

Luxury

MENU PACKAGES

WE OFFER A SELECTION OF MENUS TO SUIT EVERY BUDGET.

MENU 1

House Soup

Please choose from the options menu

Trio of Chilled Melon

Fresh fruit and mango coulis

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CHOOSE ONE + VEGETARIAN OR VEGAN
FROM THE OPTIONS MENU

Roast West Country Beef

Yorkshire pudding, red wine jus

Roast Devonshire Turkey

Chipolata, cranberry sauce, rich gravy

OR

Traditional Carvery with Beef and Turkey
(Minimum 70 guests)

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Rich Chocolate and Salted Caramel Tart

Fresh Fruit Cocktail

Clotted cream

£30PP UP TO 70 GUESTS

£27PP FOR 70-120 GUESTS

£25PP OVER 120 GUESTS

ASHFORD SUITE

£25PP UP TO 40 PEOPLE

MENU 2

CHOOSE THREE INCLUDING SOUP OPTION:

House Soup

Please choose from the options menu

Prawn and Crayfish Cocktail

Marie Rose sauce, mixed leaves

Pressed Ham Terrine

Homemade piccalilli, toasted ciabatta

Chicken Liver Parfait

Orange marmalade, toasted sourdough

Tomato & Mozzarella Salad

Fresh basil, pesto dressing

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CHOOSE TWO + VEGETARIAN OR VEGAN
FROM THE OPTIONS MENU

Roast Devonshire Beef

Yorkshire pudding, red wine jus

Pan Fried Chicken

Spring onion mash, tarragon cream

Roasted Pork Belly

Celeriac Pomme Anna, West Country cider sauce

Herb Crusted Sea Bass

Crab risotto, white wine cream

Or any main course from menu 1

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CHOOSE THREE

Chocolate Brownie

Warm chocolate sauce, clotted cream

Vanilla Panna Cotta

Berry compote, shortbread

Raspberry Creme Brulee

Vanilla ice cream, pistachio praline crumb

Banana & Caramel Delice

Sticky toffee sauce, chocolate soil

Fresh Fruit Cocktail

Clotted cream

£35PP UP TO 70 GUESTS

£33PP FOR 70-120 GUESTS

£30PP OVER 120 GUESTS

ASHFORD SUITE

£30PP UP TO 40 PEOPLE

MENU 3

CHOOSE THREE INCLUDING SOUP OPTION:

House Soup

Please choose from the options menu

Prawn & Smoked Salmon Platter

Marie Rose sauce, mixed leaves

Chicken Liver Parfait

Orange marmalade, toasted sourdough

Goat's Cheese Mousse

Pickled vegetables, balsamic dressing

Antipasto Platter

Cured meats, olives, crusty bread, oil & balsamic

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CHOOSE TWO + VEGETARIAN OR VEGAN
FROM THE OPTIONS MENU

Beef Wellington

Madeira sauce

Breast of Duck

Red wine & redcurrant jus

Rack of Lamb

Mint & red wine jus

Herb Crusted Salmon

Crab risotto, white wine cream

Or any main course from menu 1 or 2

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CHOOSE THREE

Hazelnut & White Chocolate Tart

Strawberry mascarpone ice cream,
blackberry coulis

Vanilla Panna Cotta

Berry compote, shortbread

Belgian Chocolate Delice

Sour cherry compote, Chantilly cream

Passion Fruit Creme Brulee

Vanilla ice cream, pistachio praline crumb

Fresh Fruit Cocktail

Clotted cream

£40PP UP TO 70 GUESTS

£37PP FOR 70-120 GUESTS

£35PP OVER 120 GUESTS

ASHFORD SUITE

£35PP UP TO 40 PEOPLE

CHILDREN'S MENU

Age 3-12

½ price of the adults menu.

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THE BARNSTAPLE HOTEL

Please let us know any food allergies we should be aware of.

A Wide variety of MENU OPTIONS

WE KNOW YOU MAY WANT TO PERSONALISE YOUR CELEBRATIONS,
SO WE OFFER A VARIETY OF OPTIONS FOR YOU TO CHOOSE FROM.

SOUPS

Carrot & Coriander
Spiced Parsnip & Coconut
Cream of Tomato & Basil
Country Vegetable
Cream of Mushroom
French Onion
Leek & Potato
Cream of Asparagus

INTERMEDIATE

FISH (+£6.75PP)
Salmon Hollandaise
Sole Bonne Femme
Sole Veronique
SORBET (+£3.25PP)
Lemon
Champagne

VEGETARIAN OPTIONS

CHOOSE ONE PER COURSE
FOR YOUR WHOLE PARTY

STARTERS

Salt Baked Beetroot
Crispy goat's cheese
Crispy Poached Duck Egg
Bubble and squeak, saffron hollandaise sauce
Spicy Butternut Squash Falafel
Beetroot houmous, baby gem lettuce

MAINS

Borlotti Bean, Chickpea and Apricot Loaf
Garlic and thyme fondant potatoes, kale,
caramelised shallot jus
Quorn and Roasted Vegetable Penne Pasta
Tomato and mascarpone sauce
Pearl Barley and Beetroot Risotto
Caramelised onion puree, charred
butternut squash

DESSERTS

Warm Chocolate Brownie
Coconut ice cream
Peanut Butter and Chocolate Tart
Vanilla ice cream
Seasonal Fruit Pavlova
Raspberry fruit coulis

VEGAN OPTIONS

CHOOSE ONE PER COURSE
FOR YOUR WHOLE PARTY

STARTERS

Roasted Mediterranean Vegetable Tart
Sundried tomato puree, rocket
and pumpkin seed salad
Textures of Cauliflower
Pear puree, roasted celeriac, quinoa
Homemade Chickpea and Beetroot Cake
Puy lentils, mint and basil dressing

MAINS

Roasted Vegetable Lasagne
House salad
Warm Wholegrain and Smoked Tofu Salad
Fresh herb, mandarin and lime dressing
Smoked Mushroom Wellington
Potato galette, charred shallots,
truffle and tarragon sauce

DESSERTS

Homemade Lemon Tart
Raspberry ice cream, lime syrup
Peanut Butter Mousse
Cocoa nibs and hazelnut crumble
Ginger Spiced Meringue
Poached rhubarb, vanilla bean custard

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THE BARNSTAPLE HOTEL

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