

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 | breadcrumbed 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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