

Wedding Breakfast Menu

The very first meal you share together as husband and wife will be a special one.

Whatever meal you select for you and your guests our award winning food and presentation promise a truly memorable culinary delight, one both you and your guests will remember.

Please select one dish from each course plus an additional vegetarian main course



Hors d'œuvres

Leek, Potato and Watercress Soup

Cream of Tomato & Basil Soup
Devon clotted cream

Crown of Seasonal Melon
filled with iced lemon sorbet & seasonal soft fruits

Pressed Chicken & Smoked Bacon Terrine
balsamic tomato chutney & dressed leaves

Tian of Beesands Crab & Mango
cucumber salad & crème fraîche

Caramelised Onion & Wild Mushroom Tart
rocket leaves & pesto dressing

Main Course

Sea Salt & Black Pepper Roasted Sirloin of West Devon Beef
batter Devonshire pudding and a red onion enhanced beef jus

Breast of Chicken En Croute
in butter puff pastry with a tomato, mushroom & tarragon sauce

Seared Loin of English Lamb
*sliced pink onto a spring onion mash
topped with a shallot & marmalade reduction*

Escalope of Pork Tenderloin
*dusted with sage crumbs and set on an apple & pear ragout
with an apple brandy glaze*

Fillet of West Country Beef
with a smoked bacon, red wine & truffle sauce

Roast Crediton Turkey
with a lemon, parsley & chestnut stuffing, rich pan gravy & cranberry tartlet

Roasted Salmon Fillet
*on crushed new potatoes with roast vine cherry tomatoes
and a caper & citrus butter jus*

~ Vegetarian Options ~

Vegetable, Apple and Goats Cheese Strudel *with a tomato & fresh basil fondue*

Roast Butternut Squash and Asparagus Risotto *with fresh Parmesan shavings*

Desserts

Trio of Chocolate Terrine
vanilla bean ice cream and dark chocolate sauce

Raspberry Ripple Cheesecake
raspberry & mint coulis

Chilled Lemon Soufflé
with a brandy snap & lemon crisps

Caramelised Crème Brûlée Tartlet
mixed berry compote

Strawberry & White Chocolate Pavlova