

Bronze

Homemade chicken liver paté with West Country apple & cider chutney

Chilled trio of melon with orange syrup

Roasted tomato & basil soup with garlic & herb croutons



Pan fried chicken supreme with a white wine & apricot sauce

Oven baked salmon fillet topped with green pesto

Mediterranean vegetable galette with glazed goats' cheese



All served with selection of seasonal vegetables & potatoes



Homemade apple pie & double cream

Traditional Italian tiramisu made with mascarpone cheese

Baileys Cheesecake

£22.00 per person

Or

OUR ROOM
WITH A VIEW

Silver

Smoked & peppered mackerel fillets with horseradish sauce

Carrot & fresh coriander soup with herb oil

Rich chicken liver & Madeira paté with elderflower & gooseberry chutney



Pork tenderloin stuffed with sun dried tomato & basil wrapped in pancetta

Pan fried red mullet fillet on wilted spinach with hollandaise sauce

Mushroom, spinach & ricotta risotto with parmesan shavings



All served with selection of seasonal vegetables & potatoes



Tarte au citron with Cornish vanilla ice cream

Chocolate fudge brownie with a white chocolate truffle

Homemade strawberry pavlova

£27.00 per person



OUR ROOM
WITH A VIEW

Gold

Grilled whole field mushroom stuffed with garlic & parmesan cheese with balsamic syrup

Homemade roasted butternut squash soup with toasted sesame seeds

Homemade smoked salmon terrine with a lemon & dill dressing & salmon mousse



Roasted lamb rump with a sticky redcurrant, honey & rosemary glaze

Pan fried breast of duck with a black cherry & five spice sauce

Oven baked sea bass fillet with a lobster sauce

Wild mushroom stroganoff filo tartlet



All served with selection of seasonal vegetables & potatoes



Warm treacle tart with clotted cream

Raspberry panacotta & fruit coulis

Trio of desserts

Lemon posset, chocolate mousse & strawberry cheesecake

£35.00 per person

Or

OUR ROOM
WITH A VIEW

Local

Breaded Sharpham brie fried until golden & served with
homemade red onion marmalade

West Country broccoli & watercress soup with Exmoor blue cheese

Dartmouth smoked duck with warm plum sauce



Creedy carver chicken supreme stuffed with local smoked applewood cheese & wrapped in
streaky bacon

Roasted Devon lamb rump with a red wine & wild mushroom sauce

Caramelised onion, local goats' cheese & roasted vine tomato filo bundle

Day boat caught lemon sole fillets stuffed with prawns & topped with white wine
and dill sauce



All served with selection of seasonal vegetables & potatoes



Homemade local strawberry, raspberry & white chocolate cheesecake

Warm plum tart with Langage Farm clotted cream

Traditional English lemon posset with ginger shortbread

£38.00 per person

Or

OUR ROOM
WITH A VIEW

Hot Buffet

Beef bourguignon with button mushrooms
Turkey cranberry & port pie with short crust pastry
Chicken tikka masala
Chilli con carne
Chicken a la king with peppers & white wine
Loin of pork in black bean sauce



Creamy mushroom stroganoff
Vegetarian pasta bake topped with mozzarella
Mixed vegetable chilli con carne
Spinach & mushroom lasagne



Brixham fisherman's pie
Mixed seafood & broccoli bake



All served with rice or new potatoes
& mixed salad

Choose 2 from above £13.50 per person
Choose 3 from above £17.50 per person
Choose 4 from above £22.50 per person
Dessert extra £4.00 per person

Or

OUR ROOM
WITH A VIEW

Standard Barbecue Menu

Homemade 100% beef burgers
Mediterranean vegetable kebabs
Marinated Texan barbecue chicken thighs
Cumberland sausages

Hot buttered new potatoes
Assorted dips & sauces

Homemade coleslaw
Mixed green salad

Fresh Strawberries & clotted cream

£24.50 per person



Deluxe Barbecue Menu

Marinated medallions of West Country rib eye steak
Cajun spiced chicken fillets
Grilled vegetable & Quorn kebabs
Pork & leek sausages
Grilled freshly caught mackerel fillets

Selection of seeded bread rolls
Hot buttered new potatoes
Assorted dips & sauces

Tomato, onion & fresh basil salad
Feta & olive salad with extra virgin olive oil
Spicy Mediterranean cous cous salad
Mixed leaf salad

A mountain of profiteroles filled with fresh cream

£35.50 per person



OUR ROOM
WITH A VIEW

Buffet Selection Bronze

Selection of assorted sandwiches
Barbecue chicken wings
Cocktail sausage rolls
Buffet scotch eggs
Mature cheddar puff pastries
Assorted pizza sticks
Homemade savoury quiche fingers
Spicy potato wedges or curly fries with a selection of dips
Assorted cocktail vol-au-vent
Vegetarian spring rolls
Baked baby new potatoes with cream cheese
Mini chicken sate



Choose your selection from the above

7 items @ £7.00

9 items @ £8.50

12 items @ £10.50

per person

Dessert canapés are available at an additional cost of £4.00 per person

Or

OUR ROOM
WITH A VIEW

Buffet Selection Silver

Selection of assorted sandwiches
Smoked salmon blinis
Chicken sate, szechuan, korma, tikka
Bacon & cheese straws
Baby baked potato with cream cheese & bacon
Buffet pork pies
Homemade savoury quiche selection
Indian vegetable samosas
Garlic pesto & chilli breads
Spicy onion bhajis
Mini meat or vegetarian pasties
Tomato pizza puff pastries



Choose your selection from the above
7 items @ £9.00
9 items @ £10.50
12 items @ £13.50
per person

Dessert canapés are available at an additional cost of £4.00 per person

Or

OUR ROOM
WITH A VIEW

Buffet Selection Gold

Triple decker sandwich bites
Deep fried butterfly king prawns
Duck spring rolls & plum sauce
Cajun spiced chicken drumsticks
Sesame prawn toasts
Homemade chicken liver paté en croûte
Broccoli & stilton quiche
Lamb kebabs & mint dip
Selection of meat & vegetable canapés
Tomato & feta brochette
Smoked salmon mini bagels
Mixed Mediterranean vegetable puff pastries



Choose your selection from the above

7 items @ £10.50

9 items @ £13.50

12 items @ £17.50

per person

Dessert canapés are available at an additional cost of £4.00 per person

Or

OUR ROOM
WITH A VIEW

Drinks Packages

Package One £12.95
Arrival drink: A glass of bucks fizz, fruit punch or sherry
With the meal: Two glasses of house red or white wine
For the toast: One glass of sparkling wine

Package Two £16.95
Arrival drink: A glass of bucks fizz, fruit punch or sherry
With the meal: Up to three glasses of house red or white wine
For the toast: One glass of sparkling wine

Package Three £18.95
Arrival drink: A glass of bucks fizz, fruit punch or sherry
With the meal: Up to three glasses of Pinot Grigio or Merlot
For the toast: One glass of house Champagne

Package Four £28.95
Arrival drink: A glass of Champagne or Kir Royale
With the meal: Two glasses of Pinot Grigio or Fairtrade Pinotage
For the toast: One glass of Champagne
With your coffee: A glass of vintage port, brandy or a liqueur



Corkage Charges

In respect of table wines, there is a corkage charge of £8 per 75cl bottle (pro rata for larger bottles) to cover receipt, storage, insurance whilst the goods are on the premises and service including the use of wine glasses.

We do not permit guests to bring their own beer, spirits or soft drinks for consumption on the premises.

Individually Priced Items

Flute of bucks or cranberry fizz (125ml)	£2.95
Glass of house wine (174ml)	£3.20
Flute of sparkling wine (125ml)	£3.20
Flute of Champagne (125ml)	£5.00
Glass of Pimms (125ml)	£2.95

