

Private Dining

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

MENU 1

£50 Per Person (Min 20 People)

Soup of The Day

Warm Rolls

Perry Poached Williams Pear

Stilton Panna Cotta, Walnut Crumb (N) (P) (D) (SU)

Chicken Liver Parfait

Truffle Butter, Fruit & Cider Chutney, Sourdough
(G) (E) (D) (SU) (S) (SO)

Smoked Fish Cake

Lemon & Dill Velouté (F) (G) (D) (SU) (E) (C)

Slowly Roasted West Country Beef

Roast Onion Purée, Yorkshire Pudding,
Red Wine Jus (G) (D) (E) (SU) (C)

Crediton Chicken Breast

Wild Mushrooms, Mushroom Ketchup,
Smoked Bacon, Tarragon Butter Sauce (C) (SU) (D)

Scottish Salmon & Plaice Delice

Baby Leaf Spinach, Green Grape Velouté (F) (D) (SU)

Caramelised Red Onion Tarte Tatin

Feta, Rocket, Balsamic (G) (SU)

All Served with Chef's Selection of
Seasonal Vegetables & Potatoes (D)

Lemon Tart

Berries, Berry Sorbet, Curd (G) (E) (D)

Sticky Toffee Pudding

Toffee Apples & Raisins, Custard Sauce (D) (G) (E) (SU)

Chocolate Ganache

Warm Chocolate Brownie

Rum & Raisin Ice cream (G) (D) (SO) (E) (SU) (N) (P)

Fresh Fruit Salad

Cornish Clotted Cream or Pouring Cream (D)

Yarde Farm Vanilla Ice Cream

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

Raspberry Sorbet (D) (E)

West Country Cheese Selection

Godminster Cheddar, Devon Blue,
Somerset Brie (D) (G) (C) (SU) (S) (N) (M) (P)

Tea or Filter Coffee

MENU 2

£60 Per Person (Min 30 People)

Soup of The Day

Warm Rolls

Scottish Smoked Salmon Plate

Greenland Prawns, Tomato & Brandy Mayonnaise
(SU) (F) (CR) (D) (E) (G) (S) (SO)

Smoked Crediton Duck

Liver Parfait, Plum Purée, Rocket (SU) (D) (E)

Woodland Mushroom Tart

White Truffle, Deep Fried Hen's Egg, Herb Hollandaise
(G) (E) (D) (SO) (SU)

West Country Beef Fillet Wellington

Chestnut Mushroom Duxelle, Madeira Wine Jus
(G) (E) (D) (C) (SU)

Ballotine of Guinea Fowl

Chicken Mousse, Prosciutto, Pickled Shallots,
Tarragon Butter Sauce (D) (E) (SU) (C)

Grilled Seabass Fillet

Crayfish Risotto, Samphire (D) (F) (CR) (SU) (C) (M)

Artichoke, Red Onion & Rosemary Risotto

Deep Fried Somerset Brie (D) (E) (G) (SU) (C)

All Served with Chef's Selection of
Seasonal Vegetables & Potatoes (D)

Crème Brûlée

Shortbread Biscuit (G) (E) (D) (SU)

Dark Chocolate Tart

Rum and Raisin Ice Cream, Raisin Puree
(G) (E) (D) (SU) (SO) (N) (P)

Creamed Rice Pudding

Mango Malibu, Coconut Flakes (D) (SU)

Fresh Fruit Salad

Cornish Clotted Cream or Pouring Cream (D)

Yarde Farm Vanilla Ice Cream

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

Raspberry Sorbet (D) (E)

West Country Cheese Selection

Godminster Cheddar, Devon Blue,
Somerset Brie (D) (G) (C) (SU) (S) (N) (M) (P)

Tea or Filter Coffee

MENU 2

£65 Per Person (Min 50 People)

Soup of The Day

Warm Rolls

Perry Poached Williams Pear

Stilton Panna Cotta, Walnut Crumb (N) (P) (D) (SU)

Chicken Liver Parfait

Truffle Butter, Fruit & Cider Chutney, Sourdough
(G) (E) (D) (SU) (S) (SO)

Smoked Fish Cake

Lemon & Dill Velouté (F) (G) (D) (SU) (E) (C)

Dressed Buffet

Dressed Scottish Salmon
Honey Baked Gammon Ham
West Country Roast Beef
Dressed Crediton Turkey
Smoked Salmon & Greenland Prawns
Homemade Quiches
Pork Pies & Scotch Eggs
A Selection of Salads & Pickles
Jacket Potatoes & Baby New Potatoes (D)

Lemon and Honey Posset

Blueberry Compote, Shortbread Biscuit (G) (D) (SU)

Raspberry Torte

Berry Sorbet (G) (E) (D) (SU) (N)

Banoffee Pie

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

Dark Chocolate and Orange Cheesecake

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

Fresh Fruit Salad

Cornish Clotted Cream or Pouring Cream (D)

Yarde Farm Vanilla Ice Cream

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

Raspberry Sorbet (D) (E)

West Country Cheese Selection

Godminster Cheddar, Devon Blue,
Somerset Brie (D) (G) (C) (SU) (S) (N) (M) (P)

Tea or Filter Coffee

Menu Packages

FINGER BUFFET

£26 Per Person (Min 20 People)

Selection of Sandwiches

Farmhouse Bread (G) (D) (S) (SO) (SU) (E) (M) (F) (CR)

Bruschetta Selection

Garlic Ciabatta (G) (D) (S) (SO) (SU) (E) (M) (F) (CR)

King Prawn Skewers (CR) (E) (SU) (F)

Mini Cornish Pasties (G) (M) (C) (SU) (D)

Cajun Breaded Chicken

Chilli Mayonnaise (G) (E) (D) (S)

Panko Mushrooms

Miso Mayonnaise (G) (E) (D) (SU)

Deep Fried Fish Sliders

Tartare Sauce (F) (G) (SU) (E) (D)

Paprika Potato Wedges

Garlic Aioli (E) (D)

Chipolatas in Smoked Bacon

Honey & Mustard Glaze (M) (SU)

Individual Quiches (G) (SO) (E) (D)

AFTERNOON TEA

£26 Per Person

Selection of Teas

Fruit Infusions & Coffee

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

£27.50 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

£35 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

WORKING LUNCH

£17.50 Per Person

Selection of Sandwiches

Farmhouse Bread (G) (D) (S) (SO) (SU) (E) (M) (F) (CR)

Chips

CANAPES

£10 Per Person

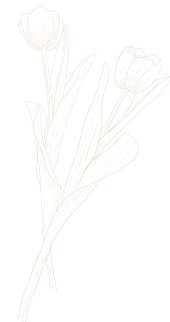
A Selection of Homemade Luxury Canapés

(More options available)

Wedding Ceremonies

WE OFFER A CIVIL CEREMONY LICENSE AND BOAST A COMPREHENSIVE CHOICE OF PRIVATE ROOMS FOR YOUR SPECIAL DAY

Your big day will include a wedding planner and a master of ceremonies to assist with toasts, table plans, menus, decorations and flowers, complimentary suite for the bride and groom, and discounted rooms for wedding guests.



(G) - GLUTEN (D) - DAIRY (E) - EGG (N) - NUTS (P) - PEANUTS (M) - MUSTARD (SU) - SULPHUR DIOXIDE (SO) - SOYA (C) - CELERY (MO) - MOLLUSCS (F) - FISH (S) - SESAME (L) - LUPIN (CR) - CRUSTACEAN

Adults need around 2000 Kcal a day. You can view our calorie information by scanning the QR code. 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.

