

banquet

MENU

Carvery Menu 2 courses £25.00 | 3 courses £30.00
Served Menu 2 courses £27.50 | 3 courses £32.50

Available: 11.30am-2.30pm & 6-9.30pm, minimum of 10 guests. For parties 50+, a carvery will be served for the main course.

starters

SPICED CARROT & LENTIL SOUP (GF?) (V)
Farmhouse bread

BASIL & TOMATO ARANCINI (VE)
Rocket salad, marinara dipping sauce

PRAWN & CRAYFISH COCKTAIL (GF?)
Atlantic prawns and crayfish combined in a classic Marie Rose sauce, served with fresh lemon and sliced rye bread

DUCK LIVER PARFAIT (GF?)
Served with salted butter, farmhouse bread and spicy tomato chutney

desserts

LOCALLY MADE LEMON SORBET (GF) (VE)
Two scoops topped with fresh raspberries and lemon zest

CHOCOLATE BROWNIE (GF)
Homemade chocolate brownie topped with dark chocolate sauce, fresh raspberries and a raspberry sorbet

CLOTTED CREAM VANILLA ICE CREAM (GF)
Three scoops of Yarde Farm local ice cream, served with clotted cream and chocolate shavings

LOCAL CHEESE PLATE (GF?)
Devon blue, cheddar, Cornish brie, savoury biscuits, local chutney, grapes and walnuts

Please choose your main from our carvery or from our served mains:

from the carvery

ROASTED SILVERSIDE OF BEEF (GF?)
Yorkshire pudding and rich gravy

ROAST TURKEY (GF?)
Sage stuffing, honey and mustard sausage, gravy

VEGAN NUT ROAST (GF) (VE)
Red wine reduction

Selection of freshly prepared vegetables and potatoes from the carvery.

served mains

ROASTED SILVERSIDE OF BEEF (GF?)
Yorkshire pudding and rich gravy

MAIZE FED CHICKEN BREAST (GF)
Sweetcorn and truffle puree, chicken and garlic sauce

PAN FRIED SEA BASS FILLET (GF)
Wilted spinach in a tartar sauce

All served with a selection of vegetables & potatoes.

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 Kcal a day.

(GF) GLUTEN FREE | (GF?) CAN BE GLUTEN FREE (please ask) | (V) VEGETARIAN | (VE) VEGAN | (VE?) CAN BE VEGAN (please ask)