

Private DINING OPTIONS

OUR BANQUETING MENUS, CREATED
BY OUR TEAM OF TALENTED CHEFS,
WILL IMPRESS ANY GATHERING.



MENU 1

£45 PER PERSON

(MIN 20 PEOPLE)

SOUP OF THE DAY *Kcal Varies Daily*

Warm rolls

PERRY POACHED WILLIAMS PEAR *434 Kcal*

Stilton panna cotta, walnut crumb
(N) (P) (D) (SU)

DUCK LIVER PARFAIT *246 Kcal*

Truffle butter, fruit & cider chutney, sourdough
(G) (E) (D) (SU) (S) (SO)

SMOKED HADDOCK RISOTTO *598 Kcal*

Chive butter, lemon aioli
(F) (D) (SU) (E) (S) (SO)

**SLOWLY ROASTED WEST
COUNTRY BEEF** *765 Kcal*

Roast onion purée, Yorkshire pudding, red wine jus
(G) (D) (E) (SU) (C)

CREDITON CHICKEN BREAST *824 Kcal*

Wild mushrooms, mushroom ketchup, smoked
bacon, tarragon butter sauce
(C) (SU) (D)

SCOTTISH SALMON & PLAICE DELICE *464 Kcal*

Baby leaf spinach, green grape velouté
(F) (D) (SU)

MAC & CHEESE *590 Kcal*

Roasted squash, Godminster cheddar
(G) (E) (D) (C)

All served with Chef's selection of seasonal
vegetables *47 Kcal* & potatoes *121 Kcal*

(D)

LEMON TART *320 Kcal*

Berries, berry sorbet, basil
(G) (E) (D)

STICKY TOFFEE PUDDING *1,028 Kcal*

Toffee apples & raisins, custard sauce
(D) (G) (E) (SU)

DARK CHOCOLATE GANACHE *757 Kcal*

Cherries, Greek yoghurt & honey, chocolate crumb
(D) (G) (SU) (S) (SO)

FRESH FRUIT SALAD

Cornish clotted cream *270 Kcal*
or pouring cream *243 Kcal*
(D)

ICE CREAM & SORBET

SELECTION 3 Scoops *304 Kcal*
(G) (D) (E) (N) (P) (SO)

CHEESE SELECTION *459 Kcal*

(D) (G) (C) (SU) (S) (N) (M) (P)

MENU 2

£55 PER PERSON

(MIN 30 PEOPLE)

SOUP OF THE DAY *Kcal Varies Daily*

Warm rolls

SCOTTISH SMOKED SALMON PLATE *462 Kcal*

Greenland prawns, tomato & brandy mayonnaise
(SU) (F) (CR) (D) (E) (G) (S) (SO)

SMOKED CREDITON DUCK *121 Kcal*

Liver parfait, plum purée, rocket
(SU) (D) (E)

WOODLAND MUSHROOM TART *701 Kcal*

White truffle, deep fried hen's egg, herb hollandaise
(G) (E) (D) (SO) (SU)

**WEST COUNTRY BEEF FILLET
WELLINGTON** *917 Kcal*

Chestnut mushroom duxelle, Madeira wine jus
(G) (E) (D) (C) (SU)

BALLOTINE OF GUINEA FOWL *824 Kcal*

Chicken mousse, prosciutto, pickled shallots,
tarragon butter sauce
(D) (E) (SU) (C)

FILLET OF SEABASS *467 Kcal*

Stem broccoli purée, pink grapefruit,
Cornish crab velouté
(F) (CR) (D) (SU) (C)

**ARTICHOKE, RED ONION &
ROSEMARY RISOTTO** *1333 Kcal*

Deep fried Somerset brie
(D) (E) (G) (SU) (C)

All served with Chef's selection of
seasonal vegetables & potatoes

(D)

CREME BRÛLÉE *822 Kcal*

Shortbread biscuit
(G) (E) (D) (SU)

CHOCOLATE GANACHE *757 Kcal*

Chocolate sponge, rum & raisin ice cream
(G) (E) (D) (SO) (N) (P)

STICKY TOFFEE PUDDING *967 Kcal*

Banana beignet, toffee rum sauce, Cornish
clotted cream
(G) (E) (D) (SU) (SO)

WEST COUNTRY

CHEESE & BISCUITS *459 Kcal*

(G) (E) (D) (S) (SU) (SO) (N) (P)

MENU 3

£60 PER PERSON

(MIN 50 PEOPLE)

SOUP OF THE DAY *Kcal Varies Daily*

Warm rolls

PERRY POACHED WILLIAMS PEAR *434 Kcal*

Stilton panna cotta, walnut crumb
(N) (P) (D) (SU)

DUCK LIVER PARFAIT *246 Kcal*

Truffle butter, fruit & cider chutney, sourdough
(G) (E) (D) (SU) (S) (SO)

SMOKED HADDOCK RISOTTO *598 Kcal*

Chive butter, lemon aioli
(F) (D) (SU) (E) (S) (SO)

DRESSED BUFFET

Dressed Scottish salmon *243 Kcal*

Honey baked gammon ham *542 Kcal*

West Country roast beef *542 Kcal*

Dressed Crediton turkey *542 Kcal*

Smoked salmon & Greenland prawns *147 Kcal*

Homemade quiches *358 Kcal*

Pork pies & Scotch eggs *296 Kcal*

A selection of salads & pickles *10 Kcal*

Jacket potatoes & baby new potatoes *121 Kcal*

(D)

LEMON TART *320 Kcal*

Berries, berry sorbet, basil
(G) (E) (D)

STICKY TOFFEE PUDDING *1,028 Kcal*

Toffee apples & raisins, custard sauce
(D) (G) (E) (SU)

DARK CHOCOLATE GANACHE *757 Kcal*

Cherries, Greek yoghurt & honey, chocolate crumb
(D) (G) (SU) (S) (SO)

FRESH FRUIT SALAD

Cornish clotted cream *270 Kcal*
or pouring cream *243 Kcal*
(D)

ICE CREAM & SORBET

SELECTION 3 Scoops *304 Kcal*
(G) (D) (E) (N) (P) (SO)

CHEESE SELECTION *459 Kcal*

(D) (G) (C) (SU) (S) (N) (M) (P)

FINGER BUFFET

£20 PER PERSON

(MIN 20 PEOPLE)

SELECTION OF SANDWICHES 874 Kcal per person
on farmhouse bread
(G) (D) (S) (SO) (SU) (E) (M) (F) (CR)

BRUSCHETTA SELECTION 376 Kcal per person
On garlic ciabatta
(G) (D) (S) (SO) (SU) (E) (M) (F) (CR)

KING PRAWN SKEWERS 22 Kcal per person
(CR) (E) (SU) (F)

MINI CORNISH PASTIES 202 Kcal per person
(G) (M) (C) (SU) (D)

CAJUN BREADED CHICKEN 162 Kcal per person
Chilli mayonnaise
(G) (E) (D) (S)

PANKO MUSHROOMS 93 Kcal per person
Garlic aioli
(G) (E) (D) (SU)

**DEEP FRIED FISH SLIDERS &
TARTARE SAUCE** 304 Kcal per person
(F) (G) (SU) (E) (D)

RED PEPPER HUMMUS 104 Kcal per person
Bread sticks
(SU) (G) (S) (SO) (D)

CHIPOLATAS IN SMOKED BACON 206 Kcal per person
Honey & mustard glaze
(M) (SU)

INDIVIDUAL QUICHES Kcal varies
(G) (SO) (E) (D)



DRINKS PACKAGES

Package 1

£20 PER PERSON

WELCOME DRINK

A glass of Buck's fizz or Pimms

WINE FOR YOUR MEAL

A glass of House Red, White or Rose

TO TOAST

A flute of Prosecco

Package 2

£25 PER PERSON

WELCOME DRINK

A flute of Prosecco

WINE FOR YOUR MEAL

A glass of House Red, White or Rose

TO TOAST

A flute of Prosecco

AFTERNOON TEA

£22 PER PERSON

2677 Kcal

**SELECTION OF TEAS, FRUIT
INFUSIONS & COFFEE**

BAKED FRUIT & PLAIN SCONES

Homemade jam & Cornish
clotted cream

FINGER SANDWICHES

CAKES & PASTRIES



WORKING LUNCH

£15 PER PERSON

**SELECTION OF
SANDWICHES** 874 Kcal per person
(G) (D) (S) (SO) (SU) (E) (M) (F) (CR)

CHIPS

