

PRIVATE  
*Dining*

OUR BANQUETING MENU  
OPTIONS, CREATED BY  
OUR TEAM OF TALENTED  
CHEFS, WILL IMPRESS  
ANY GATHERING



## MENU 1

£45 PER PERSON (MIN 20 PEOPLE)

**Soup of the Day** 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** 589 Kcal  
Chive butter, lemon aioli  
F D SU E S SO

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**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

**Caramelised Red Onion Tarte Tatin** 414 Kcal  
Feta, rocket, balsamic  
G SU

All served with Chef's selection of  
seasonal vegetables & potatoes 328 Kcal  
D

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**Lemon Tart** 320 Kcal  
Berries, berry sorbet, basil  
G E D

**Sticky Toffee Pudding** 960 Kcal  
Toffee apples & raisins, custard sauce  
D G E SU

**Dark Chocolate Ganache** 760 Kcal  
Cherries, Greek yoghurt & honey, chocolate crumb  
D G SU S SO

**Fresh Fruit Salad** 270 Kcal  
Cornish clotted cream or pouring cream  
D

**Yarde Farm Clotted Cream Vanilla Ice Cream** 360 Kcal  
G D E N P SO

**Raspberry Sorbet** 96 Kcal  
D E

**West Country Cheese Selection** 459 Kcal  
Godminster Cheddar, Devon Blue, Somerset Brie  
D G C SU S N M P

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Tea or Filter Coffee

## MENU 2

£55 PER PERSON (MIN 30 PEOPLE)

**Soup of the day** 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** 246 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

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**West Country Beef Fillet Wellington** 917 Kcal  
Chestnut mushroom duxelle, Madeira wine jus  
G E D C SU

**Ballotine of Guinea Fowl** 620 Kcal  
Chicken mousse, prosciutto, pickled shallots,  
tarragon butter sauce  
D E SU C

**Fillet of Seabass** 585 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 328 Kcal  
D

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**Crème Brûlée** 822 Kcal  
Shortbread biscuit  
G E D SU

**Dark Chocolate Tart** 579 Kcal  
Rum and raisin ice cream, raisin puree  
G E D SU SO N P

**Creamed Rice Pudding** 736 Kcal  
Mango malibu, coconut flakes  
D SU

**Fresh Fruit Salad** 270 Kcal  
Cornish clotted cream or pouring cream  
D

**Yarde Farm Clotted Cream Vanilla Ice Cream** 360 Kcal  
G D E N P SO

**Raspberry Sorbet** 96 Kcal  
D E

**West Country Cheese Selection** 459 Kcal  
Godminster Cheddar, Devon Blue, Somerset Brie  
D G C SU S N M P

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Tea or Filter Coffee

## MENU 3

£60 PER PERSON (MIN 50 PEOPLE)

**Soup of the Day** 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** 589 Kcal  
Chive butter, lemon aioli  
F D SU E S SO

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### Dressed Buffet

Dressed Scottish salmon 243 Kcal  
Honey baked gammon ham 542 Kcal  
West Country roast beef 302 Kcal  
Dressed Crediton turkey 358 Kcal  
Smoked salmon & Greenland prawns 296 Kcal  
Homemade quiches 193 Kcal  
Pork pies & scotch eggs 525 Kcal  
A selection of salads & pickles 105 Kcal  
Jacket potatoes & baby new potatoes 197 Kcal  
D

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**Lemon and Honey Posset** 582 Kcal  
Blueberry compote, shortbread biscuit  
G D SU

**Raspberry Torte** 334 Kcal  
Berry sorbet  
G E D SU N

**Banoffee Pie** 1004 Kcal  
G E D SU N P

**Dark Chocolate and Orange Cheesecake** 820 Kcal  
E D SU SO N P

**Fresh Fruit Salad** 270 Kcal  
Cornish clotted cream or pouring cream  
D

**Yarde Farm Clotted Cream Vanilla Ice Cream** 360 Kcal  
G D E N P SO

**Raspberry Sorbet** 96 Kcal  
D E

**West Country Cheese Selection** 459 Kcal  
Godminster Cheddar, Devon Blue, Somerset Brie  
D G C SU S N M P

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Tea or Filter Coffee



Adults need around 2000 Kcal a day.  
Calorific values of each menu item  
are available, please scan QR Code  
for more information.

## FINGER BUFFET

£23 PER PERSON (MIN 20 PEOPLE)

### Selection of Sandwiches 834 Kcal

On farmhouse bread  
G D S SO SU E M F CR

### Bruschetta Selection 376 Kcal

On garlic ciabatta  
G D S SO SU E M F CR

### King Prawn Skewers 22 Kcal

CR E SU F

### Mini Cornish Pasties 202 Kcal

G M C SU D

### Cajun Breaded Chicken 162 Kcal

Chilli mayonnaise  
G E D S

### Panko Mushrooms 93 Kcal

Garlic aioli  
G E D SU

### Deep Fried Fish Sliders & Tartare Sauce 304 Kcal

F G SU E D

### Red Pepper Hummus 104 Kcal

Bread sticks  
SU G S SO D

### Chipolatas in Smoked Bacon 125 Kcal

Honey & mustard glaze  
M SU

### Individual Quiches 206 Kcal

G SO E D

## WORKING LUNCH

£16 PER PERSON

### Selection of Sandwiches 834 Kcal

On farmhouse bread  
G D S SO SU E M F CR

### Chips 543 Kcal



## AFTERNOON TEA 2677 Kcal

£23 PER PERSON

### Selection of Teas, Fruit Infusions & Toffee

### Baked Fruit & Plain Scones

Strawberry jam &  
Cornish clotted cream

### Finger Sandwiches

### Cakes & Pastries

G E D S SO SU N P M

## DRINKS PACKAGES

### PACKAGE 1

£25 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

£32 PER PERSON

#### Welcome Drink

A flute of Prosecco

#### Wine For Your Meal

A Glass of New Zealand Sauvignon Blanc or  
Pinot Noir

#### To Toast

A flute of Prosecco

D Dairy | G gluten | M Mustard | MO Mollusc | CR Crustacean  
C Celery | N Nuts | F Fish | SU Sulphur Dioxide | S Sesame  
SO Soya | P Peanuts | L Lupin