

***Sample Dinner Party/Wedding Menus***  
***£52.50 per person, incl VAT***

Our dinner party menu includes canapés, starter,  
main course and dessert.

These menus are designed to give you examples of our dishes.  
If you book a wedding of over 30 guests with us, we will invite you to meet with  
Head Chef, to design your own bespoke menu.

***A selection of our starters***

**Fish starters**

Grilled gilthead bream on saffron and herb risotto

Smoked salmon mousse cucumber and toasted dill bread

Black tiger prawn salad with a sesame dressing and Thai puree

Beetroot cured salmon horseradish dressing

**Meat starters**

Terrine of duck with marinated figs and orange salad toasted onion bread

Warm crispy belly pork salad with a truffle dressing

Crispy chicken thigh with celeriac and watercress salad

Roast pigeon breast on home grown butternut squash risotto

**Vegetarian starters**

Whipped Vulscombe goats cheese mousse, pickled beetroot and gingerbread

Home grown butternut squash risotto with sage brown butter

Tomato and mozzarella tart with basil dressed salad

Selection of seasonal soups

## **A selection of our main courses**

### **Fish main course**

Grilled fillet of lemon sole with crab and saffron sauce

Pan fried sea bream with chorizo, olives and tomato

Grilled halibut with Thai red curry and fragrant rice

Cornish cod with white bean and bacon chowder

### **Meat main course**

Breast of free range chicken stuffed with prosciutto and spinach mousse,  
served with a red wine sauce

Best end of Devonshire lamb with fondant potato

Breast of Creedy Carver duck with figs and orange

Roast guinea fowl breast with a brandy cream sauce

Roasted sirloin of beef, mushroom ragu and parmesan polenta

Braised pork belly with apple and black pudding

Breast of free range chicken with a tarragon and cream cheese salad and citrus dressing

### **Vegetarian main course**

Tartlet of asparagus, poached quails eggs and truffle hollandaise

Mediterranean vegetable gateau with a tomato and basil sauce

Cream cheese and tarragon risotto with smoked beetroot and horseradish

**A selection of our desserts**

White chocolate and raspberry assiette

Bitter chocolate, passion fruit and banana assiette

Summer berry assiette

Sticky toffee pudding with Devonshire clotted cream

Vanilla mousse with poached pear and pear sorbet

Lemon tart with a blueberry compote

Baked New York cheesecake with an elderflower and berry salsa

Treacle tart with Devonshire clotted cream

Chocolate mousse served with strawberry and rosewater parfait

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A selection of West Country cheeses is available as a dessert choice or as an additional course at £8.00.