



M E N U

& drink options

CARVERY

STARTER

House Soup

Please choose ONE from the Options Menu

Starter of your Choice

Please choose ONE from the Options Menu

MAIN

Traditional Carvery

Your choice of two meats (Beef, Pork, Turkey, Gammon)

Minimum 50 guests

Vegetarian or Vegan Dish

Please choose ONE from the Options Menu

OR

PLATED ROAST

Please choose one

Roast Silverside of Beef ^{GF?}

Yorkshire Pudding, Red Wine Jus

Roast Breast of Turkey ^{GF?}

Chipolata, Cranberry Sauce, Rich Gravy

Roast Loin of Pork ^{GF?}

Seasoning, Apple Sauce

DESSERT

Dessert of your Choice

Fresh Fruit Salad ^{GF VE?}

Clotted Cream

COFFEE & PETIT FOURS

2 Courses £29.50

3 Courses £34.50 per person

PERSONALISED

STARTER

Two Starters of your Choice

Please choose TWO from the Options Menu

PLUS

House Soup of your Choice

Please choose ONE from the Options Menu

MAIN

Two Mains of your Choice

Please choose TWO from the Options Menu

PLUS

One Vegetarian or Vegan Dish

Please choose ONE from the Options Menu

DESSERT

Two Desserts of your Choice

Please choose TWO from the Options Menu

PLUS

Fresh Fruit Salad ^{GF VE?}

Clotted Cream

COFFEE & PETIT FOURS

3 Courses £39.50 per person

VINTAGE

FINGER SANDWICHES ^{GF?}

Smoked Salmon | Egg & Cress

Gammon Ham | Cream Cheese & Cucumber

SAVOURY

Sausage Rolls ^{VE?} | Pasties

SWEET

Homemade Scones ^{GF? VE?}

Strawberry jam & clotted cream

Mini Battenburg

Victoria Sponge Cakes ^{GF?}

Mini Seasonal Fruit Pavlova ^{GF}

TEA & COFFEE

£24 per person

STARTER OPTIONS

SOUPS GF

Cream of Vegetable
Carrot & Coriander
Cream of Tomato & Basil
Leek & Potato
Cream of Mushroom

STARTERS

Prawn & Crayfish Cocktail GF?
Marie Rose sauce, mixed leaves
Pressed Ham Terrine GF?
Piccalilli, toasted ciabatta
Chicken Liver Parfait GF?
Real ale chutney, olive ciabatta toast
Tomato & Mozzarella Salad V GF
Fresh basil, balsamic dressing
Trio of Chilled Melon VE GF
Fresh fruit and mango coulis

MAIN OPTIONS

Roast Silverside of Beef GF?
Yorkshire pudding, red wine jus
Roast Breast of Turkey GF?
Chipolata, cranberry sauce, rich gravy
Roast Loin of Pork GF?
Seasoning, apple sauce
Pan Fried Chicken Breast GF
Spring onion mash, tarragon cream
Roasted Pork Belly GF?
Celeriac pomme Anna,
West Country cider sauce
Herb Crusted Sea Bass GF?
Crab arancini, white wine cream
Pan Fried Salmon Supreme
Tenderstem broccoli, pistachio crumb,
soy and honey dressing

DESSERT OPTIONS

Rich Chocolate &
Salted Caramel Tart
Vanilla ice cream
Vanilla Panna Cotta GF?
Berry compote, shortbread
Warm Chocolate Brownie VE? GF?
Chocolate ice cream
Lemon Tart VE?
Vanilla ice cream
Black Cherry Cheesecake VE? GF?
Pink peppercorn syrup
Orange & Honey
Creme Brûlée GF?
Coconut shortbread
Banana & Caramel Delice GF?
Sticky toffee sauce, chocolate soil

STARTER OPTIONS

Mushroom Arancini VE?
Garlic aioli, crispy shallots
Poached Pear VE GF
Candied walnuts, dressed
watercress salad
Spiced Roast Cauliflower V VE? GF
Tahini yoghurt dressing

MAIN OPTIONS

Roast Vegetable
& Bean Loaf GF VE
Caramelised shallot jus
Vegan Mince & Potato
Moussaka VE GF?
Vegan cheese sauce
Aubergine & Courgette
Charlotte VE GF
Tomato & dill sauce

DESSERT OPTIONS

Warm Chocolate
Brownie VE GF
Chocolate ice cream
Lemon Tart VE
Vegan vanilla ice cream
Black Cherry
Cheesecake VE? GF?
Pink peppercorn syrup

HOT CARVED BAPS

A minimum of 50 guests required

SOFT FILLED BAP ^{GF?}

Choice of Fillings

Pork served with Crackling

Roast Silverside of Beef

Vegetarian Burgers

Served Alongside

Homemade Sage & Onion Stuffing

Roast Potatoes ^{GF VE} | Mixed Salad ^{GF VE}

Condiments & Sauces

Apple | Cranberry | Horseradish

English Mustard

£15 per person

LIGHT BUFFET

SANDWICHES ^{GF?}

Gammon Ham | Beef & Horseradish

Coronation Turkey | Egg & Cress

Cheese & Red Onion

SAVOURY

Meat & Potato Pasty | Cheese & Onion Pasty

Sausage Rolls ^{VE?}

Vegetable Crudités ^{VE GF}

Carrots, peppers, cucumber, basil pesto, real ale chutney

Potato Wedges ^{VE? GF}

Sour cream & chive dip

£16.50 per person

FINGER BUFFET

SANDWICHES ^{GF?}

Gammon Ham | Beef & Horseradish

Coronation Turkey | Egg & Cress

Cheese & Red Onion | Tuna & Cucumber

Prawns & Marie Rose

QUICHES

Tomato & Basil | Cheese Onion & Chive

Mushroom & Cheddar | Stilton & Broccoli

SAVOURY

Chipolatas

Honey & mustard

Chilli Cheese Nuggets

Tomato chutney

Duo of Brie

Cranberry & Brie | Brie & Mango with Chilli Jam

Meat & Potato Pasty | Cheese & Onion Pasty

Sausage Rolls ^{VE?}

Vegetable Crudités ^{VE GF}

Carrots, peppers, cucumber, basil pesto, real ale chutney

Potato Wedges ^{VE? GF}

Sour cream & chive dip

£19.50 per person

^{GF} Gluten Free ^{GF?} Can be Gluten Free (please ask) ^V Vegetarian ^{VE} Vegan ^{VE?} Can be Vegan (please ask)

Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements.

Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

drink packages

ARRIVAL DRINKS

Chio Prosecco
Sparkling wine with floral notes
£8 per person

Bucks Fizz
Light and citrusy
£6.50 per person

Pimms
Refreshing, fruity and herbal
£7.50 per person

Appletiser
Crisp Sparkling, refreshing
£4 per person

WINE

BY THE BOTTLE

Andes Peak Merlot
Fruity with juicy plums, succulent
blackcurrants & soft tannins
£28

Andes Peak Sauvignon Blanc
Notes of white flowers & lychees
with a citrus finish
£28

Canyon Road Zinfandel Rosé
Smooth and crisp finish
£27

Principato Pinot Grigio Blush
Aromatic fresh and juicy
£28

TOASTING DRINKS

BY THE GLASS

Chio Prosecco
Sparkling wine with floral notes
£8 per person

Appletiser
Crisp Sparkling, refreshing
£4 per person

Chio Rose Spumante
Crisp with berry notes
£30 per bottle

Ayala Brut Majeur Champagne
Citrus, apple and floral notes
£59 per bottle

room hire information

ROOM HIRE

Take your pick from our Arlington Suite perfect for elaborate celebrations and our Ashford Suite for more intimate occasions!

INCLUDED IN BOTH:

- Private air-conditioned function suite
- Mood lighting
- Private bar for your reception
- A dedicated event manager
- Free on-site parking
- Licensed for entertainment & ceremonies

CEREMONY£500

Please note that registrar fees are additional, and you will need to arrange this independently.

ROOM HIRE TARIFF

WEDDING BREAKFAST£500

Capacity for up to 200 people. Applicable if you are not having an Evening Reception with us.

EVENING RECEPTION£500

Capacity for up to 250 people. Applicable if you are not having a Wedding Breakfast with us..

WEDDING BREAKFAST
& EVENING RECEPTIONFREE

When choosing to combine your Wedding Breakfast and Evening Reception with us, your room hire will be complimentary.

ASHFORD SUITE.....FREE

Capacity for up to 44 people.

DJ HIRE.....£475

Should you wish to use our resident DJ, we can arrange their services on your behalf.

TERMS & CONDITIONS:

A £1000 non-refundable deposit is required to secure your wedding date. This will be deducted from the final balance. Full payment & final numbers are required 6 weeks prior to the event. A 10% discount applies to weddings booked on a Monday-Friday (excludes special offers and bank holidays). A room hire charge of £500 will apply when no evening catering is required. Prices are correct at the time of publication but may change without notice, with the exception of confirmed bookings. Online terms and conditions supersede any printed collateral. The Heanton and Brasserie is subject to the discretion of the Director.

