



CANAPÉS  
MENU

Beef Yorkshire Pudding  
Goats Cheese Fritters (V)  
Mackerel Paté on Cucumber  
Goats Cheese & Beetroot Tarts (V)  
Mini Fish Cakes  
Ham & Belly Pork Terrine  
Watermelon & Parma Ham  
Mini Fish & Chips  
Smoked Salmon & Pea Arancini  
Butternut Squash & Blue Cheese Beignet (V)  
Chicken Liver Parfait Melba Toast  
Tempura King Prawns  
Ham & Cheese Croquette  
Cheese Straws & Hummous (V)



# STARTERS MENU

## HAM HOCK SCOTCH EGG

Black Pudding, Mustard Butter, Peashoots

## BONELESS CONFIT DUCK LEG

Red Cabbage, Red Wine & Juniper Sauce

## HERITAGE TOMATO (V)

Beetroot Carpaccio, Sharpham Ticklemore Goats  
Cheese, Basil, Taperade

## CUMIN & CORIANDER CRUSTED TUNA NICOISE

Potato, Green Beans, Olives, Tomato, Anchovy  
Dressing

## HAM HOCK & WELSH RAREBIT FRITTER

Bacon Jam

## TRIO OF SALMON

Smoked, Poached, Crispy Cake, Lemon  
Mayonnaise, Peashoots

## TWICE BAKED DEVON RAREBIT SOUFFLÉ (V)

Herritage Beetroot Salad

## GARLIC MUSHROOM & TARRAGON PATÉ (V)

Toasted Bread, Pickles & Chutneys



MAIN  
MENU

SLOW COOKED BEEF CHEEK IN GUINNESS & BLACK TREACLE  
Horseradish Mash, Market Vegetables

BRAISED LAMB SHANK

Roasted Root Vegetables, Shallot Mash,  
Red Wine & Rosemary Sauce

ROASTED SIRLOIN OF BEEF

Roasted Potatoes, Yorkshire Pudding,  
Market Vegetables, Red Wine Gravy

BREAST OF WEST COUNTRY CHICKEN

Fondant Potato, Market Vegetables,  
Tomato, Tarragon and Red Wine Sauce

ROASTED RUMP OF LAMB

Fondant Potato Gratin Dauphinoise, Green Beans,  
Ratatouille, Port & Rosemary Sauce

FILLET OF BEEF

Thyme Mash, Wild Mushrooms, Market  
Vegetables, Pepper Sauce



VEGETARIAN  
MENU

BEETROOT, TOFU & CHICKPEA CROQUETTE  
Piccalilli (Vegan)

WILD MUSHROOM & ASPARAGUS ARANCINI  
Pea Pureé

BUTTERNUT SQUASH, DEVON BLUE & SAGE BEIGNET  
Spinach, Toasted Hazelnuts

VEGETABLE TAGINE  
Coriander & Spring Onion Cous- Cous (Vegan)

MUSHROOM & ASPARAGUS STRONGANOFF  
Jasmine Rice

TOMATO, RED ONION & GOATS CHEESE TART  
Basil, Balsamic

CRISPY GUACAMOLE FILLED ONION RINGS  
Lime & Coriander Mayonnaise

BAKED AUBERGINE  
Ratatouille, Asparagus, Wilted Spinach (Vegan)



## EXTRAS

### FAMILY STYLE SHARING BOARD

Roasted Peppers, Grilled Halloumi, Marinated Mediterranean Vegetables, Vegetarian Pesto, Homemade Bread (Vegan Available)

### PLOUGHMANS

Radius 7 Scotch Egg, Chicken Liver Parfait, Mature Cheddar, Pickled Onions, Chutney, Homemade Bread

WHOLE HOG ROAST 100-140

WHOLE RAM ROAST 40-60

### SALADS

Green Salad with Tomato & Cucumber, Cous-Cous, Caesar Salad, Waldorf Salad, Greek Salad, Hummus, Tzaki, Coleslaw, Potato, Basil & Red Onion, Cauliflower Cous-Cous with Pomegranate & Mint

### POTATOES

Roasted New, Buttered New, Crispy Potato & Chorizo



DESSERT  
MENU

DARK CHOCOLATE BROWNIE  
Salted Caramel Sauce  
(Vegan or G/F available)

RHUBARB & APPLE CRUMBLE  
Vanilla Custard

STICKY TOFFEE PUDDING  
Toffee Sauce, Cider Custard

WILD BERRY FRANGIPANE TART  
Raspberry Sorbet

DARK CHOCOLATE & PEANUT BUTTER CHEESECAKE  
Chocolate soil

CLASSIC ETON MESS  
Mini Meringues, Strawberries, Coulis, Chantilly Cream

BRAMBLY APPLE CRUMBLE CHEESECAKE  
Apple Pureé

SELECTION OF HOMEMADE PETIT FOURS

WEST COUNTRY CHEESE BOARD  
Biscuits, Grapes, Red onion Marmalade