

## Canapés Menu

Choose five canapés from £ 5.75 per person - All prices are subject to VAT

### Meat

- Lamb Tikka in cucumber cups with yoghurt & mint
- Rare roasted beef & horseradish tartlets
- Szechuan Pepper Chicken with tomato chilli jam
- Avocado & Crisp Bacon on pumpernickel
- Hallumi wrapped in bacon



### Fish

- 'PLT' Mini Prawn, lettuce & tomato sandwich
- Sushi Rolls ( Japanese rice wrapped in seaweed)
- Rye Bread topped with smoked salmon & dill cream



### Vegetarian

- Mini Goats cheese & thyme tart (V)
- Ricotta & Spinach filo triangles (V)
- Parmesan & rosemary shortbread with roasted cherry tomato (V)
- Crushed broad bean & pea bruschetta (V)
- Brie, Pesto & Cherry Tomato Tart (V)
- Homemade root vegetable crisps (V)

All prices are subject to VAT

## Cold Fork Buffet Menu

From £ 16.00 per person - All prices are subject to VAT

**Buffet** (Please select Four Buffet items)

Honey Roast West country Gammon & Pineapple

West Country Roast Beef & Horseradish Cream

Roast Turkey breast with cranberry sauce

Dressed fresh salmon served with lemon & watercress mayonnaise

Supreme of Chicken with fresh herb stuffing

Gruyere & Red Pepper Roulade (V)

Salmon & Watercress Quiche ( Made with free range eggs)

Rocket, Mushroom & Bacon Tart

Platter of continental meats to include salami, chorizo and prosciutto

Platter of Smoked salmon, mackerel, crab & prawn served with a lime dressing



**Salads** (Please choose Four salads )

Mixed Leaf Salad with Vinaigrette Dressing

Green Salad with Mange Tout, Honey & Mustard Dressing

Tomato & Basil Salad

Coleslaw ( Carrot, Cabbage & apple)

Carrot, Orange & Sesame Salad

Wild Rice with Peppers

Puy lentil, spiced roast carrot & feta salad

Greek Salad

Italian Bean & olive salad

Spinach & walnut salad with blue cheese dressing

Mexican salad with tortilla croutons

Bulgar wheat & roasted vegetable salad

Summer Chickpea Salad

Pasta salad with cherry tomato & fresh herbs

Mushroom couscous

Our Barbeque menu includes either warm new potatoes and mint or a potato salad with a selection of freshly baked bread. All prices are subject to VAT

## Finger Buffet Menu

All prices are subject to VAT

### Menu A - £ 7.95 per person

Selection of Sandwiches Served on Brown and White Bread  
Homemade Seasonal Vegetable Quiche (V)  
Mini Savoury Scones Topped with Creamy Brie and Black Grapes (V)  
Duck Spring Roll served with Plum Dipping Sauce  
Prawn & Smoked Salmon Tartlets  
Profiteroles Filled with Coronation Chicken & Apricot  
Crudités and Dips (V)



### Menu B - £ 7.95 per person

Selection of Sandwiches Served on Brown & White Bread  
Mini Savoury Scones Topped with Smoked Salmon  
Jalapeno Pepper & Cream Cheese Scrunchies (V)  
Profiteroles Filled with Prawns in a Dill Mayonnaise  
Yorkshire Puddings Filled with Rare Roast Beef & Horseradish Cream  
Welsh Rarebit Toasts topped with Cherry Tomato (V)  
Crudités and Dips (V)

### Menu C - £ 8.95 per person

Selection of Sandwiches Served on White and Brown Bread  
Homemade Vegetable Quiche (V)  
Blinis topped with Coronation Chicken & Apricot  
Chargrilled Mediterranean Vegetable Crostini (V)  
Yorkshire Puddings Filled with Rare Roast Beef and Horseradish Cream  
Individual Tartlets Topped with Prawns in a Dill Mayonnaise  
Mozzarella, Tomato & Olive Skewers (V)  
Mini Scones Topped with Clotted Cream and Strawberry Jam (V)





Continued..... **Finger Buffet Menu**

**Menu D - £ 11.00 per person**

Selection of Sandwiches Served on White and Brown Bread  
Mini Savoury Scones Topped with Smoked Salmon and Cucumber  
Blinis topped with Roasted Peppers and Horseradish Cream (v)  
Honey and Mustard Chicken with Sweet Roasted Vegetable Skewers  
Profiteroles Filled with Rare Roast Beef and Creamed Horseradish  
Individual Tartlets Filled with Coronation Chicken & an Apricot Garnish  
Welsh rarebit Toasts Topped with Cherry Tomatoes and Pesto Oil (v)  
Selection of Oatcakes Topped with a Selection of West Country Cheeses and Black Grapes (v)  
Jalapeno Pepper & Cream Cheese Scrunchies (V)  
Fresh Fruit Platter and Mini Chocolate Brownies Topped with Fresh Raspberries



**Finger Desserts - £ 3.10 per person**

Please choose 3 from the following -

Chocolate Brownies  
Strawberry Shortbread  
Fresh Cream & Chocolate Choux Buns  
Scone topped with Clotted Cream & Strawberry Jam  
Chocolate Dipped Strawberry Skewers  
Bakewell Tart  
Fresh Fruit Kebabs

**All prices are subject to VAT**

## Starters Menu

From £5.50 per person- All prices are subject to VAT

Local Crab and Prawn salad with lightly spiced avocado and Crisp salad leaves

Confit Duck terrine, toasted date & walnut bread with home made Tomato and fennel chutney

Home made Seasonal Soup served with fresh baked bread



Warm Leek & Three cheese tart with grilled Peach & Rocket salad

Plate of Smoked Salmon, soft boiled Quail eggs, rocket & parmesan crisps with Shallot & Lemon dressing

Smoked Chicken salad with crispy Pancetta, Sun Blushed Tomato and fresh Basil Pesto

Moules Marinière using Exmouth Mussels steamed in a fresh cream and white wine sauce accompanied by a freshly baked French baguette

Seared Fresh Tuna Niçoise salad with Garlic mayonnaise

All prices are subject to VAT



## Main Course Menu

From £ 14.50 Meat/Fish and £12.50 Vegetarian per person - All prices are subject to VAT

### Meat/Fish



Slow Roasted Pork Belly served with pea and creamy potato mash, accompanied by a Caramelised Apple sauce

Herb Crusted Rack of English Lamb Served alongside a tower of creamy Dauphinoise potato bake

Roasted Chicken Breast, Stuffed with apricots and pine nuts in a white wine sauce served on a herbed potato rosti

Homemade Beef & Otter Ale Pie Served with Horseradish creamy Mash and a rich Beef Gravy

Pork Loin marinated in fresh ginger and soy sauce a top a pile of fluffy Brown Rice & Fresh Spring Greens

Roasted Fillet of Beef with a Green Peppercorn Sauce and delicious buttery sauté potatoes

Oven poached Salmon with a caper and lemon cream sauce, quinoa, snow peas and delicate asparagus tips



### Vegetarian

Roasted Vegetable Wellington in golden puff pastry with a roasted cherry tomato jus

Mushroom Stroganoff on a bed of fluffy basmati rice

Roasted Halloumi stuffed peppers with a chargrilled vegetable couscous



All prices are subject to VAT



## Dessert Menu

From £ 5.25 per person- All prices are subject to VAT

White chocolate and raspberry cheesecake with a  
Fresh white peach sauce.

Zesty Lemon Tart with shortcrust base,  
delicious raspberry coulis & Devon clotted cream

Rich Ginger Sponge Cake, exotic fresh mango salsa  
and a spiced whipped cream

Baileys Crème Brûlée with Orange cream shortbread fingers.



Warm Chocolate Brownie, drizzled with a rich hot  
chocolate sauce and Devon clotted cream

Double chocolate and cherry trifle with a  
honeycomb cream and tuille biscuits.

Fresh ripe strawberries, lightly dusted with sugar and  
topped with Devon Clotted Cream

Fresh Raspberry Trifle, with custard, whipped cream  
and topped with roasted Hazlenuts

Pear & Local Blackberry Crumble served with custard  
or pouring cream

All prices are subject to VAT



## BBQ Menu

From £ 15.00 per person - All prices are subject to VAT

### Barbeque (Please select Three Barbeque items)

Pork steaks marinated in olive oil & rosemary  
Mediterranean Chicken Breast  
Fresh salmon fillet in a lemon & lime marinade  
4oz Rump Steak  
Marinated Lamb Kebabs  
Devonshire herbed Sausages  
Moroccan spiced Lamb Burger  
Sizzling spare ribs with BBQ sauce  
Chicken tikka skewers  
Gammon Steak with sweet horseradish sauce



### Salads (Please choose Three salads )

Mixed Leaf Salad with Vinaigrette Dressing  
Green Salad with Mange Tout, Honey & Mustard Dressing  
Tomato & Basil Salad  
Coleslaw ( Carrot, Cabbage & apple)  
Carrot, Orange & Sesame Salad  
Wild Rice with Peppers  
Puy lentil, spiced roast carrot & feta salad  
Greek Salad  
Italian Bean & olive salad  
Spinach & walnut salad with blue cheese dressing  
Mexican salad with tortilla croutons  
Bulgar wheat & roasted vegetable salad  
Summer Chickpea Salad  
Pasta salad with cherry tomato & fresh herbs  
Mushroom couscous

Our Barbeque menu includes either warm new potatoes and mint or a potato salad with a selection of freshly baked bread. All prices are subject to VAT



## Big Pan Menu

£11.00 Per Person-All prices are subject to VAT

**Paella** Traditionally cooked Paella rice using locally sourced fish and seafood, fresh peppers and onions and bursting with Spanish flavours.

**Jambalaya** A Cajun style slow cooked dish, using chicken with chorizo sausage and rice to soak up all of those delicious juices.



£10.00 Per Person-All prices are subject to VAT

**Stir Fry** A choice of marinated meats cooked with fresh vegetables in an Chinese sauce with noodles.

**Curry** A fragrant Indian sauce smothers your choice of Westcountry meat topped with fresh coriander and fluffy white Basmati rice.

£5.00 Per Person - All prices are subject to VAT

**Canapes** A selection of home made bite sized savoury delights

**Desserts** Mouthfulls of homemade sweet and scrumptious treats

All of the above dishes are available as vegetarian . Minimum order for 30 people.  
The prices listed come with two members of staff to cook and serve your meal and the required equipment, cutlery, crockery and serviettes.

2 Course special price: £14.00 or/3 Course special price: £17.00 per Person

All prices are subject to VAT

## Sandwich Lunch Menu

All prices are per person + VAT

### MENU A £ 2.65

Platter of Brown & White Sandwiches, Baguettes or Wraps

### MENU B £ 3.50

Platter of Brown & White Sandwiches, Baguettes or Wraps & Homemade Cakes

### MENU C £ 3.70

Platter of Brown & White Sandwiches, Baguettes or Wraps & Seasonal Fresh Fruit

### MENU D £ 3.85

Platter of Brown & White Sandwiches, Baguettes or Wraps & Fresh Fruit Kebabs

### MENU E £ 4.55

Platter of Brown & White Sandwiches, Baguettes or Wraps & Homemade Cakes with Seasonal Fruit



### Sandwich fillings

Egg & Watercress Mayonnaise (v)	Egg & Bacon Mayonnaise
Chargrilled Vegetables (v)	Cheddar Cheese & Tomato Chutney (v)
Cheddar Cheese with Onion Marmalade (v)	Brie & Bacon
Tuna & Cucumber Mayonnaise	Tuna & Sweetcorn Mayonnaise
Baked Ham & Apricot Chutney	Baked Ham & Onion Marmalade
Roast Beef & Horseradish Cream	Sausage with Sweet Chilli
Fresh Salmon with Lemon Mayonnaise	Chicken with Pesto
Roast Chicken & Bacon	Coronation Chicken
Bacon, Lettuce & Tomato (BLT)	Smoked Salmon with Cream Cheese & Chives
Fresh Salmon with Lemon Mayonnaise	Roast Chicken, Watercress & Caesar dressing

## Finger Buffet Lunch Menu

All prices are per person + VAT

Menu 1 £ 6.20

Choose 4 types of Sandwiches and 4 items from other list

Menu 2 £ 6.60

Choose 4 types of Sandwiches and 5 items from other list

Menu 3 £ 7.00

Choose 4 types of Sandwiches and 6 items from other list

Menu 4 £ 7.45

Choose 4 types of Sandwiches and 7 items from other list

### Selection of Brown & White Sandwiches

Egg & Watercress Mayonnaise (v)	Egg & Bacon Mayonnaise
Chargrilled Vegetables (v)	Cheddar Cheese & Tomato Chutney (v)
Cheddar Cheese with Onion Marmalade (v)	Brie & Bacon
Tuna & Cucumber Mayonnaise	Tuna & Sweetcorn Mayonnaise
Baked Ham & Apricot Chutney	Baked Ham & Onion Marmalade
Roast Beef & Horseradish Cream	Sausage with Sweet Chilli
Fresh Salmon with Lemon Mayonnaise	Chicken with Pesto
Roast Chicken & Bacon	Coronation Chicken
Bacon, Lettuce & Tomato (BLT)	Smoked Salmon with Cream Cheese & Chives
Fresh Salmon with Lemon Mayonnaise	Roast Chicken, Watercress & Caesar dressing

### Other Items

Vegetarian Quiche (v)	Chicken Breast Nuggets
Cocktail Sausage Rolls	Cocktail Pasties
Mini Poppadums with Chicken & Mango Chutney	Platter of Cheeses with Celery (v)
Individual Pepperoni Pizza	Assorted Filled Savoury Tartlets
Mini Duck Pancakes with Plum Dipping Sauce	Vegetarian Frittata Squares
Profiteroles filled with Prawns in dill	Platter of Crudités with Dips (v)
Jalapeno Pepper & Cream Cheese Scrunchies (v)	
Mini Savoury Scones topped with Herb Cream Cheese, Parma Ham	
Mini Savoury Scones Topped with Creamy Brie and Black Grapes (V)	
Cocktail Sausages with Sweet Chilli Dipping Sauce	
Cocktail Oatcakes topped with Westcountry Cheese & Cucumber Relish	
Fresh Fruit Bowl	Homemade Cakes

We have a selection of specially prepared items for special dietary requirements, (Vegan, vegetarian, gluten free etc.)