

Ruby Menu

Please select one starter, one main course and one dessert; vegetarian numbers to be advised prior to the day.

Italian Plum Tomato and Thyme Soup with Toasted Croutons and Herb Sour Cream

Poached Fillet of Organic Salmon, on Lambs Lettuce and Apple and Radish Salad, finished with White Balsamic and Dill Dressing

Country Style Pork and Chicken Terrine, served with Warm Brioche, and Mango Salsa

Herb Crusted Fillet of Cod, with Baby New Potatoes, Wilted Leeks and Parsley Butter

Butter roasted Supreme of Creedy Chicken with Smoked Bacon and Wild Mushrooms, Thyme Fondant Potato, Seasonal Vegetables

Deep Fried Wild Mushroom Risotto, on Traditional Ratatouille, finished with Herb Vinaigrette

Vanilla Crème Brulee, with Crisp Shortbread and Raspberry Sorbet

Rich Dark Chocolate Tart with Mint Mascarpone

Banana and Pecan Cake with Caramelised Rum Pineapple, and finished with Rum and Raisin Ice Cream

Freshly Brewed Coffee and Homemade Petit Fours

Emerald Menu

*Please select two starters, two main courses and two desserts;
Pre-orders and a table plan will be required a minimum 14 days prior to the
wedding.*

Tian of Plum Prawns with Rich Marie Rose Sauce, Baby Leaf Salad and Crisp Apple

Four Melon Salads with Italian Proscuttio

Butternut Squash Risotto, with Mozzarella Gratin

Rillette of Confit Duck with Garden Herbs, and Star Anise Roasted Plum

Medallions of Lamb, on herb Creamed Potato with Roasted Root Vegetables and
Redcurrant Jus

Roasted Corn Fed Chicken Supreme with Wild Mushroom Stuffed Leg on Fondant Potato with
Spring Greens and Baby Carrots

Slow Roasted Belly of Pork on Apple and Celeriac Mash, with Baby Vegetables and
Enrichened Pan Juices

Roasted Courgettes, stuffed with a Rich Tomato Farce, Herb Creamed Potato, finished with a
Warm Chervil Dressing

Warm Plum and Almond Tart with Crème Anglaise

Vanilla Pannacotta with Roasted Gooseberries, and White Chocolate Sorbet

Duo of Chocolate Mousses with Orange Shortbread Fingers

Freshly Brewed Coffee and Homemade Petit Fours

Diamond Menu

Please select two starters, two main courses and two desserts; Pre-orders and a table plan will be required a minimum 14 days prior to the wedding.

Home Cured Salmon Gravadlax, with Baby Salad, Beetroot, and finished with a Horseradish Cream

A Warm Tart of Golden Cross and French Goats Cheese with Caramelised Shallots, on Plum Tomato and Oriental Cress Salad

Duck Foie Gras Terrine with Caramelised Pears, and Lambs Lettuce

Plum Tomato and Buffalo Mozzarella Salad with Italian Proscuttio, and Aged Balsamic Vinegar

Fillet of South Coast, Lemon Sole, Herb Creamed Potato and Ratatouille Dressing

Sirloin of Scotch Beef with Dauphinoise Potato, Green Beans, Carrots and Port Jus

Open Lasagne of Roasted Vegetables, with Wilted Leeks, and finished with a Roasted Garlic and Tomato Jus

Breast of Creedy Carver Duck, with Baby Spinach, Crisp Rosti Potato, and finished with an Apple and Mint Jus

Warm Chocolate Fondant, with Clotted Cream Ice Cream

Glazed Lemon Tart, Strawberry Sorbet, Sauternes Marinated Strawberries

A Fine selection of Westcountry Cheeses with Wafers, Grapes and Biscuits

White Chocolate and Raspberry Cheesecake, with Raspberry Sorbet

Freshly Brewed Coffee and Homemade Petit fours

Platinum Menu

Please select three starters, three main courses and three desserts; Pre-orders and a table plan will be required a minimum 14 days prior to the wedding.

Tian of Dorset Crab with a Roasted Pepper, Tomato and Chervil Consommé

Salad of Smoked Duck with Wasabi Mayonnaise and Beetroot Salad

Escabeche of Sea Bass with Celeriac Remoulade and Baby Herb Salad finished with Tiger Prawn Dressing

Cream of Roast Butternut Squash Soup with Truffle Croutons

Cannon of Devon Lamb with Herb, Mustard Crust, Rosemary Fondant Potato, Green Beans, Carrots, Cassis Jus

Fillet of Atlantic Halibut, Seafood Chowder, and Bok Choy, saffron Potatoes

Organic Chicken Supreme Butter Roasted with, Dauphinoise Potatoes, Wild Mushrooms, Truffle and Spring Greens

Roasted Shallot and Thyme Tart Tatin with Vulscombe Gratin, Baby Spinach

Chocolate Mousse with a Cocktail of Banana, Caramelised Pineapple, Rum Sauce and finished with Banana Ice Cream

Cappuccino and Green Anis Parfait served with Mango Salsa, Lime Confit finished with Mango Sorbet

Passion fruit and Raspberry Soufflé Harlequin, with Strawberry Salsa, Peppered Papaya and Vanilla Tuille

'Assiette of Apple Desserts'

Apple and Cinnamon Beignet, Calvados jelly, Apple and Raisin Financier, cinnamon Ice Cream

Freshly Brewed Coffee and Homemade Petit fours