

# Buffet Menus



# Menu 1

Select up to four filled breads from our core range:

Atlantic prawn, lemon mayonnaise

Hand cut gammon ham & vine tomato

Sliced chicken breast, Coronation mayo & leaf

Smoked salmon, cream cheese & pousse spinach \*

Grilled streaky bacon, shredded lettuce & vine tomato

Roast sirloin of West Country beef, horseradish cream \*

Buffalo Mozzarella, sun-blushed tomato & avocado V

Roasted Devon chicken, sage & onion stuffing

Free range egg & watercress mayonnaise V

Shredded ham, dill pickle, mustard mayo

Sliced local Cheddar cheese & pickle \* V

Prawn cocktail sauce, shredded lettuce

Cheddar cheese, shallot & mayo V

Hummus & roasted peppers VG

served in a choice of breads, bloomer, wraps, or rolls

\* supplement applies

VG vegan diet | V vegetarian diet | gf gluten free

# Menu 2 add on

Build your own buffet, add three of these to your filled breads:

Ricotta, tomato & leek tartlet V

Mint, courgette & pea fritatta V

Teriyaki marinated salmon skewers

Tomato, mozzarella & sweet basil bruschetta V

Vegetable spring rolls with a sweet chilli dip [hot] V

Orange, honey & Dijon mustard cocktail sausages [hot]

Asian pork patties with lime & coriander yoghurt [hot]

Penko breaded prawns with wasabi mayonnaise [hot]

Buttermilk fried chicken, herb ranch dressing [hot]

Mini fishcake with siracha mayonnaise [hot]

Hand made sausage roll, celeriac remoulade

Spiced chickpea & vegetable samosa [hot] V

Satay chicken skewers, peanut dip [hot]

Crab, ginger & spring onion tarts

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# Menu 3

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

**Plus**

**Southern fried chicken** | breadcrumb coated, 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 sausagemeat wrapped free range egg, served with picalilli relish

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

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# Menu 4 informal

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

**Plus**

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

**Potato wedges or skinny fries** |

served with tomato relish, herb mayo & sauce **V**

**Fresh pizza** | with two toppings

(1) pork & beef meatballs & rocket leaf

(2) roasted beetroot with crumbled goats cheese **V**

**Scotch egg** | free-range egg, wrapped in a jacket of flaked ham, sausagemeat, herbs & fennel

**Sticky ribs** | slow cooked baby back pork ribs in a BBQ style marinade, slaw

**Mini dessert selection** | with two desserts from **Menu 10**

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# Menu 5 street

**Buttermilk chicken wrap** | marinated chicken in buttermilk, crispy Southern fried crumb, herb 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 slaw & chutney **V**

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

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

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

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# Menu 6 bowl

**Beef Bourgignon** | classic braised beef steak in red wine, slow cooked with silverskin onions, mushrooms & pancetta

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

**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 gf**

**Desserts** | choose two desserts from **Menu 10** or a great selection of cheeses from the region, celery, apple chutney

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# Menu 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 **gf**

**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, egg & tomato **gf**  
Thai style shredded beef salad with noodles  
Chicken & leek salad with crispy prosciutto **gf**  
Beetroot, sesame & orange salad **gf**

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

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# Menu 9 formal

## Bread selection

Feta & olive muffin, sourdough loaf, Hobbs bloomer *ask for* **gf**

## Starter selection

Smooth chicken liver parfait, chutney & brioche  
Prawn cocktail, Bloody Mary sauce, brown bread, lemon  
Melon & orange pepper syrup **VG gf**  
Game terrine, picalilli relish  
Italian salad **V gf**

## Main choices

Hand carved Exmoor ham, pear chutney **gf**  
Breast of fresh chicken, Coronation sauce **gf**  
West Country sirloin of beef, horseradish cream **gf**  
Roast duck breast, Zinfandel reduction, rocket leaf **gf**  
Poached salmon with duo of prawns, lemon mayo **gf**  
Tagine of roasted vegetables, couscous **VG**  
BBQ chicken thigh, slaw **gf**

## Salad bar **gf**

House salad **VG** | New potato & chive mayonnaise **V**  
Vegetable rice **VG** | Spiced peppers **VG** | Apple slaw **V**  
Asian noodles **V**

## Desserts

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

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# Funeral menu 1

## **Filled breads** *ask for gf*

Tuna mayonnaise & cucumber

Hand carved gammon ham & Cheddar

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

Cheddar cheese, onion & chutney **V**

## **Plus a selection of bite sized food**

Cheese, herb & leek tartlet **V**

Cocktail sausages, orange, honey & wholegrain mustard glaze

Puff pastry sausage rolls, onion marmalade

## **Mini cake selection**

Sliced fruit cake loaf **V**

Lemon drizzle mini loaf **V**

Frosted carrot cake **V**

## **Beverages**

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# Funeral menu 2

## **Filled breads** *ask for gf*

Coronation chicken | Roast sirloin of beef

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

Smoked salmon, cream cheese & cucumber

## **Plus a selection of bite sized foods**

Mini fishcake, lemon lime mayonnaise

Chicken brochette, smooth satay sauce

Ricotta, cream & roasted tomato tartlet **V**

Puff pastry sausage rolls, celeriac remoulade

Scotch egg & picalilli relish

## **Cake selection**

Sliced fruit cake loaf **V**

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

Chocolate tart, orange cream **V**

## **Beverages**

Selection of teas & infusions, filter coffee

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# Menu 10 desserts

**Chocolate brownie** | served with mascarpone cream, whortleberry jam **V**

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

**Eton mess** | crushed meringue, thick cream & berries **V gf**

**Pavlova** | mini meringues, berries & thickened cream **V gf**

**Fruit tartlets** | seasonal fruit, creme patisserie **V**

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

**Turnover** | flaked pastry apple & cinnamon, Cornish cram **V**

**Bannoffee** | gluten free biscuit, toffee sauce & thickened cream **V gf**

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

**Lemon posset** | lemon infused cream with shortbread finger **V ask for gf**

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