

Evening Menu

Cream of Broccoli and Stilton Soup

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Smoked Salmon and Prawns served with Lemon Mayonnaise
and Dressed Leaves

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Fan of Melon with Fruit Compote and Raspberry Sorbet

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Devonshire Topside of Beef braised in Cracked Black Pepper and cream sauce

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Braised Leg of Lamb in a Redcurrant & Rosemary Jus

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Chicken Breast served with Mushroom, White Wine and Cream Sauce
with a hint of tarragon

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Poached Salmon Steak with Buttered Asparagus and Tomato Hollandaise

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Vegetarian option available

All served with a selection of potatoes and fresh seasonal vegetables

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Raspberry Meringue Roulade

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Lemon Posset

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Sticky Toffee Pudding with Clotted Cream

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Fresh Fruit Salad

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Cheese & Biscuits served with Pineapple Chutney

oOo

Coffee & Mints

3 Course Meal: £21.50 per head

*Please choose 2 main and 3 sweet options for the whole group
which need to be pre-ordered 2 weeks prior to your function*

2 Course Meal: £18.95 per head

Carvery Menu

Classic Prawn Cocktail served with a Marie Rose Sauce

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Smoked Mackerel Pate with Dressed Leaves

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Butternut Squash and Carrot Soup

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Creamy Garlic Mushrooms

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Roast Topside of Beef with Yorkshire Pudding and Horseradish Sauce
Roast Potatoes and Fresh Seasonal Vegetables

plus a choice of

Roast Loin of Pork with Sage & Apricot Stuffing and Apple Sauce

or

Roast Supreme of Turkey with Cranberry Sauce

or

Devonshire Honey Roast Ham

oOo

Fresh Fruit Salad

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Banoffee Pie with Clotted Cream

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Raspberry Meringue Roulade

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Blackberry and Apple Crumble

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Cheese and Biscuits with Pineapple Chutney

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Coffee & Mints

3 Course Meal: £19.50 per head

Please choose 2 Starters, 2 Meats and 3 Sweet options for whole group

2 Course Meal: £16.95 per head

Fork Buffet

Roasted Cold Meats, to include:

Topside of Beef

Gammon Ham

Supreme of Turkey

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Vegetarian Quiches

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Baked Jacket Potatoes

or

Buttered New Potatoes

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Wide Selection of Salads, to include:

Coleslaw with Apple & Celery

Risotto Salad

Curried Potato Salad with Chives

Oriental Salad

Mixed Leaves

£14.50 per person

A choice of any three of the following homemade desserts may be added

£4.25 per head

Fresh Fruit Salad

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Blackberry and Apple Crumble

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Lemon Posset

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Raspberry Meringue Roulade

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Coffee and Mints £1.25 per person

Medieval Banquet

Traditional slow roasted Pork Loin
with Sage and Mead Glaze

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Turkey Drumsticks

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Sticky Barbecue Ribs

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Oven Baked Jacket Potatoes

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Mixed Baby Leaves

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Celery, Apple, Sultana & Almond Salad

£13.95 per person

*A Choice of Homemade Sweets may be
added for £4.25 per person*

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Coffee and mints £1.25 per person



Supper Menu

Local Pork Sausages and Creamy Mashed Potato with Onion Gravy

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Mexican Style Chilli Con Carne
with Sour Cream and Grated Cheese

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Chef's Curry of the Day
for example Beef Bengal
with

Basmati Rice

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Spicy Onion Bahji

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Poppodums

~

Mini Tear Naan Bread

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Mango Chutney

~

Chipped Potatoes

£10.95 per person

Hot Dinner Buffet

*A Selection of Chef's Dishes of the Day
For example*

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Steak and Kidney Pie

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Pork braised in Brandy and Orange

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Lamb in a Mint and Tomato Sauce

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Venison Casserole

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Cottage Pie

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Fillet of Cod with a Cheese & Herb Crust

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Served with a Selection of Fresh Vegetables
and Sautéed Potatoes

Served from our Carvery Unit

£10.95 per person

Selection of Homemade Desserts
from our Sweetboard

£4.25 per person

Coffee and Mints

£1.25 per person