

The Classic

WEDDING MENU

PRICING AVAILABLE ON REQUEST

OPTION 1

1 x starter

1 x main course

1 x dessert

Vegetarian option per course upon request

OPTION 2

3 starters

3 mains

3 desserts

Tea or coffee and a petit four



Starters



ROAST RED PEPPER & TOMATO SOUP

Basil oil, croutons (VE, GFO)

CHICKEN LIVER PARFAIT

Red onion marmalade, brioche toast (GFO)

PRESSED HAM HOCK TERRINE

Sour dough toast, piccalilli (GFO)

FRESH PEA SOUP

Crispy smoked bacon (VO, GF)

CRAYFISH & PRAWN COCKTAIL

Thyme salt focaccia (GFO)

BEETROOT & FETA SALAD

Balsamic reduction (V, GF)

GRAVLAX OF SALMON

Dressed rocket, caper salsa (GF)



Mains



ROAST SIRLOIN OF WEST COUNTRY BEEF

Yorkshire pudding, thyme salt roast potatoes, roasted root vegetables, meat gravy (GFO)

CHICKEN SUPREME

Creamed mashed potato, boudine sausage, wild mushrooms, red wine jus (GFO)

SLOW ROAST BELLY PORK

Black pudding bon bon, wild mushroom stuffing, colcannon potatoes, savoy cabbage (GFO)

PAN FRIED FILLET OF CHALK STREAM TROUT

Buttery new potatoes, baby carrots, tenderstem, beurre blanc sauce (GFO)

WILD MUSHROOM & TARRAGON RISOTTO

Parmesan tuille, truffle oil (VEO, GF)

LEEK & DAVIDSTOW MATURE CHEDDAR TART

Tenderstem, peas, sugar snaps, truffle salsa (V)



Desserts



STICKY TOFFEE PUDDING

Butterscotch sauce, clotted cream, vanilla ice cream

VANILLA PANNA COTTA

Raspberries, shortbread

CARAMELISED PINEAPPLE PUDDING

Coconut sorbet, pistachio crumb (VE)

CHOCOLATE FUDGE BROWNIE

Chocolate soil, clotted cream (GF)

DARK CHOCOLATE TORTE

Berry compote (GF, V)

STRAWBERRY & PISTACHIO PAVLOVA

(V) Vegetarian (VO) Vegetarian Option (VE) Vegan (VEO) Vegan Option (GF) Gluten free (GFO) Gluten free Option

The Elegance

WEDDING MENU

PRICING AVAILABLE ON REQUEST

OPTION 1

1 x starter
1 x main course
1 x dessert

Vegetarian option per course upon request

OPTION 2

3 starters
3 mains
3 desserts

Tea or coffee and a petit four

Starters

SMOKED DUCK BREAST SALAD

Confit shallot, marinated raisins,
pea & basil purée (GF)

CONFIT CHICKEN TERRINE

Pistachio, apricots, prunes, Parma ham, red
onion marmalade, dressed rocket (GF)

SMOKED MACKEREL PATE GFO

Toasted sour dough, celeriac remoulade,
watercress (GFO)

WHIPPED GOATS CHEESE

Pickled baby veg, confit lemon, tarragon
vinaigrette, fennel biscuit (V)

SWEET POTATO FALAFEL

Dressed rocket, cherry tomatoes,
tahini sauce (VE)

Mains

AGED FILLET OF BEEF WELLINGTON

Buttery mashed potato, fine beans,
baby carrots, red wine jus

PAN FRIED BREAST OF CORN-FED CHICKEN

Cured bacon, dauphinoise potato,
tenderstem, red wine jus (GF)

CORNISH CRAB

Chorizo risotto, baby basil (GFO)

PAN ROASTED COD

Confit new potatoes, pancetta,
fine beans, beurre noisette (GF)

RUMP OF LAMB

Dauphinoise potatoes, honey roasted
vegetables, madeira jus (GF)

TOMATO & MOZZARELLA GALETTE

Herb oil, roasted new potatoes,
mediterranean vegetables (V)

COCONUT & CHICKPEA CURRY

Basmati rice, onion bhaji,
coconut flatbread (VE)

Desserts

CHOCOLATE MARQUISE

Salted caramel, honeycomb, hazelnuts,
clotted cream vanilla ice cream (V, GF)

LEMON TART

Raspberries, raspberry sorbet (V)

WHITE CHOCOLATE PANNA COTTA

Strawberries, shortbread (GFO)

GREEN APPLE CRUMBLE

Cinnamon crumble, apple crisp,
blackberries, blackberry gel, clotted
cream ice cream (V)

BAKED VANILLA CHEESECAKE

Mixed berry compote (V)

TREACLE TART

Crème fraîche, pecan brittle,
marinated orange segments (V)

The Mini Menu

WEDDING MENU

PRICING AVAILABLE ON REQUEST

CHILDREN'S MENU

Ages 3-15 years



Starters



LOOE SUNSET MOCKTAIL (VE)

SEASONAL FRUIT KEBAB (VE)



Mains



MINI FISH & CHIPS

Peas or beans (GFO)

BATTERED CHICKEN BITES

Mash or chips, peas or beans (GFO)

TOMATO & HERB PASA

Cheesy topping (V)



Desserts



CHOCOLATE BROWNIE

Clotted cream or ice cream (V)

AMERICAN STYLE WAFFLE

Berry compote, vanilla ice cream (V)

TRIO OF ICE CREAM

Vanilla, strawberry or chocolate (V)

(V) Vegetarian (VO) Vegetarian Option (VE) Vegan (VEO) Vegan Option (GF) Gluten free (GFO) Gluten free Option