



Event Menus

When creating a menu for your guests, please select a maximum of 3 starters, mains, and desserts, including a vegetarian option if required for guests to pre-order from. Plus, additional canapes as required.

Canapes

A selection of 5 for £14.50

- Smoked Chicken and Wasabi
- Aged Parmesan Gougères
- Salmon Tartare & Chive Tartlet
- Fillet of Beef Tartare Tartlet with Horseradish
- Tomato and Basil Bruschetta
- Goats Cheese Mousse, Parmesan Crisp
- Smoked Salmon, Mustard Cream Cheese
- Beetroot and Blackberry Tart
- Chorizo Jam on Toast
- Devilled Eggs and Crispy Bacon

Starters

Soups

Cream of Mushroom	£8.00
Broccoli and Cornish Blue	£8.50
Roast Tomato and Red Pepper	£8.50
Seasonal Vegetable	£8.00
Roast Butternut Squash and Cumin	£8.00

Potato and Smoked Garlic	£8.50
English Onion and Vintage Cheddar	£9.00
Brixham Lobster Bisque	£10.00

Cold and Warm Starters

Duck and Chicken Terrine, Pears, Baby Greens, and Oat Cakes.
£9.00

Chicken Liver Parfait, Spiced Plum Chutney, and Melba Toast.
£9.00

Smoked Mackerel and Horseradish Pate, with Fennel and Apple Slaw.
£8.75

Ham Hock Terrine, Apple Puree, Baby Greens, and Melba Toast.
£9.00

Goats Cheese Mousse, Beetroot, and Balsamic Dressing
£8.50

Smoked Salmon with Dill and Lemon Dressed Salad.
£10.50

King Prawns Dressed in Lime, with Cucumber Salsa.
£10.25

Wild Mushroom Arancini, Aged Parmesan, Onion Puree.
£8.75

Butternut Squash and Blue Cheese Tart with Dressed Micros.
£10.00



Main Course

All dishes served with seasonal vegetables

Beef

Roast Sirloin of Beef, Potato Gratin, with a Red Wine Jus
£22.00

Traditional Beef Wellington, Truffle Creamed Potatoes, Bone Marrow with a Red Wine Jus
£31.95

Braised Beef Brisket, Wild Mushrooms, Stout Jus, Crispy Onions, and Parmentier Potatoes
£20.00

Pork

Slow Roasted Pork Belly, Creamed Potato, Apple Puree, with a Cider Jus
£19.50

Pork Tenderloin, Mushrooms in a Mustard Cream Sauce, and Potato Gratin
£22.00

Chicken

Roast Chicken Supreme, Cauliflower Puree, Parmentier Potatoes, with a Blue Cheese Sauce
£19.50

Chicken Thighs cooked in Red Wine, with Smoked Bacon and Onion, with Truffle Creamed Potatoes.
£18.50

Duck

Confit Duck Leg, Glazed Red Cabbage, Blackberry Puree, and Parmentier Potatoes
£19.50

Pan Roasted Duck Breast, Beetroot, Red Wine Jus, and Potato Gratin
£24.50

Lamb

Slow Braised Lamb Shank, Spiced Potato, and Apricot and Olives.
£23.00

Fish

Baked Salmon, Fennel, Sauteed Potatoes, with a Cream Pesto Sauce
£22.50

Roast Cod Loin, Samphire, New Potatoes, with a White Wine Cream Sauce
£20.00

Salmon, Lemon and Dill Fish Cakes, Pesto, and Dressed Leaves
£19.50

Pan roasted Cod, Garlic Olives, Sundried Tomato, and Parmentier Potatoes
£20.00



Vegetarian

Roast Cauliflower Steak, Roast Red Pepper and Olive Salsa, Cauliflower Puree, and Truffle Creamed Potatoes
£18.50

Beetroot and Goat Cheese Tart, Grapes, and Balsamic Dressed Leaves
£18.00

Wild Mushroom Risotto, Aged Parmesan, Crispy Onion, and Chive Oil
£18.50

Roast Mediterranean Vegetable Stack, Mozzarella, Pesto, and Cherry Vine Tomatoes
£18.50

Mushroom and Devon Blue Cheese Pie, Pepper Corn Sauce.
£18.50

***Vegan alternatives to the vegetarian dishes can be arranged.**

Desserts

Chocolate Brownie with Clotted Cream and Berry Compote
£9.00

Dark Chocolate Delice, Coffee Soil, Clotted Cream, and Raspberries
£8.50

Vanilla Panna Cotta, Strawberries and Shortbread
£8.50

Sticky Toffee Pudding, Toffee Sauce, with Vanilla Ice Cream.
£8.75

White Chocolate Cheesecake, Fresh Berries, and a Berry Coulis
£8.75

Traditional Treacle Tart, Lime Dressed Apple, and Sweet Pastry
£8.95

Strawberry and Raspberry Pavlova, with a Berry Coulis
£8.50

Glazed Apple and Cinnamon Tart with Clotted Cream
£8.50

Trio of Profiteroles, Chantilly Cream, and Fresh Berries
£9.00

Selection of Sorbets with Fresh Berries
£7.00

Selection of Ice-creams with Fresh Berries and Shortbread
£9.00

Selection of International Cheeses, served with Spiced Chutney, Fruit and Oatcakes
£8.50

Selection of Locally Sourced Cheeses, served with Spiced Chutney, Fruit and Oatcakes
£10.50

Coffee and Chocolate Mints £3.00

Coffee and Petit Fours £5.95

Special dietary and allergen requirements

All allergens for each dish are documented and available upon request. Should you have any special requirements please make us aware at time of reservation.