

FOLLOWING the ENGAGEMENT
of
ROSE & JASON

Saturday 1st August 2023

**CELEBRATION
ASHTON COURT HOTEL, Exmouth**

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 Devon Turkey
with cranberry sage and onion stuffing and pigs in blankets

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

*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 888888.*

NAME

NAME

YOUR NAME HERE

EXAMPLE OF OTHER OPTIONS AVAILABLE

Starters

Leek and Potato Soup

served with homemade bread

Local Fish Cakes

served with a lemon and lime salsa

Fresh Sliced and Diced Melon and Compote of Fruits

served with a mango coulis

Main Courses

Peppered Chicken Breast

finished in a rich and creamy pepper sauce

Baked Salmon Fillet

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

Char Grilled Lamb Cutlets

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

Desserts

Cheese and Biscuits

a selection of local (and not so local) cheese

Chef's Extra Special Chocolate Brownie

served with vanilla ice cream

Baked Apple Strudel

with Cinnamon Anglaise

Including unlimited Coffee

SAMPLE CHRISTMAS FUNCTION MENU

ASHTON COURT HOTEL

2 Course Dinner £35.00 3 Course Dinner £39.50

Please place your names in the spaces provided and select any one of each of the following three courses by ticking the boxes below, and return to:

Name

Name

Starters

Broccoli Soup with Goats Cheese and Walnut

Prawn Cocktail with Avocado and Apple Puree
with Scottish smoked salmon and dill

Pearls of Melon
with a cool minted champagne syrup

Main Course

Baked Supreme of Salmon
with roasted new potatoes, spinach and chive fish cream sauce

Slow-cooked Topside of British Beef
with Yorkshire pudding and horseradish sauce and Red Wine Gravy

Traditional Roasted Devon Turkey
with all the festive trimmings

Goats Cheese, Olive and Sun-Dried Tomato Tart
with a mixed salad, balsamic vinegar and new potatoes

Desserts

Warm Chocolate Brownie
with lashings of rich chocolate sauce & vanilla ice-cream

Steamed Christmas Pudding
with brandy sauce, topped with Devonshire clotted cream

Lemon Tart
with a citrus Chantilly cream

Unlimited Coffee and Mince Pie

SAMPLE MENU

OLD BOYS INVESTMENT CLUB

Christmas - 'LADIES NIGHT'

at

ASHTON COURT HOTEL

Louisa Terrace

Exmouth

on

Tuesday, December 9th 2025

7.00pm for 7.30pm

First Course

Lobster Bisque Soup

*suitably laced with Brandy and Cream and
served with Homemade Crusty Bread and Salted Butter*

- or -

Creamy Garlic Field Mushrooms

served in a Crisp Filo Pastry Basket with crispy Salad Leaves

- or -

Port and Cinnamon Mulled Melon

with Spiced and sliced Oranges

Middle Remove

Tangy Champagne Sorbet

Main Remove

Roasted Devon Turkey breast with Pecan Nut
and Apple Herb Stuffing
*served with Brown Rice, Cranberry Dressing,
Corn Kernels and Giblet Gravy*

- or -

Mustard Glazed Aberdeen Angus Roasted Beef
*with Horseradish Tartlet, Herbed Yorkshire Puddings
and a rich Red Wine and Scrummy Gravy*

- or -

Gently Poached Scottish Salmon Fillet
on a Fragrant Thai Risotto with a Ginger and Noilly Prat Sauce

- Vegetarian Option-

Mixed Vegetable Strudel with Sweet Pepper Sauce
served with Asparagus Spears on a Sweet Pepper and Cream Sauce

Puddings

Traditional Steamed Christmas Pudding
with Clotted Cream or Custard - or both!

- or -

Rich Dark Chocolate Rum and Walnut Torte
with Blackcurrant Coulis and Strawberry

- or -

Brandy Snap Manger
*with Wild Berry Sorbet and topped with Fresh Fruit
and 'Bethlehem' Clotted Cream*

Filter Coffee, luxury Chocolates and Mince Pies
with even more Clotted Cream.

The Cycle Club of Exmouth Oldies

Bi-centenary Dinner

at

Ashton Court Hotel

5-6 Louisa Terrace

Exmouth, EX8 2AQ

on

Monday, 30th June 2026

7.00pm for 7.30pm

*Please enter your name/s below, tick alongside your preferred option and return by
27th June 2026 to: Old bones, 27 Riders Parade, Exmouth EX8 1AG*

Name

Name

1st Lap

Pea and 'British' (Porky Down) Ham Soup
with homemade bread and best butter

or

Sautéed Garlic Mushrooms
in a Creamy Sauce in a Crisp Filo Basket with Bacon & Spinach

2nd Lap

all served with a selection of fresh Potatoes and Vegetables

Roasted Devon Turkey with Cranberry Sauce & Sage & Onion Stuffing
with Smoked Bacon Rolls and Traditional Gravy

or

Traditional British Roast Beef
*with Horseradish Tartlet, Herbed Yorkshire Puddings
and Red Wine Gravy*

or

Mixed Vegetable Strudel with Sweet Pepper Sauce
*Filo Pastry Rolled with Herbed Vegetables, served with Asparagus Spears
on a Sweet Pepper and Cream Sauce*

3rd Lap

Best Bramley Apple Crumble
with Devon Clotted Cream and Custard

or

Olde English Spotted Dick
with Custard and Devon Clotted Cream

4th Lap

Cheese Selection
*Local and nearby County Cheeses
served with Biscuits, Celery and Apple*

Unlimited after Dinner Fresh Coffee
served with luxury biscuits