



## 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.