

Luxury

MENU PACKAGES

WE OFFER A SELECTION OF MENUS TO SUIT EVERY BUDGET

MENU 1

House Soup

Please choose from the options menu 220 kcal

Trio of Chilled Melon

Fresh fruit and mango coulis 40 kcal

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CHOOSE ONE + VEGETARIAN OR VEGAN
FROM THE OPTIONS MENU

Roast Westcountry Beef

Yorkshire pudding, red wine jus 267 kcal

Roast Devonshire Turkey

Chipolata, cranberry sauce, rich gravy 323 kcal

OR

Traditional Carvery with Beef & Turkey (Minimum 70 guests)

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Rich Chocolate & Salted Caramel Tart

Clotted cream 695 kcal

Fresh Fruit Cocktail

Clotted cream 61 kcal

£35_{PP} UP TO 70 GUESTS

£32_{PP} FOR 70-120 GUESTS

£30_{PP} OVER 120 GUESTS

ASHFORD SUITE

£35_{PP} UP TO 40 PEOPLE

CHILDREN'S MENU

Age 3-12 - ½ price of the adults menu.

MENU 2

CHOOSE THREE INCLUDING SOUP OPTION:

House Soup

Please choose from the options menu 220 kcal

Prawn and Crayfish Cocktail

Marie Rose sauce, mixed leaves 280 kcal

Pressed Ham Terrine

Homemade piccalilli, toasted ciabatta 221kcal

Chicken Liver Parfait

Orange marmalade, toasted sourdough 109 kcal

Tomato & Mozzarella Salad

Fresh basil, pesto dressing 144 kcal

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CHOOSE TWO + VEGETARIAN OR VEGAN
FROM THE OPTIONS MENU

Roast Devonshire Beef

Yorkshire pudding, red wine jus 267 kcal

Pan Fried Chicken

Spring onion mash, tarragon cream 501 kcal

Roasted Pork Belly

Celeriac Pomme Anna, Westcountry cider sauce
421 kcal

Herb Crusted Sea Bass

Crab risotto, white wine cream 496 kcal

Or any main course from menu 1

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CHOOSE THREE

Chocolate Brownie

Warm chocolate sauce, clotted cream 402 kcal

Vanilla Panna Cotta

Berry compote, shortbread 359 kcal

Raspberry Creme Brulee

Vanilla ice cream, pistachio praline crumb 606 kcal

Banana & Caramel Delice

Sticky toffee sauce, chocolate soil 212 kcal

Fresh Fruit Cocktail

Clotted cream 61 kcal

£40_{PP} UP TO 70 GUESTS

£38_{PP} FOR 70-120 GUESTS

£35_{PP} OVER 120 GUESTS

ASHFORD SUITE

£40_{PP} UP TO 40 PEOPLE

MENU 3

CHOOSE THREE INCLUDING SOUP OPTION:

House Soup

Please choose from the options menu 220 kcal

Prawn & Smoked Salmon Platter

Marie Rose sauce, mixed leaves 369 kcal

Chicken Liver Parfait

Orange marmalade, toasted sourdough 109 kcal

Goat's Cheese Mousse

Pickled vegetables, balsamic dressing 186 kcal

Antipasto Platter

Cured meats, olives, crusty bread,
oil & balsamic 462 kcal

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CHOOSE TWO + VEGETARIAN OR VEGAN
FROM THE OPTIONS MENU

Beef Wellington

Madeira sauce 746 kcal

Breast of Duck

Red wine & redcurrant jus 332 kcal

Rack of Lamb

Mint & red wine jus 483 kcal

Herb Crusted Salmon

Crab risotto, white wine cream 714 kcal

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 411 kcal

Vanilla Panna Cotta

Berry compote, shortbread 359 kcal

Belgian Chocolate Delice

Sour cherry compote, Chantilly cream 467 kcal

Passion Fruit Creme Brulee

Vanilla ice cream, pistachio praline crumb 606 kcal

Fresh Fruit Cocktail

Clotted cream 61 kcal

£45_{PP} UP TO 70 GUESTS

£43_{PP} FOR 70-120 GUESTS

£40_{PP} OVER 120 GUESTS

ASHFORD SUITE

£45_{PP} UP TO 40 PEOPLE

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** 193 kcal
- Spiced Parsnip & Coconut** 220 kcal
- Cream of Tomato & Basil** 179 kcal
- Country Vegetable** 184 kcal
- Cream of Mushroom** 157 kcal
- French Onion** 176 kcal
- Leek & Potato** 161 kcal
- Cream of Asparagus** 159 kcal

INTERMEDIATE

FISH

(+£6.75PP)

- Salmon Hollandaise** 304 kcal
- Sole Bonne Femme** 195 kcal
- Sole Veronique** 687 kcal

SORBET

(+£3.25PP)

- Lemon** 60 kcal
- Champagne** 63 kcal

WEDDING VEGETARIAN & VEGAN OPTIONS

CHOOSE ONE PER COURSE FOR YOUR WHOLE PARTY

STARTERS

- Spiced Roast Cauliflower**
Cous cous and raw vegetable salad,
tahini yoghurt dressing 263 kcal
- Chargrilled Chilli Infused Halloumi**
Mango and lime salsa 571 kcal
- Mushroom Arancini**
Garlic aioli, crispy shallots 204 kcal
- Marinated Beets**
Goats cheese mousse,
watercress dressing 272 kcal
- Poached Baby Pear**
Candied walnuts,
watercress salad 195 kcal

MAINS

- Borlotti Bean, Chickpea & Apricot Loaf**
Caramelised shallot jus,
fine bean parcel 146 kcal
- Butternut Squash & Black Bean Chilli**
Braised rice and guacamole 360 kcal
- Miso Glazed Aubergine**
Mange tout, sesame and
chilli dressing 858 kcal
- Leek & Potato Bake**
Stilton breadcrumbs 411 kcal
- Baked Aubergine**
Mixed bean and lentil stuffing,
rich tomato sauce 328 kcal
- Lentil & Vegetable Moussaka**
House salad 546 kcal