



Celebrations | Weddings | Functions

Seahorse Menu One 2025

(Minimum Numbers of 25 People)

Functions can select one item per course and a vegetarian/vegan choice.
Per Ordered Functions may choose 3 items per course and a vegetarian/vegan choice.

Starters

Homemade Soup of Your Choice Served with a freshly baked bread roll.

Vegetable, *V VG GF*, Leek and potato, *V GF*, Tomato and Basil, *V VG GF* Carrot and Coriander. *V VG GF* Stilton and Broccoli *V GF*

Traditional Royal Greenland Prawn Cocktail *GFA*

Prawns served on a bed of seasonal salad and topped with a seafood sauce.

A Trio of Brie Wedges *V*

Brie wedges in a breadcrumb deep fried served with a cranberry sauce

Homemade Stilton and Red Onion Tart *V*

Stilton and red onion in a short crust pastry oven baked until perfectly golden

A Duo of Westcountry Crab Cakes

Crab meat coated in a white breadcrumb deep fried served with a Tartar sauce

Traditional Brussels Pate

Served with seasonal salad, red onion marmalade and melba toast.

Breaded Garlic Mushrooms *V*

Mushrooms in a white seasoned breadcrumb deep fried and served with a garlic Mayonnaise dip.

Seasonal Melon *V VG GF*

Served with a raspberry coulis and raspberry sorbet

Breaded Whitebait

Whitebait in a white seasoned breadcrumb deep fried and served with tartar sauce

Mains

Breast of Turkey *GFA*

Hand carved and served with pigs in blankets sage and onion stuffing and chef's pan gravy

Honey Roasted Gammon Ham *GFA*

Hand carved and served with a homemade parsley sauce

Slowly Roasted Westcountry Top Rump of Beef *GFA*

Hand carved and served with Yorkshire pudding chef's pan gravy.

Westcountry Roast Leg of Pork *GFA*

Hand carved served with Sage & onion stuffing chef's traditional gravy and apple sauce

Chefs' Signature Stuffed Breast of Chicken *GFA*

Chicken breast stuffed with cream cheese wrapped in bacon served with a cream of mushroom sauce

Chefs Homemade Steak Pie

In a shortcrust pastry oven baked until golden brown

Homemade Steak and Kidney Pudding

Steak and kidney slow slowly cooked then encased Suet pastry steamed and served with rich gravy.

Chefs Duo of Fishcakes

Mixed fish in a seasoned breadcrumb oven baked served with white wine and creamy dill Sauce

Stuffed Fillet of Seabass

Pan fried served with lemon butter sauce and new potatoes

Atlantic Salmon fillet *GF*

Pan fried and served with white wine and creamy dill Sauce.

Duo of Luxury Florentine Fishcakes *GF*

Cod and prawns in a seasoned breadcrumb oven baked and served with creamy cheese Sauce

Pen nag Vegetable Curry *V VG GFA*

A medium curry served on a bed of basmati rice.

Mediterranean Vegetable Wellington *V*

Seasonal vegetables marinated in olive oil, tomato and garlic sauce and mixed with mozzarella cheese encased in a puff pastry and oven baked until perfectly golden

Spinach and Ricotta Cannelloni *V*

Vegetables marinated and encased in puff pastry oven baked until perfectly golden.

Duo of Spicy Aromatic Garden Cakes *V VG GFA*

A mix of broad beans, peas and spinach in herb breadcrumbs with tomato and concasse.

Homemade Vegetable Bake *GF*

Melody of seasonal vegetables in a light cheese sauce topped with creamy mash and a cheese thatch.

Homemade Leek, Potato and Cheese Pie *V VG GFA*

Leek, Potato and cheese in a short crust pastry, oven baked until perfectly golden.

Beetroot Wellington *V VG GFA*

Beetroot and Butternut squash encased in a puff pastry and served with a tomato concasse.

Mushroom, Cranberry and Brie Wellington *V*

Oven baked in a puff pastry case served with a creamy garlic mushroom sauce.

Homemade Chickpea and Sweet Potato Curry *V VG GFA*

Served on a bed of steamed rice.

All Main Courses Served with Seasonal Vegetables and Roast Potatoes

Desserts

Sticky Toffee Pudding ✓

Served with a creamy dairy custard.

Homemade Apple and Seasonal Berry Crumble ✓

Served with a creamy dairy custard.

Traditional Sherry Trifle ✓

Served pouring cream.

Luxury Belgian Chocolate Tart ✓ VG GF

Served with Raspberry sorbet.

Classic Peach Melba ✓

Meringue with ice cream, peaches, whipped cream and topped with a raspberry sauce

Lemon Meringue ✓

Served pouring cream.

Classic Cheese Plate ✓ GFA

Farm Mature Cheddar, Long Clawson Stilton and Creamy Brie served with cheese crackers, Grapes and Devon Hog bottom red onion chutney

Westcountry Vanilla Ice Cream ✓

Served with a Askey's ice cream wafer

Raspberry and Orange Sorbet ✓ VG GF

Served with a Bourbon cream biscuit

To Finish

Freshly Percolated Fairtrade Coffee and Mint

£31.95 Per person

All our produce is sourced locally wherever possible.

If you have any food intolerance, allergies or special diets please inform us of your requirement we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.

Terms and Conditions

This Menu is subject availability, price increase and is at the General Manager's discretion this menu can be withdrawn at any time.