Weddings at



<u>Starter</u>

Duck Liver Parfait Free Range Duck with Zesty Orange & Cointreau Glaze Garnished with an Orange Segment

Fig & Goats Cheese Parcels On a Bed of Leaves & Marmalade Chutney (V)

Smoked Haddock Fish Cake Chefs Homemade Tartare Sauce & Fresh Mixed Leaves

All Served With Farmhouse Bread And Butter

<u>Main</u>

Lamb Shank Braised Slowly In A Rich Mint Jus

Supreme Of Salmon Dressed in a Lemon & Lime Cream Sauce

Goats Cheese & Red Onion Bundle Drizzled with a Tomato & Basil Sauce(V)

All Served With Fresh Vegetables of the Day & Potatoes

Dessert

Golden Nugget Honeycomb Cheesecake

Sticky Toffee Pudding

Tropical Fresh Fruit Salad

All Served With West Country Cream Or Custard

We Can Cater For Gluten Free, Vegan & Vegetarian Guests – Please Ask For Further Details

The Menu Price Includes: Hire Fee, Catering Staff, Cutlery, Standard Glassware, White Table Cloths, Tables & Chairs

Weddings at



<u>Starter</u> Ardennes Pate Melba Toast & a Red Onion Chutney

Homemade Leek & Potato Soup (v)

Prawn Cocktail Marie Rose Sauce & Mixed Leaves

All Served With Farmhouse Bread and Butter

<u>Main</u>

Supreme Of Chicken Topped in a Creamy Mushroom & White Wine Sauce

> **Pan Roast Cod** Lemon, Garlic & Parsley Crust

Pumpkin & Red Onion Tagine Spiced Pumpkin, Sweet Cranberries, Apricot, Roast Red Onion, Fennel, Sultanas & Warming Spices

All Served With Fresh Vegetables & Potatoes of the Day

Dessert

Tropical Fresh Fruit Salad

Caramel Apple Pie

Profiteroles Laced in Chocolate Sauce

All Served With West Country Cream or Custard

We cater for gluten free, vegan & vegetarian guests – please ask for further details

The menu price includes: hire fee, catering staff, cutlery, standard glassware, white table cloths, tables & chairs

Weddings at



Roast Menu

<u>Starter</u>

Duck Liver Parfait Free Range Duck with Zesty Orange & Cointreau Glaze Served on a Crisp Side Salad

Fig & Goats Cheese Parcels (v) On a Bed of Mixed Leaves & Marmalade Chutney

Smoked Haddock Fish Cake Chefs Homemade Tartare Sauce & Fresh Mixed Leaves

All Served With Farmhouse Bread and Butter

<u>Main</u>

Traditional Home Roasted Sirloin of Local Beef Or Supreme of Roast Chicken

With All the Trimmings Roast Potatoes, Yorkshire Pudding, Honey Roast Parsnips, Cauliflower Cheese, Fresh Vegetables of the Day & Gravy

> Mediterranean Vegetable Wellington Laced in a Tomato & Basil Sauce

<u>Dessert</u>

Steamed Ginger Pudding

Vanilla & Raspberry Cheese Cake

Tropical Fresh Fruit Salad

All Served With West Country Cream or Custard

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Drinks Receptions & Zoasts

Prices start from £4.00 per glass

Below is a selection of drinks which are available to add on to your package. Please choose one choice from the list below for your drinks reception and/or toasts.

- Buck's fizz
- Kir royal (crème de cassis topped with champagne)
- Prosecco
- Champagne
- Traditional pimms & lemonade
- Cocktail & mocktail*

*special glassware may need to be purchased this will occur an additional charge

Canapé package

Prices start from £1.50 per item Below is a selection of canapés which are available to add on to your package. Please choose a minimum of 5 items from the list below for your canapé menu.

- Mini duck spring rolls
- Salmon & cream cheese blinis
- Mini yorkshire puddings with beef & horseradish
- Breaded king prawns w/ sweet chilli dip
- Cherry tomato, red onion bruschetta (v)
- Blue cheese & chutney tartlets (v)
- Chicken satay on skewers w/ peanut dip
- Mini vegetarian samosas (v)
- Asparagus, sun dried tomato & mushroom tartlet (v)

Cheese station & late night snacks

Prices start from £4.00 per person Don't forget to maintain your guest's energy for the dance floor... So ensure you fill their bellies with some of our scrumptious late night snacks.

Cheese station (v) Three cheeses; grapes & apples; mixed crackers & breads served with a selection of chutneys Bacon or sausage butties Chip butties (v) Pizza slices (meat & vegetarian options available)

Weddings at



Spit Roast Hog Served in a roll, apple sauce, crackling, sage & onion stuffing

> Vegetarian Option Goats Cheese & Red Onion Bundle (v) Wrapped in Crisp Filo Pastry

Tuna, Sweetcorn & Mayonnaise Pasta Salad Mushroom, Red Onion & Tomato Dressed in Honey & Mustard Mixed salad A Selection of Quiches Broccoli & Cheese, Mediterranean Vegetable, Tomato & Basil and Cheese & Onion Coleslaw Beetroot Potato and Chive Salad Hot New Potatoes Lattice Fries Mixed Dips & Sauces

Dessert (Served to your table)

White Chocolate & Blackcurrant Florette Tropical Fresh Fruit Salad Golden Nugget Honeycomb Cheesecake

All served with West Country Cream or Custard

We cater for gluten free, vegan & vegetarian guests – please ask for further details

The menu price includes: hire fee, catering staff, cutlery, standard glassware, white table cloths, tables & chairs