



Wedding Menu One £35.00

First Course

Parfait of Chicken & Duck Livers, Dressed Leaves, Spiced Fruit Chutney

Apple, Walnut & Dorset Blue Vinny Salad

Torched Smoked Salmon, Dressed Leaves, Caper & Lime Dressing

Classic Prawn Cocktail, Iceberg Lettuce, Marie Rose Sauce

Pressed Terrine of Ham Hock & Chicken, Dressed Leaves, Mustard Gel

Glazed Goats Cheese, Balsamic Dressing, Rocket, Toasted Pine Nuts

Main Course

Pan-Roasted Free Range Chicken Breast, Chateau Potatoes, Cepes, White Wine Cream Sauce

Seared Fillet of Brixham Hake, Olive Crushed New Potatoes, Lemon & Dill Butter

Slow Cooked Shoulder of Lamb, Apricot & Parma Ham, Creamed Potatoes, Red Wine Jus

Pan-Roasted Salmon Fillet, Gremolata Crust, New Potatoes, White Wine & Dill Sauce

Slow Cooked Somerset Pork Belly, Champ Mash, Local Cider Jus

Confit of Creedy Carver Duck Leg, Creamed Potatoes, Port & Red Currant Sauce

Tortellini of Spinach & Ricotta, Wild Mushrooms, Wilted Spinach, Parmesan

Mediterranean Vegetable & Goats Cheese Tart, Balsamic Dressed Rocket

All served with Seasonal Vegetables

Dessert

Lemon Posset, Almond Tuille, Berry Compote

Dark Chocolate Torte, Clotted Cream

Classic Vanilla Crème Brulee, Shortbread

Ripe Somerset Brie, Grapes, Chutney & Biscuits

Mixed Berry Panna Cotta, Mango Sorbet

Selection of Homemade Ice Creams

Lemon & Raspberry Cheesecake, Ginger Crunch, Fruit Compote

Dorset Blue Vinny, Candied Walnuts, Chutney & Biscuits

Please choose one first course, main course and dessert for all of your guests.

Dietary requirements can be catered for separately.

Wedding Menu Two £40.00

First Course

Cream of Wild Mushroom Soup, White Truffle Oil

Cocktail of West Bay Crab, Prawns & Avocado

Home Smoked Chicken Breast, Spicy Mango Salsa, Dressed Leaves

Main Course

Honey Glazed Creedy Carver Duck Breast, Spring Onion Mash, Port & Redcurrant Sauce

Roast Sirloin of Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Pan Jus

Pan Fried Fillets of Brixham Sea Bass, New Potatoes, Sea Asparagus, Shellfish Butter

Wild Mushroom, Roasted Butternut Squash & Spinach Risotto, Basil Pesto, Shaved Parmesan

All served with Seasonal Vegetables

Dessert

Baileys & White Chocolate Torte, Raspberry Coulis, Clotted cream

Eton Mess, Homemade Shortbread

Dorset Blue Vinney, Somerset Brie, Grapes, Celery, Biscuits



Wedding Menu Three £50.00

First Course

Roulade of Smoked Salmon, West Bay Crab & Chive Mousse

Parfait of Duck Liver & Foie Grass, Toasted Brioche, Dressed Leaves, Fig Chutney

Sundried Tomato, Basil & Goats Cheese Tart, Roasted Pepper Dressing, Wild Rocket

Main Course

Pan Seared Filet of Dorset Beef, Truffle Mash, Wild Mushrooms, Madeira Sauce

Alternatively, we can serve Beef Wellington, carved at the table to all of your guests, for a maximum of 40.

Roast Rack of Dorset Lamb, Herb Crust, Chateau Potatoes, Red Wine & Rosemary Jus

Baked Fillet of Brixham Monkfish, Prosciutto Ham, Olive Crushed New Potatoes, Wilted Spinach, White Wine Sauce

Vegetable Wellington, Grilled Aubergine, Courgette, Tomato, Somerset Brie, Roasted Pimento Coulis

Dessert

White Chocolate Crème Brûlée, Dipped Strawberries, Raspberry Shortbread

Passion Fruit Panna Cotta, Almond Tuille, Mango Compote

West Country Cheese Selection

Coffee / Tea served with Home-made Petit Fours £3.00 per person

Three Courses £50.00 per person

