

MENU CHOICES TO CREATE YOUR BESPOKE FUNCTION

FIRST COURSE

Fixed-price - unless supplement stated

Soup of your choice
(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.. £2.00 supplement
suitably laced with brandy and cream and
served with crusty bread and salted butter

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 crusty bread

Traditional Prawn Cocktail.. £1.00 supplement
with Marie-Rose sauce on a bed of shredded lettuce
with fresh lemon and brown bread

Egg and Prawn Mayonnaise
with diced tomato, lettuce and brown bread

Coronation Chicken
served with toasted crusty seeded bread and watercress

Avocado and Smoked Bacon Salad
served with garlic croutons
and drizzled with pesto vinaigrette

PALATE CLEANSER

Tangy Lemon Sorbet.. £5.00 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 Moroccan Lamb

with roasted vegetables and cous cous with a rich gravy

Roasted Crown of Devon Turkey

with cranberry sage and onion stuffing and pigs in blankets

Roasted breast of Chicken with Cranberry and Orange Stuffing

served with bacon rolls and a rich gravy

Peppered Chicken Breast

finished in a rich and creamy pepper sauce

Roasted Topside of Beef

with Yorkshire pudding & horseradish tartlet and gravy

Baked Salmon fillet

on a bed of buttered spinach and finished with a prawn and prosecco sauce

MAIN COURSE VEGETARIAN OPTIONS

Fixed-price unless supplement stated

Chefs very special Nut Loaf

with vegetable gravy

Herbed baked Tomato and Courgette Pasta

with melting Mozzarella and garlic bread

Mediterranean roasted Vegetables

served with sous sous and a harissa sauce

Vegetable Lasagne

served with stir-fried leeks and herbed bread

Spinach and Potato Curry

with cumin rice and naan bread

Stuffed Peppers

with a duo of sweet-pepper and rustic tomato sauces

DESSERT

Rich Belgian Chocolate Torte

smooth chocolate, blended with Devonshire clotted cream

Hot Apple Strudel with Butterscotch Sauce

served with vanilla ice cream

Selection of scrumptious 'Home Made Ice Creams'

served with Devonshire clotted cream

Zing Lemon Tart

served with a raspberry coulis and vanilla ice cream

Traditional Apple and Raspberry Crumble

served with custard or vanilla ice cream

Belgium Chocolate Fudgecake

served with a warm chocolate sauce

Chef's Extra Special Chocolate Brownie

served with vanilla ice cream

Fresh Fruit Salad

served with Devonshire clotted cream

3 Cheese Selection

with biscuits, celery, grapes and apple

THE ABOVE SELECTION IS JUST A SMALL CHOICE OF THE MANY OPTIONS

Please see sample menus or discuss alternatives with our function planner.