

COMPLETE CELEBRATION MENU

CANAPES & PETIT FOUR | THREE-COURSE CHOICE MENU | EVENING BUFFET

[choose two menu options per course, to then send to your guests for their pre-order]

Pre-orders must be received up to one month prior to the wedding date and you must print your guest's choices on place-cards on the day.

STARTERS [choose two]

Pressed ham hock terrine, pickled vegetables, sour dough toast
 Duck liver parfait, plum chutney, frisee salad, toasted brioche
 Crayfish, prawn and avocado salad
 Cured salmon fillet, cucumber gel, watercress and fennel salad
 Goats cheese and beetroot salad, candied walnuts, balsamic
 Butternut squash and sweet potato soup, toasted pine nuts, chive crème fraiche
 Roasted tomato soup, basil oil, croutons
 Leek and potato soup, cheese crouton

MAINS [choose two]

Holsworthy pork belly, braised shoulder, black pudding, cabbage and bacon, cider jus
 Devonshire sirloin of beef, Yorkshire pudding, thyme roast potatoes, seasonal vegetables
 Supreme of chicken, prosciutto ham, potato puree, cavolo nero, chicken jus
 Cod fillet, herb crust, fondant potato, baby spinach, lobster cream
 Salmon fillet, roasted new potatoes, fine beans, saffron cream sauce
 Wild mushroom risotto, truffle butter, micro herbs
 Baked aubergine, ratatouille vegetables, herb crust

DESSERTS [choose two]

White chocolate and raspberry cheesecake
 Strawberry panna cotta, meringue, strawberry sorbet
 Brioche treacle tart, clotted cream ice cream
 Dark chocolate fondant, chocolate crumb, vanilla seed ice cream
 Glazed crème brulee, star anise short bread biscuit
 Seasonal mess - meringue, clotted cream, fruit gel, sorbet
 Cheese plate, selection of local and British cheese, chutney and biscuits

CANAPES AND PETIT FOUR

[see Canapés & Petit Four menu for options]

Canapés: choose three

Petit Four: choose three

EVENING BUFFET

[including the following]

Assorted selection of sandwiches
 Chicken goujons with a garlic mayonnaise dip
 Cumberland sausages with mustard mayonnaise
 Selection of vegetarian and meat quiche
 Grilled tomato and mozzarella bruschetta
 Roast potatoes

PRICE PER
PERSON
£99.99

OFF PEAK
£79.99
CHILDREN
£39.99

EVENING
GUEST £19