



ASHTON COURT HOTEL

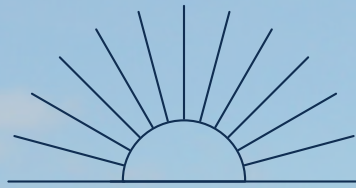
FUNCTION PLANNER
MENU SELECTION/SUGGESTIONS

ISSUE 004
JANUARY 2023 - DECEMBER 2025

5-6 LOUISA TERRACE, EXMOUTH, DEVON EX8 2AQ | 01395 263002

reception@ashtoncourthotel.co.uk

HAVE YOUR SPECIAL EVENT AT



ASHTON COURT
HOTEL



3 COURSES
ONLY
£39.50PP

2 COURSE
LUNCHEON
DINNER
£32.50PP



Please see a sample of our 'fixed-price' function special-occasion menu options to create your own bespoke menu. Unless stated, all items are within the fixed-price, thereby making selection and budgeting a relatively simple process.

For ease of operation, many functions are 'no choice' menus, so you would select a 'safe' choice for everyone - no fuss - as no pre-ordering is necessary (but main course vegetarian/vegan options are always available on the day). For 2 or 3 option choice menus, choose x2/3 options for each course, and obtain pre-order choices from your guests (seating plan necessary).

NB. In all cases, minimum 30 persons charging applies.

Note: All Lunchtime and Evening functions (parties of 30 people or more) are usually three courses (plus tea/coffee). Should you require canapés and/or a Finger Buffet, we have an extensive selection for you to choose from.

ADDITIONAL MENU CHOICES VEGAN AND SPECIAL DIETARY

Hot and cold buffet also available. Please ask

Pre-orders/selection is essential. Tea/coffee included
No extra charges for multiple menu options choices (max 3 per course). No extra charge for Friday or Saturday function. No charges for parking (subject to availability).

Exclusive use of spectacular Exe-estuary/sea-facing
Coronation Gardens

ONLY FUNCTION EXTRAS

Evening DJ or entertainment if required
All alcoholic and non-alcoholic beverages (excluding tea/coffee) (Drinks package available)
Our Function Coordinator will be pleased to discuss various options

CELEBRATE THE ENGAGEMENT
of

Rachel & Jason

SATURDAY 1ST AUGUST 2023

To all of our special friends.
Please make your selection by ticking the box,
placing your names in the space provided and returning the
form to us, or telephone us with your selection on:
01395 000000. Lots of love Rachel and Jason

FIRST COURSE

Fanned Melon & Orange Platter
served with a mango coulis

Sautéed Garlic Mushrooms
with a creamy sauce, served on a Rosemary crouton with mixed leaves

MAIN COURSE

Roasted Topside of Beef
with Yorkshire pudding and horseradish tartlet and gravy

Roasted Crown of Devon Turkey
with cranberry sage and onion stuffing and pigs in blankets

Spinach and Ricotta Tortellini
served bound in a pesto cream with sun-blushed tomatoes and fresh parmesan

TO FINISH

Two-tone Belgian Chocolate Torte
light and dark chocolate, blended with Devonshire clotted cream

Hot Apple Strudel
with butterscotch sauce and served with vanilla ice cream

Coffee or Tea and Luxury Chocolates

NAME..... NAME.....

TICK THE BOXES ABOVE YOUR NAME

SAMPLE CHOICES

CREATE YOUR OWN BESPOKE FUNCTION MENU

FIRST COURSE

Fixed-price - unless supplement stated

DAILY SOUP OF GOODNESS
(see list of soups for choices) Served with Crusty Rolls

**FANNED MELON
& ORANGE PLATTER**
with mango coulis

LOCAL FISH CAKES
with a lemon and lime salsa

LOBSTER BISQUE SOUP ^{£2 supplement}
suitably laced with brandy and cream and
served with homemade crusty bread and salted butter

**PORT & CINNAMON
MULLED MELON**
with spiced and sliced orange

SAUTÉED GARLIC MUSHROOMS
with a creamy sauce served on a Rosemary
crute with mixed leaves

ITALIAN TUNA
with Cannelina Beans and Pasta Salad served with
sour-dough bread

OPTIONAL FISH COURSE

One selection only please

FILLETS OF PLAICE ^{£10 supplement}
Mornay rolled in Spinach

**TRADITIONAL
PRAWN COCKTAIL** ^{£1 supplement}
with Marie-Rose sauce on a bed of shredded lettuce
with fresh lemon and brown bread

EGG & PRAWN MAYONNAISE
with diced tomato, lettuce and brown bread

CORONATION CHICKEN
served with toasted crusty seeded bread and watercress

**FANNED AVOCADO
WITH PRAWNS** ^{£1 supplement}
served with toasted sesame seed dressing

**AVOCADO & SMOKED
BACON SALAD**
served with garlic croutons
and drizzled with pesto vinaigrette

TOASTED GOATS CHEESE
with crisp salad leaves and fruity chutney
and served with an orange and herb dressing

SOLE ROULADE ALSACE ^{£12 supplement}
with white wine and grapes

PALATE CLEANSER

TANGY CHAMPAGNE SORBET ^{£5 supplement}



MAIN COURSE

Fixed-price - unless supplement stated. All main courses are served (where appropriate) with a selection of fresh vegetables and roasted or new potatoes

ROASTED LOCAL PORK

Apple Sauce & Sage & Onion Stuffing. Served with a delicious rich gravy

SLOW BRAISED LAMB HOCK NORTH - AFRICAN

on a risotto of wild mushroom and cous cous with a rich gravy

CHAR - GRILLED LAMB CUTLETS

with rosemary, on a bed of mash in a rich mint-gravy sauce

ROASTED CROWN OF DEVON TURKEY

with cranberry sage and onion stuffing and pigs in blankets

ROASTED BREAST OF CORN - FED CHICKEN

with Cranberry and Orange Stuffing
served with smoked bacon rolls and a yummy gravy

NORMANDY CHICKEN BREAST

filled with Brie, flamed in brandy and finished with an apple cream sauce

PEPPERED CHICKEN BREAST

finished in a rich and creamy pepper sauce

ROASTED TOPSIDE OF BEEF

with Yorkshire pudding & horseradish tartlet and gravy

STEAMED MONKFISH

& KING PRAWNS ^{£5 supplement}
scented with lemon grass, chilli and lime . Served with lemon and parsley rice

BAKED SALMON FILLET

on a bed of buttered spinach and finished with a Noilly Prat sauce

MAIN COURSE VEGETARIAN OPTIONS

Fixed-price unless supplement stated

BAKED VEGETABLE TART

on apple cream sauce with a hint of mint

BAKED TOMATO & COURGETTE CANNELLONI

with melting Mozzarella

MEDITERRANEAN ROASTED VEGETABLES

in a crisp filo basket with pesto cream

PARSNIP, PARMESAN AND POTATO ROSTI

served with stir-fried leeks and cabbage
and finished with a garlic and chive cream

MIXED VEGETABLE STRUDEL

with Sweet-Pepper Sauce, filo pastry rolled with herbed vegetables, served with asparagus spears on a sweet pepper and cream sauce

BAKED VEGETABLE STRUDEL

with a duo of sweet-pepper sauces and buttered asparagus

RAVIOLI OF GOATS CHEESE

and Ratatouille and pesto cream

CHARGRILLED AUBERGINE ,

Mushroom and Goats Cheese tower served with sun-blushed tomato and basil butter

CHARGRILLED POLENTA

with a Ragout of Wild Mushrooms and Asparagus
finished with parmesan shavings

DESSERTS

TWO-TONE BELGIAN CHOCOLATE TORTE

light & dark chocolate, blended with Devonshire clotted cream

HOT APPLE STRUDEL

with Butterscotch Sauce served with vanilla ice cream

OLDE ENGLISH SPOTTED DICK

with Devonshire custard

SELECTION OF SCRUMPTIOUS 'HOME MADE ICE CREAMS'

served with Devonshire clotted cream

CHEF'S EXTRA SPECIAL CHOCOLATE BROWNIE

served with vanilla ice cream

3 CHEESE SELECTION

with biscuits, celery, grapes and apple



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