

Canapés

Please choose

3 to 4 Canapés if you are having a starter

5 to 6 Canapés if you are not having a starter

All canapés priced at £1.50 each

Cold

Mini Dill Blinis with Smoked Salmon Mousse

Crostini with Chicken Liver Pate and Real Ale Chutney

Cornish Blue Spinach & Cornish Smoked Bacon Tart

Smoked Mackerel Pate with Horseradish Crème Fraiche

Mushroom, Garlic and Parsley Cream Tart

Roasted Pepper and Pesto Crostini

Chicory Leaves with Apple and Carrot Salad with a Herb Dressing

Hot

Parmesan Chicken with Aioli

Chicken Satay with Peanut Sambal

Handmade Local Cocktail Sausages with Honey and Grain Mustard Dip

Warm Spicy Vegetable Tart

All Prices quoted are subject to VAT charged at the current rate

Seated Summer Menus

Starters

Homemade Blinis topped with Smoked Salmon and Lemon and Chive Crème Fraiche	£4.75
Individual Smoked Salmon and Asparagus Tart	£4.75
Smoked Local Trout and Balsamic Roasted Beetroot Salad	£4.50
Individual Goat's Cheese and Asparagus Tart	£4.50
Mediterranean Red Rice Salad with Feta and a Fresh Herb Vinaigrette Lemon Wedges and Crusty Bread	£4.25
Local Broad Beans, French Beans, Chard & Watercress with Crispy Cornish Smoked Bacon Lardons & Shaved Parmesan Served with a Fresh Herb Vinaigrette	£4.50
Beetroot Gravadlax served with Pickled Cucumber Ribbon Salad	£4.25
Sharpham Brie Tart Served with a Wild Rocket Pesto	£4.75

All Prices quoted are subject to VAT charged at the current rate

Mains - *Price Includes Potatoes and Seasonal Vegetables*

Roast Sirloin of Devon Beef with a Red Wine Jus
Horeseradish Crème Fraiche and Yorkshire Pud £22.00

Roast Devon Pork with Rosemoor Apple
and Sultana Compote £15.00

Slowly Baked Shoulder of Lamb with White Wine, Lemon,
Sundried Tomatoes and Puy Lentils £19.00

Herb Crusted Wild Salmon with a White Wine
and Sorrel Cream Sauce £21.00

Corn Fed Chicken with a Winkleigh Cider
and Lovage Sauce £15.00

Vegetarian

Baked Portabello Mushrooms Stuffed with Cornish Blue,
Spinach and Pinenuts £11.00

Asparagus and Goat's Cheese Tart served with
a Homemade Chutney £11.00

Roasted Red Peppers filled with Wild Rice
served with a Herb Cream Sauce £11.00

Sweet and Sour Stuffed Aubergines £11.00

All Prices quoted are subject to VAT charged at the current rate

Potatoes

Roast Potatoes with Thyme

Roast Parmentier (cubed) Potatoes with Rosemary and Garlic

New Potatoes with Herb Butter

Dauphionise

Vegetables

Selection of Seasonal Vegetables with Parsley

Ratatouille

Braised Red Cabbage

Roasted Summer Vegetables

All Prices quoted are subject to VAT charged at the current rate

Desserts

Individual Summer Puddings & Devon Clotted Cream	£5.00
Chocolate Torte with Redcurrant Coulis	£4.50
Trio of Desserts: Mini Boozy Trifle / Chocolate Mousse with Almond Biscuit Raspberry Pavlova	£5.50
Summer Fruit Salad & Devon Clotted Cream	£4.00
Raspberry or Rhubarb Crème Brulee	£4.50
Caramelised Lemon Tart with Red Berry Coulis	£4.50
Gooseberry Fool with Shortbread Rounds	£4.50
Pear and Almond Tart with Plum Compote & Devon Clotted Cream	£4.50

Cheeseboard

West Country Cheeses Cornish Brie Cornish Blue Barbers Cheddar	£5.00
Oatcakes, Celery and Grapes	

All Prices quoted are subject to VAT charged at the current rate

Summer Cold Buffet Menu Ideas

We would suggest selecting 3 mains including a vegetarian option

Mains

Corn Fed Chicken with Apricot & Pinenut Stuffing and a Tomato Salsa	£4.50
Corn Fed Chicken Stuffed with Cornish Smoked Bacon And Leeks	£4.50
Baked Salmon with Sorrel Crème Fraiche	£4.80
Sliced Local Baked Ham	£2.25
Sliced Devon Roast Beef	£2.50
Smoked Salmon & Dill Tart	£4.25
Cornish Brie Courgette & Tomato Tart	£4.25
Village Green Goat's Cheese and Asparagus Tart	£4.25
Roasted Summer Vegetable Filo Strudel	£4.50

All Prices quoted are subject to VAT charged at the current rate

Potatoes / Couscous

Select one of the following dishes

Warm New Potatoes Tossed in Butter & Parsley	£2.25
Potato Salad with Dijon Dressing	£2.25
Local Potatoes with Spring Onion and Vinaigrette	£2.25
Dauphinoise - Hot	£3.00
Couscous with Lemon Parsley and Spring Onions	£2.00
Couscous with Roasted Summer Vegetables	£2.25

All Prices quoted are subject to VAT charged at the current rate

Salads

We would suggest selecting 2 or 3 of the following dishes

Mixed Leaf Salad	£1.95
Three Tomato Salad with a Herb Vinaigrette	£2.25
Roasted Tomato and Pepper Salad with Balsamic Dressing	£2.25
Homemade Coleslaw	£1.95
Crunchy Watercress Cucumber & Radish Salad with a Light Yoghurt Dressing	£2.25
Cucumber Ribbons with a Mint and Sour Cream Dressing	£2.25
Fennel Apple, Celery and Pecan Nut Salad	£2.25

All Prices quoted are subject to VAT charged at the current rate

Desserts

Meringues filled with Cream & Red Fruits	£4.25
Rich Chocolate Mousse with Almond Biscuit	£4.25
Strawberry Cheesecake with Strawberry Coulis	£4.25
Summer Fruit Salad with Chantilly Cream	£3.50
Treacle Tart with Local Crème Fraiche	£4.25
Plum and Almond Tart with Clotted Cream	£4.50
Poached Pears in Red Wine with Sweet Cinnamon Cream	£4.25

Cheeseboard

West Country Cheeses	£5.00
Cornish Brie	
Cornish Blue	
Barbers Cheddar	
Oatcakes, Celery and Grapes	

All Prices quoted are subject to VAT charged at the current rate

Evening Buffet Menu 1
£9.50 per person

Savoury Scones or Sandwiches
Topped or Filled with
Smoked Salmon and Crème Fraiche
Coronation Chicken & Coriander
Prawns with Chilli Mayonnaise
Egg Mayonnaise with Chives

Hot

Locally Made Mini Pasties
Traditional Beef
Cheese and Onion

'The Sausage Shed' Cocktail Sausages
½ Plain
½ Honey and Mustard Glaze

Burts Crisps

Evening Buffet Menu 2
£9.50 per person

Award winning sausages from 'The Sausage Shed'
Pork and Fresh Herb
Pork and Marmalade
Pork and Cider

Served in Fresh Bread Rolls

Chutneys and Sauces Available

Cheeseboard

West Country Cheeses
Barbers Cheddar
Cornish Brie
Cornish Blue
Frenchbread, Oatcakes, Celery and Grapes

All Prices quoted are subject to VAT charged at the current rate