

weddings



Sample Wedding Menus

£45 per head

To Start

Dressed Brixham Crab with lime mayonnaise on a bed of leaves
Selection of breads with salted butter

Main Course

Rolled and boned lamb with lamb jus, thyme and tarragon served on herbed flageolet beans with caramelised organic carrots and new potatoes

Vegetarian loaf served as for lamb

Pudding

Summer pudding with Langage Farm clotted cream
Organic gluten-free chocolate brownie with clotted cream

Cheeseboard & Coffee

Cheeseboard with Devon Blue, Yarg & Sharpham Brie with bread and biscuits, grapes, celery & apple
Coffee & cream

£37.50 per head

On Arrival: Canapes

Devils on horseback and Crostini with a vegetarian tomato salsa

To Start

Prawn cocktail made with Venus sauce of local organic ketchup & mayonnaise
Vegetarian option: sliced vine tomato, fresh basil and mozzarella with olive oil
For children: mezze of sliced cucumber, melon & grapes

Main Course: Platters of

Line-caught Cornish sardines
Organic Riverford sirloin steak
Lemon free-range Devon chicken

For vegetarians: Halloumi brochettes with peppers, mushrooms and red onion

Served with a mixed salad of organic local leaves, organic cucumber, cherry vine tomatoes and red onion and baskets of French fries

Pudding

Venus Tarte au citron and Langage Farm clotted cream