



3-COURSE MEAL

£35* per person

Choose one option from each course. All allergens shown in bold in brackets.



Starters

- Sicilian pea & mint panko fried arancini balls** served with lime & sriracha mayonnaises (**mustard, gluten**) (V)
- Plump sweet panko & coconut king prawns** served with a guava mayonnaise (**crustacean, mustard, gluten**)
- Devon chicken Caesar salad** with herb croute (**milk, fish, mustard, gluten**)
- Antipasto plate** – either cheese & cured meats OR olives & vegetables served with crusty bread (**milk, gluten**) (V)

Mains

Served with your choice of either seasonal vegetables OR mixed salad

- Slow cooked Devon belly pork** with celeriac mash and Devon orchard apple gravy (**soya, gluten, milk**)
- Chicken cacciatore** – Devon free range chicken in a rustic tomato & olive sauce served with herb roasted potatoes (GF)
- Whole Torbay sole** with a brown butter, lemon, parsley with crispy french fries (**milk, fish**) (GF)
- Devon grass fed sirloin steak** served M/R with vine tomato & portobello mushroom with crispy french fries (GF)
- Slow roasted Devon lamb shank** with a minted jus & buttery mash (**gluten, milk, sulphites, soya**)

Desserts

- Chocolate brownie** with chocolate orange sauce & clotted cream (**nut free, egg, milk, soya**) (GF, V)
- Eton mess** with meringue Cornish double cream and berries (summer) or clementine & medjool dates (winter) (**egg, milk**) (GF, V)
- Double cream lemon posset** with almond biscotti (**milk, nuts, gluten**)
- Devon cheeseboard** with crackers, celery and chutney (**celery, milk, gluten, sesame**)
- Trio of desserts** - homemade chocolate caramel tart, lime pie and bakewell (**milk, egg, nuts, soya, sulphites, gluten**)

“ Dear Venus team, we would like to extend our deepest thanks and appreciation for all the hard work that you put into making our wedding absolutely perfect! Our guests raved about the food and drink and the friendliness of all the staff on the day. ”

