



Our suppliers

Being based in the heart of Devon on Dartmoor National Park we're lucky enough to have an abundance of great quality local raw ingredients. We work closely with a number of local suppliers to source the best products to create wonderful dishes for your wedding day.

All our meat is sourced from our trusted local butcher Palmers of Tavistock. They in turn work with local farms across Devon and Cornwall to give us consistently great quality and trusted origin meats. Beef comes from a number of local farms including Milton Abbot just a few miles from Tavistock, pork from Trewithan in Cornwall and lamb all from local farms surrounding us in Tavistock. With small farm production, our butchers buy the best from the local farm that has the stock at the time.

We're 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. They stock a number of cheeses made specially for exclusive to them.

Our fruit and vegetables are sourced through our local green grocer who work with local farms in 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.



Mini Mid-Week Menu

Canapés – *choose any 4 canapés*

Smoked Cornish duck with prune and poached pear
KFC – Korean Fried Cauliflower, sweet chilli (VGN)
West-Country cured Coppa and roquito pepper crostini
Smoked haddock croquette, pickled fennel
Sweet potato cake, avocado, gem, tomato and chilli salsa (VGN)
Saffron, Parmesan and pistachio arancini, arrabiatta sauce (V)
Chicken liver pate, red onion marmalade, garlic and thyme crostini
Honey and mustard glazed cocktail sausages
Cherry tomato gazpacho, basil oil (VGN)
Scottish smoke house salmon, and chive cream cheese blinis
Marinated bocconcini, olive and sun blushed tomato (V)

Starters

Soy and sesame pork belly, ham hock bon bon, apple compote
Tahini marinated chicken, honey yogurt, spiced bulgur wheat
Cornish Crab cakes with red pepper and star anise, sweet chilli jam
Yellow pepper gazpacho, slow roast cherry tomatoes, basil oil (VGN)
Beetroot carpaccio, balsamic, rocket, candied walnut, feta (V)

Mains

Herb rubbed loin of Dartmoor Venison, black puddings bon bons, beetroot puree
Roast organic Poussin stuffed with Tavistock wild garlic and apricot, polenta fries with parmesan
Curried Cornish Monk Fish, mint raita, spiced lentil dhal, saffron basmati rice
12 hour slow cooked Trevarthen brisket, bubble and squeak, celeriac puree, Merlot 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 (VGN)

Desserts

Vanilla and coconut panna cotta, anise infused rhubarb, rhubarb sorbet (VGN)
Blackberry oat crumble, honeycomb ice cream, Chambord liqueur puree
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



Evening food options

Black bean and beetroot burger, buffalo mozzarella (V)
Emmental and smoked ham croque-monsieur
Mini beef sliders with North Devon cheddar and spiced onion burger relish
Battered Cornish cod with double fried chips, dill mayo
Slow cooked BBQ pork rolls, apple sauce
Pea, mint and pine-nut pizza (VGN)
Sweet potato and chick pea scotch eggs (V)
Bacon baps, spiced ketchup
Cornish Steak and ale pasties

All our menu prices include our Chefs, kitchen staff and mobile kitchen. We pride ourselves on having friendly, experienced, smart front-of-house staff. Our waiting staff 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 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.

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.

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