



Buffet 1

Choose up to four filled breads from the selection:

Roast sirloin of West Country beef, horseradish cream *

Roasted Devon chicken, sage & onion stuffing

Hand cut gammon ham & tomato

Coronation chicken breast & mixed leaf

Roast turkey breast with apple slaw & tomato

Grilled bacon, shredded lettuce & vine tomato

Smoked salmon, cream cheese & pousse spinach *

Prawn, cucumber & endive with lemon mayonnaise

Hummus & roasted peppers **vg**

Free range egg & watercress mayonnaise **v**

Buffalo Mozzarella, sun-blushed tomato & avocado **v**

Mendip Cheddar cheese & pickle **v**

served in a choice of freshly baked sourdough, thick soft bloomer, baguette, granary, malted, wholemeal tin or wrap

* supplement may apply on this filling

vg vegan diet | **v** vegetarian diet | **gf** gluten free

Buffet 2 add on

Mix and match these items to Menu 1
or build your own menu

- Orange, honey & Dijon mustard cocktail sausages [hot]
- Hand made sausage, apple & apricot roll, remoulade [hot]
- Ricotta, tomato & leek tartlet [cold] **v**
- Mint, courgette & pea fritatta [cold] **v**
- Buttermilk freid chicken pieces, ranch dressing [hot]
- Satay chicken skewers, peanut dip [hot]
- Asian pork patties with lime & coriander yoghurt [hot]
- Penko breaded prawns with wasabi mayonnaise [hot]
- Mini fishcakes with citrus mayonnaise [hot]
- Teriyaki salmon skewers (2x pieces) [cold]
- Crab, ginger & spring onion tarts [cold]
- Vegetable spring rolls with a sweet chilli dip [hot] **v**
- Tomato, mozzarella & sweet basil bruschetta [cold] **v**

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Buffet 3

Bakery selection | your choice of three filled breads, from Menu 1,

Plus

Southern fried chicken | breadcrumbed, buttermilk chicken, homemade herb & ranch dressing

Vegetable samosa | hand made, chickpea & spiced vegetable in filo pastry, onion & tomato salad, chilli jam v

Fish croquettes | local haddock & cod, brown shrimp, prawns blended with potatoes, served with tartare & lemon

Scotch egg | our famous flaked ham, herb sausage meat wrapped free range egg, served with piccalilli relish

Local cheese board of Devon Blue, Somerset Brie & Mendip Cheddar with grapes, biscuits & baked bread v

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Buffet 4 *informal*

Bakery selection | Your choice of two filled breads / sandwiches from Menu 1

Street food | Choose two hot options from Menu 5 Street Food

Potato wedges or skinny fries |

Served with tomato relish, herb mayo & sauce

Pizza | With two toppings (1) pork & beef meatballs & rocket leaf (2) roasted beetroot with crumbled goats cheese

Scotch egg | Free range egg, wrapped in a jacket of flaked ham, sausage meat, herbs & fennel

Sticky baby ribs | Pork ribs in a sweet marinade, served with slaw

Mini dessert selection | Choose two desserts from Menu 10

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Buffet 5 street

Buttermilk chicken wrap | marinated chicken in buttermilk, crispy Southern fried crumb, ranch dressing, shredded leaf in a flour wrap

Dirty dog | quality hot dog, with pulled BBQ pork, in a traditional torpedo bun, spicy sauce & mustard

Beef bao bun | slow cooked beef steak, Mongolian herbs & spices, sauteed peppers

Chickpea samosa | mild spiced vegetables & chickpeas in a quick fried pastry triangle with fresh slaw & chutney **v**

Chicken Goi salad | Asian style salad, combining marinated chicken strips, nuts, vegetable julienne & shoots

Flat bread | topped with Chicken Asado (Filopino style) fresh pomegranate, minted yoghurt, salad leaf

Thai lamb bite | cubes of marinated lamb, lime dressing, char grilled on banana leaf

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Buffet 6 bowl

Chicken katsu | strips of fresh chicken on Jasmine rice, mild spiced katsu curry sauce & kimchi vegetables

Beef Bourgignon | classic braised beef steak, slowly cooked with silverskin onions, red wine & mushrooms, penne pasta

Shepherds pie | slow cooked lamb & root vegetables under a soft mash with minted pea puree

Mini Lincolnshire sausages | smooth pomme puree, sweet onion gravy

Vegetable tagine | spiced vegetables & chick peas, Moroccan harissa flavours, lemon cous cous & herbs **vg**

Salad bowls | house salad | new potato & chive | Devon Blue, pear & chicory | coleslaw | roasted beetroot, orange & watercress **v vg**

Desserts | choose 2 desserts from the Menu 10 or a great selection of cheeses from the South-West, celery, apple chutney

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Buffet 8 *combined*

Braised Devon beef | hand diced slow cooked beef, red wine, onion, tomato & horseradish mash

Chicken Massaman | tender chicken in a light coconut milk & peanut sauce, Basmati rice

Mini Lincolnshire sausages | trio of cocktail sausages, pomme puree, onion gravy

Cod loin | on a soft haricot vert, butter beans & chilli pasta base

Aubergine Parmigiana | baked layers of aubergine, Parmesan, peppers & cheese sauce **v**

Buffet bar + sides including:

Tuna Nicoise | **Thai style shredded beef salad with noodles** | **Chicken & leek salad with crispy prosciutto** | **Beetroot salad**

Dessert bar | choose 3 desserts from the Event Menu 10 or a great selection of cheeses from the South-West, celery, apple chutney

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Buffet 9 *formal*

Starter selection | smooth chicken live rparfait, chutney & brioche | prawn cocktail | melon & orange pepper syrup **vg**
| Italian salad **v**

Main choices | sliced West Country sirloin of beef | hand carved Exmoor ham, breast of chicken Coronation sauce | Poached salmon with prawns | tagine of roasted vegetables

Salad bar | house salad **vg** | potato mayonnaise **v** | vegetable rice **vg** | spiced peppers **v** | apple slaw **v** | Asian noodles **v**

Desserts | choose 3 desserts from the Event Menu 10 or a great selection of cheeses from the South-West, celery, apple chutney

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Funeral tea 1

Filled breads

Hand carved gammon ham & Cheddar

Tuna mayonnaise & cucumber

Cheddar cheese, onion & chutney **v**

Farmer Bobs free range egg & watercress mayonnaise **v**

Plus a selection of bite sized food

Cheese & roasted tomato tarlet **v**

Puff pastry sausage rolls, onion marmalade

Cocktail sausages, orange, honey & wholegrain mustard
glaze

Mini cake selection

Sliced fruit cake loaf **v**

Lemon drizzle mini loaf **v**

Frosted carrot cake **v**

Beverages

Selection of teas & infusions, coffee

Funeral tea 2

Filled breads

Coronation chicken

Smoked salmon, cream cheese & cucumber

Roast sirloin of beef

Farmer Bobs free range egg & watercress mayonnaise **v**

Plus a selection of bite sized foods

Cheese & roasted tomato tarlet **v**

Chicken brochette, satay sauce

Mini fishcake, lemon mayonnaise

Puff pastry sausage rolls, remoulade

Scotch egg & picalilli relish

Mini sweet selection

Sliced fruit cake loaf **v**

Chocolate tart, orange cream **v**

Devon scones, jam & clotted cream **v**

Beverages

Selection of teas & infusions, coffee

Buffet 10 *desserts*

Cheesecake | orange marmalade flavoured cheesecake, served in a glass with passion fruit seeds

Chocolate brownie | served with mascarpone cream, whortleberry jam

Eton mess | crushed meringue, Cornish cream & strawberries

Pavlova | mini meringues, berries & thickened cream

Apple tart | sticky apples, toffee sauce, on a light pastry base

Berry fool | a light confection, thick yoghurt & sweetened cream

Posset | sharp & sweet cream mousse with shortbread finger

Turnover | flaked pastry apple & cinnamon, Cornish cream

Fruit tartlets | seasonal fruit, creme patisserie

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