

WEDDING MENU

# packages

Create your own bespoke menu from our expertly curated choices.

## CRYSTAL

**£53 per person** (over 70 guests)  
**£56 per person** (under 70 guests)

### Includes:

1x Starter  
Vegetarian Option (pre-order only)  
  
1x Main Course  
Vegetarian Option (pre-order only)  
  
1x Dessert

All guests have the same meal with the Crystal package. We recommend that you ask on your invites if anyone is vegetarian, vegan or has any allergies or food intolerances so that these requests can be catered for.

## DIAMOND (pre-order only)

**£63 per person** (over 70 guests)  
**£66 per person** (under 70 guests)

### Includes:

2x Starter  
1x Vegetarian Option  
  
2x Main Course  
1x Vegetarian Option  
  
2x Dessert

## PLATINUM (pre-order only)

**£83 per person** (over 70 guests)  
**£86 per person** (under 70 guests)

### Includes:

5x Homemade Canapés  
  
3x Starter  
1x Vegetarian Option  
  
3x Main Course  
1x Vegetarian Option  
  
3x Dessert

When pre-ordering the Diamond or Platinum packages, please let us know your food choices before sending out your invites - this will allow you to ask your guests which options from your selection they would like on the day with their replies.

Our chefs are very experienced with catering for all allergies and food intolerances.

**Please note:** The above numbers are based on 70 adults.

CRYSTAL & DIAMOND

# menu options

## Starters

**Tomato Soup** | basil oil, croutons **V** **VG**

**Fresh Pea Soup** | crispy smoked bacon **V**

**Chicken Liver & Brandy Parfait** | red onion marmalade, brioche toast

**Crayfish & Prawn Cocktail** | fresh granary bread

**Gravadlax of Salmon** | dressed rocket leaves, caper salsa

**Pressed Ham Hock Terrine** | sour dough toast, homemade piccalilli

**Beetroot & Feta Salad** | balsamic reduction **V**

## Mains

**Roasted Sirloin of Exmoor Beef** | Yorkshire pudding, thyme roasted potatoes, vegetables, gravy

**Slow Roasted Rolled Pork Belly** | black pudding, wild mushroom stuffing, colcannon potatoes, savoy cabbage

**Roasted Chicken Breast** | thyme roasted potatoes, vegetables, chicken gravy

**Pan Roasted Fillet of Salmon** | buttered new potatoes, baby carrots, stem broccoli, beurre blanc sauce

**Leek & Quicques Mature Cheddar Tart** | vegetables, port and win reduction **V**

**Wild Mushroom & Tarragon Risotto** | Parmesan tuile, truffle oil **V** **VG**

## Desserts

**Sticky Toffee Pudding** | butterscotch sauce, clotted cream vanilla ice cream **V**

**Chocolate Fudge Brownie** | chocolate soil, clotted cream **V** **GF**

**Vanilla Panna Cotta** | raspberries, shortbread

**Dark Chocolate Torte** | mixed berry compote **V**

**Strawberry & Pistachio Pavlova**

**Caramelised Pineapple** | coconut sorbet, pistachio crumb **VG**

**Allergies:** Most dishes can be adapted to cater for any allergies or intolerances.

**V** vegetarian **VG** vegan **GF** gluten free **V** **VG** can be made vegetarian / vegan on request




PLATINUM

# menu options

## Starters

**Smoked Duck Breast Shallot** | basil confit, marinated golden raisins, pea puree, basil crisp bread

**Confit Chicken Terrine** | pistachio, apricots, prunes, Parma ham, red onion marmalade, dressed rocket leaves

**Whipped Goats Cheese** | pickled baby vegetables, confit lemon, tarragon vinaigrette, fennel biscuit 

**Smoked Mackerel Pâté** | toasted soda bread, celeriac remoulade, watercress

**Sweet Potato Falafel** | rocket leaves, cherry tomatoes, tahini sauce 

## Mains


**Aged Fillet of Beef Wellington** | creamy mash potato, fine beans, baby carrots, red wine jus

**House Smoked Chicken Breast** | cured bacon cubes, dauphinoise potatoes, stem broccoli, red wine jus

**Devon Crab** | chorizo risotto, baby basil

**Pan Roasted Cod** | confit new potatoes, pancetta, fine beans, beurre noisette

**Rack of Lamb** | dauphinoise potatoes, honey roasted vegetables, Madeira jus

**Tomato & Buffalo Mozzarella Galette** | herb oil, roasted new potatoes, Mediterranean vegetables 

**Vegetable Curry** | basmati rice, onion bhaji, homemade naan bread 


## Desserts


**Chocolate Marquise** | salted caramel, honeycomb, hazelnuts, clotted cream vanilla ice cream 

**Lemon Tart** | raspberries, raspberry sorbet 




**White Chocolate Panna Cotta** | strawberries, shortbread

**Baked Vanilla Cheesecake** | mixed berry compote 

**Treacle Tart** | crème fraîche, pecan brittle, orange segments 

**Green Apple Sorbet** | cinnamon crumble, apple crisp, blackberries, blackberry gel 

**Allergies:** Most dishes can be adapted to cater for any allergies or intolerances.

 vegetarian  vegan   can be made vegetarian / vegan on request





# barbecue options

## TRADITIONAL

£56 per person (minimum 40 guests)

### Canapés

Salmon | cream cheese blinis

Garlic Mushroom | crostini <sup>VG</sup>

Mini Scones | clotted cream, jam

### Mains

Devon Butchers Sausages | fresh finger rolls

Prime Devon Beef 4oz Burgers | sesame seed buns

Lemon & Thyme Marinated Chicken Legs

Honey & Garlic Salmon

Grilled Marinated Aubergine <sup>VG</sup>

### Sides

Sea Salted New Potatoes <sup>VG</sup>

Potato Salad <sup>VG</sup>

Moroccan Couscous <sup>VG</sup>

Homemade Coleslaw <sup>VG</sup>

Mixed Leaf Lettuce | sun-blushed tomatoes, olives <sup>VG</sup>

Caesar Salad <sup>V</sup>

Spinach & Pesto Pasta Salad <sup>V</sup>

### Desserts

Chocolate Brownie <sup>V</sup>

Baked Vanilla Cheesecake <sup>V</sup>

Lemon Tart <sup>V</sup>

Mango & Passion Fruit Pavlova <sup>V</sup>

Belgian Chocolate Tart <sup>VG</sup>

Profiteroles with Chocolate Sauce <sup>V</sup>

Mixed Berry Compote & Devon Double Cream

## AMERICAN

£66 per person (minimum 40 guests)

### Canapés

Mini Corn Dogs

Triple Cheese Mac & Cheese Bits <sup>V</sup>

Mini Key Lime Pies <sup>V</sup>

### Mains

Tennessee Smoked Beef Brisket

BBQ Glazed Pork Belly

Buffalo Chicken Wings

American Style Hot Dogs

BBQ Pulled Jack Fruit <sup>VG</sup>

### Sides

Fresh Bread Rolls <sup>VG</sup>

BBQ Smoked Pit Beans <sup>VG</sup>

Texas Coleslaw <sup>VG</sup>

Fried Pickles <sup>VG</sup>

Dirty Fries | smoked paprika, spring onions, peppers <sup>VG</sup>

Southern Potato Salad <sup>VG</sup>

Californian Pasta Salad <sup>V</sup>

Mixed Leaf Salad <sup>VG</sup>

### Desserts

Pecan Pie <sup>V</sup>

New York Style Cheesecake <sup>V</sup>

Peanut Butter & Jelly Blondie <sup>V</sup>

Toffee Apple Cake <sup>V</sup>

Smores Chocolate & Salted Caramel Pots <sup>V</sup>

Banoffee Pavlova <sup>V</sup>

Caramel Sauce & Devon Double Cream

## GOURMET

£71 per person (minimum 40 guests)

### Canapés

Duck Breast | spring onion, plum sauce

Mini Mediterranean Vegetable & Mozzarella Tart <sup>V</sup>

Spiced Sweet Potato Cakes <sup>VG</sup>

### Mains

Sirloin Steak

Tandoori Chicken Skewers

Chilli, Lime, King Prawn & Monkfish Kebabs

Grilled Mackerel with Gremolata

Maple Glazed Pork Belly

Grilled Marinated Vegetable Kebabs <sup>VG</sup>

### Sides

Fresh Bread Rolls <sup>VG</sup>

Heritage Tomato, Mozzarella & Basil Salad <sup>V</sup>

Greek Salad <sup>V</sup>

Mediterranean Vegetable Pasta Salad <sup>VG</sup>

Avocado & Artichoke Tabbouleh <sup>VG</sup>

Green Salad <sup>VG</sup>

Roasted Beetroot, Goats Cheese & Balsamic <sup>V</sup>

Niçoise Salad <sup>VG</sup>

### Desserts

Strawberry Eton Mess <sup>V</sup>

Blackberry Bakewell Tart <sup>V</sup>

Carrot Cake with Cream Cheese Frosting <sup>V</sup>

Salted Caramel Croquembouche <sup>V</sup>

Lemon Meringue Pie <sup>V</sup>

Dark Chocolate & Praline Cheesecake <sup>V</sup>

Caramel Sauce, Mixed Berry Compote & Devon Double Cream

Allergies: Most dishes can be adapted to cater for any allergies or intolerances.

<sup>V</sup> vegetarian <sup>VG</sup> vegan <sup>V</sup> <sup>VG</sup> can be made vegetarian / vegan on request

HAND-CRAFTED

# canapés

£10 - Choice of 5

Included with the Platinum and Afternoon Tea packages

## Savoury

**Salmon** | cream cheese blinis

**Tiger Prawn** | mango salsa

**Mini Yorkshire Pudding** | beef, onion gravy

**Crostini** | chicken liver parfait, red onion marmalade

**Duck Breast** | spring onion, plum sauce

**Mini Mediterranean Vegetable & Mozzarella Tart** VG

**Pesto Palmiers** V

**Parma Ham** | Dijon mustard, mini croissants

**Garlic Mushroom** | crostini VG

**Spiced Sweet Potato Cakes** VG

## Sweet

**Mini Strawberry Cream Scone**

**Chocolate Brownie** | clotted cream

**Vanilla Swirl**

**Profiteroles** | dark and white chocolate ganache

**Cookies & Cream**

**Lemon Tart**

**Caramelised Pineapple Cubes** | coconut crumb VG



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V vegetarian VG vegan

V VG can be made vegetarian / vegan on request

## AFTERNOON

# tea

£49 per person

**Savoury Canapés** (choice of 5)

Served before you are seated

**Finger Sandwiches**

**Smoked Salmon** | cream cheese

**Egg** | cress 🌿

**Coronation Chicken**

**Ham** | wholegrain mustard

**Cheese** | Devon chutney 🌿

**Intermediate**

**Mini Pasties**

**Mini Fish** | chip cones

**To Finish**

**Homemade Devon Scones** | jam, clotted cream

**Mini Lemon Tarts**

**Chocolate Brownie**

**Victoria Sponge**

**Carrot Cake**

**Macaroons**

**Tea or Coffee**

**Allergies:** Most dishes can be adapted to cater for any allergies or intolerances.

🌿 vegetarian 🌱 vegan

🌿 🌱 can be made vegetarian / vegan on request

## CHILDREN'S

# dining

For children aged 12 and under

**3 Courses for £17.95**

All children to have the same - please choose one option for each course.

**Starters**

**Tomato Soup** | croutons 🌿

**Cheesy Garlic Bread** 🌿

**Dough Balls** | garlic butter 🌿

**Mains**

**Chicken Breast Nuggets** | chips, peas

**Two West Country Pork Sausages** |  
creamy mash potato, peas, gravy

**Tomato & Basil Penne Pasta** | garlic  
bread 🌿

**Mini Battered Cod Fillet** | chips, peas

**Desserts**

**Warm Homemade Chocolate  
Brownie** | vanilla ice cream

**Sticky Toffee Pudding** | butterscotch  
sauce, vanilla ice cream

**Vanilla Ice Cream**

