

# OUR Menus



## Menu 1

£39.50pp

### Starter

**Chef's Soup**  
Roll and butter  
(Choose from the options list)

### Main Course Carriages Carvery

**Roast Devonshire Beef**  
**Roast Crediton Turkey**

Served with chef's seasonal vegetables and potatoes, Yorkshire pudding, chipolata sausage and stuffing

### Desserts

**Trio of desserts**  
(for the entire party)

**Chocolate Profiterole**  
**Honeycomb & Caramel Cheesecake**  
**White Chocolate & Strawberry Torte**

## Menu 2

£48pp

### Starter

(Choose three)

**Stilton & Walnut Tartlet**  
Rocket and a balsamic dressing

**Chicken Liver Parfait**  
Apple cider chutney & warm brioche

**Caprese Salad**  
Layered buffalo mozzarella & beef tomato with fresh basil and a balsamic dressing

**Prawn & Crayfish Platter**  
Mixed leaves and Marie Rose sauce

**Fanned Honeydew Melon**  
Mango coulis

**Chef's Soup**  
Roll and butter  
(Choose from the options list)

### Why not add an intermediate or sorbet?

### Main Course

(Choose two plus one Vegetarian Option)

**Corn Fed Chicken**  
Mushroom and white wine sauce

**Roast Crediton Turkey**  
Chipolata sausage and stuffing

**Roast Lamb Sirloin**  
Port and rosemary jus

**Roast Devonshire Beef**  
Yorkshire pudding

**Herb Crusted Sea Bass**  
White wine and dill sauce

**Oven Baked Fillet of Cod**  
Spicy chorizo and a lemon and lime  
creme fraiche

Served with your choice of two vegetable dishes and two potato dishes

### Dessert

Choose three from our tantalising selection

## Menu 3

£51.50pp

### Starter

(Choose three)

**Antipasto Platter**  
Cured Italian meats with olives, hummus and crusty bread

**Smoked Salmon & Prawns**  
Lime and dill aioli with brown bread

**Deep Fried Brie**  
Sweet chilli jam

**Sauteed Button Mushrooms**  
Garlic & double cream on toasted garlic bread

**Trio of Honeydew, Galia & Watermelon**  
Fruit compote

**Chicken Liver Parfait**  
Apple cider chutney and warm brioche

**Seafood & Saffron Chowder**  
Creme fraiche

### Why not add an intermediate or sorbet?

### Main Course

(Choose two plus one Vegetarian Option)

**Beef Wellington**  
Madeira sauce

**Barbary Duck**  
Red wine and redcurrant quince jelly jus

**Loin of Pork**  
Calvados glaze

**Corn Fed Chicken**  
Mushroom and white wine sauce

**Rack of Lamb**  
Mint and red wine jus

**Fillet of Salmon**  
Vermouth sauce

**Herb Crusted Sea Bass**  
White wine and dill sauce

Served with your choice of two vegetable dishes and two potato dishes

### Dessert

Choose three from our tantalising selection

Freshly brewed tea & coffee with chocolate mints can be provided for your wedding breakfast at an additional £3 per person. This would need to be ordered for the full wedding party. Please speak to your wedding manager.



Adults need around 2000 Kcal a day. Please inform us of any dietary requirements or food allergies. For allergy & calorie information please scan the QR code.

# OUR Menus



## Wedding Buffet

£48pp

### Starter

(Choose three)

#### Chicken Liver Parfait

Apple cider chutney and warm brioche

#### Fanned Honeydew Melon

Mango coulis

#### Caprese Salad

Layered buffalo mozzarella and beef tomato with fresh basil and a balsamic dressing

#### Chef's Soup

Roll and butter

(Choose from the options list)

#### Prawn & Crayfish Salad

Mixed leaves and Marie Rose sauce

#### Stilton & Walnut Tartlet

Rocket and a balsamic dressing

### Main Course

#### Carved Devonshire Beef

#### Carved Honey Roast Gammon Ham

#### Carved Crediton Turkey

#### Seafood Platter

#### Brie & Sundried Tomato Quiche

Minted new potatoes, mixed leaves, potato and chive salad, vegetable crisps, mini beetroot, tomato, cucumber, coleslaw, pasta and bean salad and Mediterranean cous cous

### Dessert

Choose three from our tantalising selection



## Children's Menu

0-2 years	£12
3-7 years	£19
8-13 years	£28

All children's packages include a juice or soft drink on arrival and with the meal

### Starter

As chosen Menu Option

### Main Course

Child's Portion  
of Main Course Option

Chicken Nuggets

Cheese & Tomato Pizza

Goujons of Plaice

Grilled Sausages

### Dessert

As chosen Menu Option or Ice Cream



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## Finger Buffet

5 items £17pp | 8 items £21.50pp | 10 items £23.50pp

### 1. Selection of Sandwiches (GF)

All served on wholemeal and white bread:  
Roast Devonshire Beef with Wholegrain Mustard, Mature Cheddar with Fruit Chutney, Turkey and Cos Lettuce with Mayonnaise, Honey Baked Gammon Ham with Tomato and Red Onion, Tuna Mayo

### 2. Tortilla Wraps (GF) (V)

Vegetarian Mexican wrap filled with Cheese, Celery, Sweetcorn, Mixed Peppers with Salsa and Mayonnaise, Coronation Turkey & Crisp Salad

### 3. Potato Wedges or French Fries (GF) (V)

(Choose one of the above)  
Served with Salsa, Sour Cream & Guacamole Dips

### 4. Oriental Selection

Veggie Spring Rolls, Prawn Twists, Sweet Chilli Sauce

### 5. Tomato & Mozzarella Pizza (V)

### 6. Sausage Rolls in Puff Pastry

### 7. Vegan 'Sausage' Rolls (VE) (V)

### 8. Indian Selection (V)

Vegetable and Spinach Pakora  
Vegetable Samosa

### 9. Cocktail Sausages Wrapped in Bacon

### 10. A Selection of Vegetable Crudites

(GF) (V)

Baton Carrots, Peppers, Cucumber, Florets of Broccoli, Garlic Mayonnaise and Sour Cream Dips

### 11. Cheese & Onion Pasties (V)

### 12. Meat & Potato Pasties

### 13. Sweet Marinated BBQ Chicken Drumsticks

### 14. Mixed Tossed Salad (GF) (V) (VE)

Balsamic Dressing

### 15. Fresh Fruit Platter (V) (VE)

### 16. Deep Fried Mozzarella Sticks (V)

Tomato Salsa Dip

## Wedding Buffet

£16pp

### Hand Carved Beef, Pork or Gammon Ham

(Choose two of the above)

Plenty of Crackling

Soft Buttered White Baps

Homemade Sage & Onion Stuffing

Roast Potatoes

Salad

Vegetarian Burgers

Condiments & Sauces

Apple, cranberry, horseradish, English and French mustard

## Sweet-heart Platter

£120

(serves 40)

An assortment of sweet treats arranged into a heart

Macaroons

Various Colours & Flavours

Mini Victoria Sponges

Chocolate Brownie Bites

Chocolate Profiteroles

Adults need around 2000 Kcal a day. Please inform us of any dietary requirements or food allergies.

# EVENING

# Buffet



# OUR Venues



## Regency Suite

**Room hire charge** **£1200**

- Situated on the ground floor
- The room has a private entrance, ladies and gents toilets and wheelchair access
- Civil Ceremony for up to 110
- Sit down meal for up to 110
- Evening reception for up to 130
- Private fully stocked bar
- Licensed for entertainment
- Access directly onto the lawns
- Built in dance floor and stage
- Air conditioning

## Evening Reception

Whether you are continuing the party after your wedding or having a post wedding celebration after getting married abroad, we have it covered. We will help and advise with decoration, entertainment and food for the evening.

If you do not wish to provide catering for your guests throughout your evening reception, a charge of £500 will be incurred.

**Disco** **£475**

We are able to book our resident DJ to play at your evening reception, who will provide everything you need to get the party started!



Scan the QR code to take a virtual tour of the venues on our website or visit [devonhotel.co.uk/weddings/venues/](http://devonhotel.co.uk/weddings/venues/)

## Victorian Suite

**Room hire charge** **£800**

- Lift accessible
- Ladies and gents toilets
- Civil Ceremony for up to 80
- Sit down meal for up to 80
- Evening reception for up to 120
- Personalised mood lighting
- Private fully stocked bar
- Licensed for entertainment
- Air conditioning

## Civil Ceremonies

**Civil Ceremony** **£400**

Our three function rooms are licenced to hold your Civil Ceremony too!

Each suite offers a music system to play your chosen ceremony music and our experienced wedding managers will be on hand to ensure everything runs smoothly on your special day.

\*Please note additional costs are payable to the registrar.

**TERMS AND CONDITIONS** A £1000 non-refundable deposit is required to secure your wedding date. This will be deducted from the final balance. Full payment and final numbers are required 4 weeks prior to the event. **A 10% discount applies to weddings booked on a Monday-Thursday** (excludes special offers). Room hire charges will apply. Prices include VAT at the current rate but are subject to change.

# MENU

## Options



### Soups

Carrot & Coriander  
Spiced Parsnip & Coconut  
Cream of Tomato & Basil  
Country Vegetable  
Cream of Mushroom  
French Onion  
Leek & Potato  
Cream of Asparagus  
Broccoli & Blue Cheese  
Minestrone  
Mulligatawny  
Borscht  
White onion & Cider  
Blue Cheese & Celery

### Intermediate - Fish (+ £7pp)

Salmon Hollandaise  
Sole Bonne Femme  
Sole Veronique

### Intermediate - Sorbet (+ £4pp)

Lemon | Champagne | Blood Orange

### Vegetarian Options

Vegetable Nut Cutlet  
Tomato Jus

### Stuffed Roasted Pepper

Couscous with a Tomato & Herb Sauce  
Sweet Chilli Stir-Fried Vegetables  
Vegetable Lasagne  
with Garlic Bread

Goat's Cheese & Roasted Butternut  
Squash Risotto with Lemon

Flat Mushroom, Lentil and Spinach Bake

### Potatoes

Roasted

Minted New

Dauphinoise

(sliced and baked with cream and garlic)

Rosemary & Garlic New

Wholegrain Mustard Mash

Sauteed

Lyonnaise

(sliced pan-fried potatoes with onion)

Parmentier

(small cubes, roasted with herbs)

### Vegetables

Baton Carrots

Orange Minted Petit Pois

Honey Glazed Parsnips

Spiced Red Cabbage

Cauliflower Cheese

Roast Whole Baby Carrots

Butter & Demerara Sugar

Broccoli Florets Hollandaise

Courgettes Provencale

Green Beans

Butter & Toasted Almonds

Swede Mash

Clotted Cream & Parsley

Roasted Parsnips

Maple Syrup (seasonal)

Broccoli

Lemon & Chilli

Cheesy Leeks

### Desserts

Trio of Desserts (for the entire party)

Chocolate Profiterole,

Honeycomb & Caramel Cheesecake,

White Chocolate Strawberry Torte

Vegan Apple Pie and Coconut Ice Cream

Oreo Torte and Ice Cream

Lemon and Ginger Torte

With Blood Orange Sorbet (GF)

Honeycomb & Caramel Cheesecake

White Chocolate & Baileys Torte

White Chocolate Strawberry Torte

Eton Mess

Chocolate Profiteroles

Warm Apple Pie and Custard

Brandy Snap Basket

filled with Fresh Fruit and Creme Fraiche

Double Chocolate Torte (GF)

Banoffee Pie

Raspberry & Marshmallow Cheesecake

Chocolate brownie

with Frosted Topping

Blueberry & Almond Tart (GF) (VE)

Trio of Cheese & Biscuits

# DRINKS

## Packages



Please see our selection of drinks packages, however, we are happy to accommodate any preferences to suit your requirements. Low alcohol and non-alcoholic alternatives are available, please speak with your wedding manager.

### Package 1 £18pp

#### Welcome Drink

1 Glass of Alcoholic Fruit Punch

#### Wine with your Meal

1 Glass of House White,  
Red or Rose

#### To Toast

1 Flute of Sparkling Wine

### Package 3 £25pp

#### Welcome Drink

1 Glass of Pimm's or  
1 Glass of Buck's Fizz

#### Wine with your Meal

1 Glass of Pinot Grigio, Malbec  
or Zinfandel

#### To Toast

1 Flute of Prosecco or  
1 Flute of Prosecco Rose

### Package 2 £21.50pp

#### Welcome Drink

1 Glass of Buck's Fizz

#### Wine with your Meal

1 Glass of Sauvignon Blanc, Merlot  
or House Rose

#### To Toast

1 Flute of French Brut  
Sparkling Wine

### Package 4 £29pp

#### Welcome Drink

1 Glass of Champagne  
or Pink Gin and Tonic

#### Wine with your Meal

1 Glass of Surrey Gold,  
Pinot Noir or Petirrojo Rose

#### To Toast

1 Flute of Champagne

Why not upgrade your drink to a gin and tonic,  
a pink prosecco or a champagne cocktail?