



Party Menus

Pre-Order Menus

The following menus are all pre-order menus, you send the menus to your guests and we ask for you to collect the choices and let us have them 10 days before your function. We ask that you do not swap dishes between different menus. If you would like a copy of the menu without prices, please let us know and we will email or post one to you.

Set Menus

If you would prefer to choose a set menu, you can choose one first course, main course and dessert (guests with dietary requirements can be catered for separately).

Dietary Requirements

For guests with any special dietary requirements, it is best to ask them to choose from the menu as most of the dishes can be adapted to cater for most needs.

Place cards

If you let us have the choices for each guest along with their names, we are very happy to provide place cards with the food choices written on them.

Party Menu One

Starters

Roasted Tomato & Pesto Soup

Parfait of Chicken & Duck Livers, Dressed Leaves, Spiced Fruit Chutney

Apple, Walnut & Dorset Blue Vinny Salad

Torched Smoked Salmon, Dressed Leaves, Caper & Lime Dressing

Main Courses

Pan-Roasted Free Range Chicken Breast, Chateau Potatoes, Cepes, White Wine Cream Sauce

Seared Fillet of Brixham Hake, Olive Crushed New Potatoes, Lemon & Dill Butter

Slow Cooked Shoulder of Lamb, Apricot & Parma Ham, Creamed Potatoes, Red Wine Jus

Mediterranean Vegetable & Goats Cheese Tart, Balsamic Dressed Rocket

All served with Seasonal Vegetables

Desserts

Lemon Posset, Almond Tuille, Berry Compote

Dark Chocolate Torte, Clotted Cream

Classic Vanilla Crème Brûlée, Shortbread

Ripe Somerset Brie, Grapes, Chutney & Biscuits

2 Courses £28.00 or 3 Courses £35.00

Coffee / Tea served with Home-made Petit Fours £3.00 per person



Party Menu Two

Starters

Leek & Potato Soup

Classic Prawn Cocktail, Iceberg Lettuce, Marie Rose Sauce

Pressed Terrine of Ham Hock & Chicken, Dressed Leaves, Mustard Gel

Glazed Goats Cheese, Balsamic Dressing, Rocket, Toasted Pine Nuts

Main Courses

Pan-Roasted Salmon Fillet, Gremolata Crust, New Potatoes, White Wine & Dill Sauce

Slow Cooked Somerset Pork Belly, Champ Mash, Local Cider Jus

Confit of Creedy Carver Duck Leg, Creamed Potatoes, Port & Red Currant Sauce

Tortellini of Spinach & Ricotta, Wild Mushrooms, Wilted Spinach, Parmesan

All served with Seasonal Vegetables

Desserts

Mixed Berry Panna Cotta, Mango Sorbet

Selection of Homemade Ice Creams

Lemon & Raspberry Cheesecake, Ginger Crunch, Fruit Compote

Dorset Blue Vinny, Candied Walnuts, Chutney & Biscuits

2 Courses £28.00 or 3 Courses £35.00

Coffee / Tea served with Home-made Petit Fours £3.00 per person



Party Menu Three

Starters

Cream of Wild Mushroom Soup, White Truffle Oil

Cocktail of West Bay Crab, Prawns & Avocado

Home Smoked Chicken Breast, Spicy Mango Salsa, Dressed Leaves

Main Courses

Honey Glazed Creedy Carver Duck Breast, Spring Onion Mash, Port & Redcurrant Sauce

Roast Sirloin of Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Pan Jus

Pan Fried Fillets of Brixham Sea Bass, New Potatoes, Sea Asparagus, Shellfish Butter

Wild Mushroom, Roasted Butternut Squash & Spinach Risotto, Basil Pesto, Shaved Parmesan

All served with Seasonal Vegetables

Desserts

Baileys & White Chocolate Torte, Raspberry Coulis, Clotted cream

Eton Mess, Homemade Shortbread

Dorset Blue Vinney, Somerset Brie, Grapes, Celery, Biscuits

Coffee / Tea served with Home-made Petit Fours £3.00 per person

Three Courses £40.00 per person



Party Menu Four

Starters

Roulade of Smoked Salmon, West Bay Crab & Chive Mousse

Parfait of Duck Liver & Foie Grass, Toasted Brioche, Dressed Leaves, Fig Chutney

Sundried Tomato, Basil & Goats Cheese Tart, Roasted Pepper Dressing, Wild Rocket

Main Courses

Pan Seared Filet of Dorset Beef, Truffle Mash, Wild Mushrooms, Madeira Sauce

Alternatively, we can serve Beef Wellington, carved at the table to all of your guests, for a maximum of 40.

Roast Rack of Dorset Lamb, Herb Crust, Chateau Potatoes, Red Wine & Rosemary Jus

Baked Fillet of Brixham Monkfish, Prosciutto Ham, Olive Crushed New Potatoes, Wilted Spinach, White Wine Sauce

Vegetable Wellington, Grilled Aubergine, Courgette, Tomato, Somerset Brie, Roasted Pimento Coulis

Desserts

White Chocolate Crème Brûlée, Dipped Strawberries, Raspberry Shortbread

Passion Fruit Panna Cotta, Almond Tuille, Mango Compote

West Country Cheese Selection

Coffee / Tea served with Home-made Petit Fours £3.00 per person

Three Courses £50.00 per person

