



Celebrations | Weddings | Functions

Marine Menu Two 2024

(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

Chefs' Falafels Stuffed with Sweet Chilli Sauce (V) (VG) (GF)

Falafels made from authentic middle eastern recipe filled with a sweet chilli sauce

A Duo of Westcountry Crab Cakes

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

Mains

Slowly Roasted Westcountry Top Rump of Beef (GFA)

Hand carved and served with Yorkshire pudding chefs' pan gravy.

Chefs' Signature Stuffed Breast of Chicken (GFA)

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

Westcountry Roast Leg of Pork (GFA)

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

Homemade Steak and Kidney Pudding

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

Atlantic Salmon fillet (GFA)

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) (GF)

A medium curry served on a bed of basmati rice.

Mushroom, Cranberry and Brie Wellington (V)

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

A Duo of Spicy Aromatic Garden Cakes (V) (VG) (GF)

A mix of broad beans, peas and spinach in herb breadcrumb served with a tomato and concasse

All Main Courses Served with Seasonal Vegetables and Roast Potatoes

Desserts

Sticky Toffee Pudding (V}

Served with a creamy dairy custard.

Homemade Apple and Seasonal Berry Crumble (V}

Served with a creamy dairy custard.

Individual Red Berry and Gin Cheesecake (V}

Served pouring cream.

Traditional Sherry Trifle (V}

Served pouring cream.

Luxury Belgian Chocolate Tart (V} (VG) (GF)

Served with Raspberry sorbet.

Individual Chocolate and Raspberry Truffle (V} (VG) (GF)

Served with a Raspberry sorbet.

Classic Peach Melba (V}

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

Lemon Meringue (V}

Served pouring cream.

Classic Cheese Plate (V} (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 (V}

Served with a Askey's ice cream wafer

Raspberry and Orange Sorbet (V} (VG) (GF)

Served with a Bourbon cream biscuit

To Finish

Freshly Percolated Fairtrade Coffee and Mint

£32.95 Per Person

(V} = Vegetarian, (VG) = Vegan, (GF) = Gluten Free, (GFA) = Gluten Free Alternative

[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.