coffee and Chocolate Mints
£2.50

Coffee and Petit Fours
£5.25

Coffee and Marshmallows
£2.85

Coffee and Caramel Shortcake
£4.25

Coffee and Amaretti Cookies
£3.05

Special Diets/Allergens

We will try and ensure that any known allergens are listed within the dish description. We would however ask that you make our team aware should you or any of your guests have any allergies or dietary needs, so we can advise our Chef's.