

# Weddings

## Drinks Packages

### *Reception Drink:*

Elderflower Bubbly, Orange Juice  
Sherry or Bucks Fizz

### *With your Meal:*

Half a Bottle of House Wine  
Red, White or Rose

### *To Toast:*

A Flute of Berry's Extra Dry Sparkling  
Cremant de Limoux

£22.50

*A*

### *Reception Drink:*

A Glass of Pimms  
or any from option A

### *With your Meal:*

Half a Bottle of House Wine  
Red, White or Rose

### *To Toast:*

A Flute of Prosecco Valdobbiadene  
DOCG San Venanzio

£27.00

*B*

### *Reception Drink:*

A Flute of Rene Jolly Blanc De Noirs  
NV Champagne

### *With your Meal:*

Half a Bottle of House Wine  
Red, White or Rose

### *To Toast:*

A Flute of Rene Jolly Blanc De Noirs

£31.00

*C*

### *Reception Drink:*

A Flute of Berry's United Kingdom  
Cuvee Grand Cru, Mailly.  
NV Champagne

### *With your Meal:*

Half a bottle of House Wine  
Red, White or Rose

### *To Toast:*

A Flute of Berry's United Kingdom  
Cuvee Grand Cru, Mailly

£36.50

*D*

# Wedding Breakfast Menu Options



We have pleasure in presenting our event menus to you, we offer a wide choice but we remain flexible and are more than happy to tailor them to your individual requirements.

## Canapés

*Designed for cocktail parties or as arrival reception canapés prior to your wedding breakfast*

*Four varieties £9.50 / Six varieties £11*

*Hot smoked salmon, potato cakes, sour cream and avruga caviar  
Sun blushed tomato, pesto and bocconcini mozzarella crostini  
Red onion marmalade tartlets with blue cheese, pickled walnut and pear  
Smoked mackerel pâté with cranberry, lime and ginger  
Roasted butternut squash and ricotta tarts with spiced honey  
Marinated feta, compressed watermelon and pickled shallot salad  
Spiced pulled beef brisket fritters with horseradish and watercress  
Chicken liver parfait with grape chutney, cornichons and capers on toasted brioche*

*The menu is changed subject to availability*

# *Seated Three Course Menus*

*A maximum of two menu options per course. Exact numbers are required for each dish four weeks prior to the event.*

## *Poulett Menu*

### *Starters Choices*

*Seasonal soup of the day*

*Buttered chicken liver parfait, grape chutney, toasted sourdough*

*Gin cured salmon gravadlax, pickled fennel and grain mustard dressing*

*Chilli and lime squid, black garlic aioli, Trill Farm leaves*

*Warm salad of salt baked heritage beetroot and carrot, whipped goat curd, walnut and date purée*

### *Mains Choices*

*Butter roasted free range corn fed chicken, thyme rosti, wilted spinach, Madeira jus*

*Braised shoulder of hogget, grain mustard mash, wild mushrooms, red wine jus*

*Salted West Country pollock, crushed Cornish new potatoes, shellfish velouté*

*Baked fillets of herb crusted plaice, celeriac gratin, buttered leeks, parsley oil*

*Beetroot linguine, Rosary goat's cheese, thyme and horseradish*

### *Pudding Choices*

*White chocolate and Baileys cheesecake, dark chocolate sauce*

*Seasonal fruit crumble, vanilla pod ice cream*

*Dark chocolate mousse, Chantilly cream, raspberry coulis and fresh berries*

*Lemon posset, shortbread crumb, confit lemon purée*

*A selection of West Country ice creams and sorbet*

*Please choose one or two options from each course*

*£35 per person*

*If you wish, the following options may be added:-*

*Freshly ground 'fair trade' coffee with cream and petits fours - £4.50 per person*

*Cheese course served with biscuits - £7.50 per person*

*This menu is changed subject to availability*

# *Ginton Menu*

## *Starters Choices*

*Potted Brixham crab, assorted pickles and granary toast*  
*Smoked duck and fig salad, apple, watercress and crispy skin*  
*Ham hock and grain mustard terrine, piccalilli and Trill Farm leaves*  
*Wild mushroom tortellini, artichoke purée, crispy sage*  
*Charred mackerel, beetroot, anchovy crème fraîche*

## *Mains Choices*

*Roast sirloin of dry aged local beef, Yorkshire pudding, duck fat potatoes, seasonal veg*  
*Seared Cornish hake, creamed tarragon potatoes, sea vegetables, parsley oil*  
*Slow cooked pork belly, braised shallots, buttered greens, Dauphinoise potatoes, thyme jus*  
*Poached fillets, of brill with chilli, crab and spring onion linguine and a seafood nage*  
*Roasted root vegetables and Devon Blue gnocchi, with sage and toasted pumpkin seeds*

## *Pudding Choices*

*Glazed lemon tart, raspberry textures*  
*Warm Dorset apple cake, clotted cream, spiced apple purée*  
*Salted caramel and milk chocolate tart, caramelised banana, buffalo milk ice cream*  
*Pear panna cotta, shortbread crumb, ginger ice cream*  
*A selection of West Country ice cream and sorbet*

*Please choose one or two options from each course*

*£45 per person*

*If you wish, the following options may be added:-*

*Freshly ground 'fair trade' coffee with cream and petits fours - £4.50 per person*

*Cheese course served with biscuits - £7.50 per person*

*This menu is changed subject to availability*



# *Gould Menu*

## *Starters Choices*

*Seared scallops, pea purée, black pudding, crackling*  
*Pressed confit chicken, wild mushroom and asparagus terrine, truffle toast*  
*Smoked venison with compressed cucumber, melon and watercress salad*  
*Buffalo mozzarella with peas, broad beans, mint, lemon and olive oil*  
*Brown shrimp risotto cakes, tomato and radish salad and shallot vinaigrette*

## *Mains Choices*

*Best end of West Country lamb, sautéed greens, fondant potatoes, rosemary jus*  
*Seared turbot with crayfish, braised fennel, sea vegetables and borage*  
*Braised ox cheek, creamed potato, savoy cabbage, horseradish crème fraîche*  
*Pan roasted sea trout, white bean purée, cockles, ruby chard and samphire*  
*Artichoke and leek tart, herb vinaigrette and Trill Farm leaves*

## *Pudding Choices*

*Chocolate pistachio torte, pistachio ice cream*  
*Spiced orange parfait, cinnamon crumb, orange textures*  
*Apple tatin, vanilla Anglaise, cider ice cream*  
*Raspberry and almond tart, elderflower ice cream*  
*Selection of West Country cheeses*

*Please choose one or two options from each course*

*£55 per person*

*If you wish, the following options may be added:-*

*Freshly ground 'fair trade' coffee with cream and petits fours - £4.50 per person*

*Cheese course served with biscuits - £7.50 per person*

*This menu is changed subject to availability*

# *Cold Buffet for Seated Guests*

(Choose 3)

*Brown sugar, honey and mustard glazed ham  
Ballontine of pesto stuffed corn fed chicken  
Baked sea trout with pickled fennel and samphire  
Salt cod brandade croquettes, saffron rouille  
Local roast beef with horseradish mayonnaise*

(Choose 4)

*Gin infused cucumber and coppa ham  
Hot smoked mackerel, beetroot and potato salad  
Salad Niçoise  
Roasted Mediterranean vegetables and pistachio couscous  
Green salad with toasted pumpkin seed oil  
Cos leaf salad with pancetta, anchovies and Caesar dressing  
Home dried tomato and bocconcini with aged balsamic and basil  
Cornish baby potatoes with spring onions and truffle mayonnaise  
Moroccan chickpea, carrot and feta salad*

(Choose 3)

*Salted caramel and milk chocolate tart  
Cinnamon beignets with chocolate sauce  
Baked custard cheesecake, rhubarb compote  
'Pot au chocolat', edible soil and crystallised herbs  
Champagne, strawberry, mint and black pepper layered terrine*

£32.50



*If you wish, the following options may be added:-*

*Freshly ground 'fair trade' coffee with cream and petits fours - £4.50 per person*

*Cheese course served with biscuits - £7.50 per person*

*This menu is changed subject to availability*

# *Hot Buffet for Seated Guests*

*Moroccan lamb, honey and apricot tagine with pearl barley and spring onions  
Roast fennel, courgette and tomato lasagne with pecorino and thyme  
Stroganoff of pork tenderloin, fresh herb pappardelle*

*Pickled beetroot, orange, feta and pistachio salad  
Heritage tomatoes with Dijon mustard, sherry vinegar, shaved fennel and toasted sunflower seeds  
Buttered Cornish potatoes with chives  
Warm chargrilled chicken and watercress salad with balsamic vinaigrette*

*Strawberry choux buns, chocolate sauce  
Gooseberry fool, shortbread biscuits  
White chocolate and raspberry cheesecake, raspberry coulis*

*£33.00*



*If you wish, the following options may be added:-*

*Freshly ground 'fair trade coffee' with cream and petits fours - £4.50 per person*

*Cheese course served with biscuits - £7.50 per person*

*The menu is changed subject to availability*



## *Afternoon Tea*

*Finger sandwiches, scones with strawberry jam, clotted cream, selection of cakes, choice of tea*

*£19.50*



## *Children's Parties*

*Sandwich shapes, cherry tomatoes, vegetable crisps, cheese cubes, grapes  
Celery, carrot and cucumber crudités with a humous dip  
Jelly and ice-cream or fruit smoothies with a spoon!  
Fruit juice - apple or orange*

*You are welcome to decorate the table with your chosen theme  
We are happy to provide a knife to cut the cake!*

*£16.00*