



Summer 2019 Wedding Menu options

Our suppliers

Being based in the heart of Devon on Dartmoor National Park we are lucky enough to have an abundance of great quality local raw ingredients. We work closely with several local suppliers to source the best products to create wonderful dishes for you to enjoy.

All of our meat is sourced from our trusted local butcher Palmers of Tavistock. They in turn work with local farms across Devon and Cornwall to offer us consistently great quality and trusted origin meats. Beef comes from Milton Abbot just a few miles from Tavistock, pork from Trewithan in Cornwall and lamb all from local farms surrounding us in Tavistock.

We are very lucky to have Country Cheeses based in Tavistock who have a vast selection of West-Country cheeses to choose from, whether that be for a cheese tower or as ingredients in a special dish.

Our fruit and vegetables are sourced through our local green grocer who work with local farms within Devon and Cornwall to provide fresh, quality seasonal produce.

All our fish is landed into Plymouth harbour daily and supplied by S&J Fisheries daily to us so we can guarantee its origin, sustainability and quality.



Menu 1 £50 pp

Canapés – choose any 4 canapés

Chicken liver pate, red onion marmalade, garlic and thyme crostini
Prosciutto and sweet melon skewers
Honey and mustard glazed cocktail sausages
Cherry tomato gazpacho, basil oil (vegan)
Scottish smoke house salmon, and chive cream cheese blinis
Besan tempura vegetable florets with chilli jam (vegan)
Marinated bocconcini, olive and sun blushed tomato (V)
Emmental and smoked ham croque-monsieur

Starters

Slow roast carrot, lemongrass, coriander soup (vegan)
Heritage tomato and torn buffalo mozzarella salad, olives, pine nuts (V)
Ham hock terrine, pineapple chutney, mini crisp breads
Smoked Cornish duck breast, pickled walnut, beetroot and Devon Blue cheese salad
Severn and Wye smoked mackerel pate, pickled cucumber, sour dough toast

Mains

All main courses served with buttered herb new potatoes and seasonal green vegetables

Black olive and caper topped salmon fillet, creamed leeks and griddled spring onion
Blackened spiced pork tenderloin, griddled chorizo, cider reduction
Roast corn fed chicken breast, charred corn, crispy smoked pancetta, Madera jus
Sweet potato and chickpea falafel, pomegranate seeds, mint yogurt (Vegan)
Welsh rarebit and asparagus tartlet, citrus wilted spinach (V)

Desserts

Lemon and gooseberry posset, Tamar valley strawberries, wild strawberry coulis
Espresso crème caramel, hazelnut biscotti (vegan)
Sticky date pudding, honeycomb, salted caramel ice cream
Dark chocolate and cognac cheesecake, orange sorbet, candied peel
Steeped summer berries, honey cream, crunchy meringue

Menu 2 £65 pp

Canapés – choose any 4 canapes, all of the canapes from Menu 1 are also available

Confit duck and prune, poached pear
Coppa and roquito pepper crostini
Smoked haddock croquette, pickled fennel
Lemongrass and red pepper fishcake, chilli and cucumber pickle
Sweet potato cake, avocado, gem, tomato and chilli salsa (vegan)
Saffron, Parmesan and pistachio arancini, arrabiatta sauce (V)

Starters

Tahini marinated chicken, honey yogurt, spiced bulgur wheat
Seared tuna, chilli pickled cabbage, tempura veg, soy and sesame
Yellow pepper gazpacho, slow roast cherry tomatoes, basil oil (Vegan)
Beetroot carpaccio, balsamic, rocket, candied walnut, feta (V)
Cider glazed pork cheek, ham hock bon bon, apple compote

Mains

All served with thyme and garlic roasted jersey potatoes, wilted greens and tender stem broccoli

Creedy carver duck breast, lavender and honey glaze, braised fennel, peach puree
Pan seared hake, courgette, pine nuts, fish veloute, basil pesto
12 hour slow cooked brisket, pea and broad bean fricassee, charred shallot, jus
Courgette, squash and sweet potato rosti, Smoked Quikes cheddar, sweet pickled onion and basil salsa (V)
Slow roast aubergine, confit shallot, cannellini bean puree, tamarind sauce (Vegan)

Desserts

Vanilla and coconut panna cotta, anise infused rhubarb, rhubarb sorbet (vegan)
Summer fruits, gooseberry jelly, elderflower curd, champagne sabayon, shortbread crumb
Chilled chocolate fondant, salted butter caramel, hazelnut brittle, Kahlua ice cream
Set lemon verbena cream, poached oranges, candied zest, rosewater, lemon-thyme tuile
Pistachio and olive oil cake, apricot sorbet, candied pistachios



Menu 3 £80 pp

Canapés – choose any 4 canapes, all of the canapes from menus 1 & 2 are also available

Citrus cured sea bass blinis, crème fraiche, caviar, chervil
Curried monkfish, mint chutney
Cucumber, pickled ginger, Devon crab and chilli
Salt baked beetroot, blood orange, garlic and thyme crostini (Vegan)
Prosciutto wrapped, Roquefort stuffed dates
Soy and honey glazed pork belly, sesame tuille

Starters

Tea smoked Creedy carver duck breast, pickled fennel and plum salsa
Gin cured, Loch Duart salmon, tonic jelly, confit lemon, Cornish samphire
Citrus marinated courgette, mint, toasted pine nut and broad bean salad (vegan)
Charred cauliflower florets, poached Parisian apple, raisin puree, cheddar gratin (V)
Taylors cured beef bresaola, slow roast balsamic shallots, rocket, parmesan, and pesto

Mains

Served with Boulangere potatoes, buttered greens, roast heritage carrots

Pistachio crust lamb rump, pancetta greens, pomegranate, mint and pink peppercorn dressing
Loin of wild venison, pickled blackberries, celeriac dauphinoise, bitter chocolate jus
Butter poached native lobster, grilled asparagus salad, mango, and lobster sauce
Bouillabaisse, saffron aioli, spinach, samphire
Burrata, aubergine caviar, grilled artichoke heart, sundried tomato arancini (V)
Curried parsnip, red lentil dhal, poached pear, cumin bhajis (vegan)

Desserts

Deconstructed cheese cake: passion fruit curd, orange gel, Cointreau sorbet, honey and oat crumble
Macerated strawberries with basil, Pimms jelly, cucumber granita, fresh mint
Mascarpone crème brulee, brandy soaked raspberries, sable biscuit
Baked mango yogurt, watermelon salsa, hibiscus infused strawberry sorbet
Lemon curd meringue, almond ice cream, white chocolate and tonka bean truffle
Chocolate trio dessert - *Milk chocolate and praline delice, rum and bitter chocolate truffle, cherry and white chocolate parfait, salted caramel tuille*

Sharing and feasting options

We offer sharing options for your weddings breakfast. Wooden and slate platters will present your dishes per table for guests to share and enjoy in a friendly and sociable manner – Available as a substitute on Menu 2 and 3 only

Canapes

Instead of canapes why not try something a little special: Mini Afternoon Tea canapes– tiny finger sandwiches, miniature fruit scones with Cornish clotted cream, parmesan and chive scones with marmite butter, fresh strawberries and rose water cream in glass shots and a trio of mini tartlets (*Inclusive price for Menu 3, Menu 2 carries a £4 pp supplement*)

Sharing starters

Choose from the following options (Inclusive price for Menu 3, Menu 2 carries a £4 pp supplement)

Meat.

Cured meats, pickles, pate, Scotch egg, hogs pudding, honey roast ham, olive oil, balsamic, ciabatta, rocket and grilled vegetables

Fish.

Devon crab, smoked mackerel, crevettes, grilled calamari, smoked haddock croquettes, ciabatta, aioli, spiced ketchup, chicory salad

Veg/vegan

Roast vegetable terrine, marinated courgette and pine nuts, salt baked beetroot, grilled artichokes, sweet potato and chickpea cakes, rosemary focaccia, olive oil, balsamic, fava bean hummus

Main Course Options

(Inclusive price for Menu 3, Menu 2 carries a £6 pp supplement)

BBQ slow cooked pork, honey chipolatas, shredded sticky pork shoulder, soy and sesame slaw, loaded cheese and chive potato skins

Lamb Shoulder slow roasted in pomegranate, served with homemade flatbreads, minted yoghurt, roasted garlic potatoes, Moroccan spiced humus and cumin roast heritage carrots

Soy, lime and chilli glazed chalk stream trout, sticky Thai rice, Thai green vegetables, crisp fried noodle and prawn salad, sesame pak choi, tempura veg



Spinach and red lentil dhal, cumin vegetable bhajis, roast curried parsnips, braised rice, flat bread, green bean, courgette and coconut curry

Sharing desserts (*Inclusive price for Menu 3, Menu 2 carries a £4 pp supplement*)

Summer berries with rose water, Chambord and lemon meringue kisses

Stem ginger posset with caramel brittle

Double chocolate brownie with brandy cream topping

Passion fruit and caramelised pineapple cheesecake

Banoffee and Irish cream puff pastries

White, dark chocolate and Cointreau pot

Vanilla and yoghurt panna cotta with hazelnut oat crumb

Mini Gooseberry fool with elderflower jelly

Roast peaches with toasted almond

Limoncello and lime tart, crushed honeycomb

Rhubarb and rose water crumble pot

Evening food choices

Graze station - £16

Four West-Country cheeses displayed as a cheese tower with summer berries, fruits and edible flowers. Local cured meats, salami and sausage, olives, pickles and summer vegetables with artisan breads, dips and Devon chutney

Street food options - £12

1. Moroccan

- Slow cooked Moroccan Chicken with apricot
- Chick pea, tomato and lentils with paprika and Moroccan spiced falafels
- Served in flatbreads with minted yoghurt dressing and pomegranate

2. Indian

- Lamb bhuna with fresh tomato and spring onion
- Summer veg dahl with spinach and lentil
- Served with pilau rice, cumin naan bread and mango chutney

3. Asian

- Thai green chicken curry with lemon grass and green chilli
- Red pepper and butternut squash curry with coconut and ginger
- Both of the above served on soy noodle salad

Hot Options

Mini beef sliders with Monterey jack cheese and spiced burger relish - £8

Battered cod with double fried chips, dill mayo - £8.50

Slow cooked BBQ pork rolls, apple sauce - £8

Sweet potato and chick pea scotch eggs (V) - £7.50

Bacon baps, spiced ketchup - £8

Steak pasties - £5

Vegetarian pasties (V) - £5

Cider and pork sausage baps, sauerkraut - £7

Croque-Monsieur - £7

Children's Menu

This menu is available for children aged 5 –13. We are happy to supply tiny portions free of charge for children aged under 5. Children aged over 13 are treated as adults for food. We're happy to serve half portions of your main menu to children under 13 for half price.

£15.00 per head for 2 courses

Sausages served with mash or chips, beans or peas
Burger in a bun, chips, tomato ketchup
Cottage pie with beans or peas
Macaroni cheese v
Fish, chips, beans or peas
Pasta with tomato sauce, grated cheese v

Desserts

Ice cream, chocolate sauce
Chocolate brownie, Ice cream
Strawberries and cream

All our menu prices include our Chefs, kitchen staff and mobile kitchen. We pride ourselves on having friendly, experienced, smart front-of-house staff. We charge £10 plus VAT per day guest for waiting staff who will serve your arrival drinks, reception drinks and canapés, wine and food during the wedding breakfast, pour toasts for speeches, serve tea and coffee and all evening food.

Tea and coffee is included in the price for all your guests and can be available at any time as well as after the wedding breakfast.

All our menu prices include VAT.

We can cater for all your guests' dietary requirements so do let us know about any special requests. Occasionally, there may be an extra charge, for example if we have to prepare food in a separate kitchen or serve dishes separately.

There is a deposit of £500 plus VAT payable 12 months before your wedding date. We will send you an invoice for the deposit. Full payment with final numbers is due 4 weeks before your wedding date. If there is any reduction in final numbers after this date we won't be able to give a refund as we will already have committed to staff numbers and food orders.

It's cheaper for you if all your guests have the same dishes, but we are happy for you to give guests a choice of dishes for an extra charge of £2.50 plus VAT per guest per course.