

# food & drink PACKAGES

## MENU 1

£45 Per person

### Starter

Chef's soup (choose from the options list)  
Roll and butter

### Carriages Carvery

Roast Devonshire beef  
Roast turkey  
Chef's seasonal vegetables and potatoes,  
Yorkshire pudding, chipolata sausage, stuffing

### Dessert

Trio of desserts  
Chocolate profiterole  
Honeycomb & caramel cheesecake  
White chocolate & strawberry torte

## MENU 2

£55 Per person

### Starter (Choose 3)

Stilton & walnut tartlet  
Rocket, balsamic dressing  
Chicken liver parfait  
Apple cider chutney, warm brioche  
Caprese salad  
Layered buffalo mozzarella, beef tomato,  
fresh basil, balsamic dressing  
Prawn & crayfish platter  
Mixed leaves, Marie Rose sauce  
Fanned honeydew melon  
Mango coulis  
Chef's soup (choose from the options list)  
Roll and butter

### Main (choose 2 + 1 vegetarian option)

Corn fed chicken  
Mushroom, white wine sauce  
Roast turkey  
Chipolata sausage, stuffing  
Roast lamb sirloin  
Port and rosemary jus  
Roast Devonshire beef  
Yorkshire pudding  
Herb crusted sea bass  
White wine, dill sauce  
Oven baked fillet of cod  
Spicy chorizo, lemon and lime crème fraiche

### Dessert

Trio of desserts  
Chocolate profiterole, honeycomb & caramel  
cheesecake, white chocolate & strawberry torte  
Trio of cheese  
Somerset Brie, Mature Cheddar and  
Devon Blue with a selection of crackers  
Brandy Snap Basket  
Fresh fruit salad and clotted cream

## MENU 3

£65 Per person

### Starter (Choose 3)

Antipasto platter  
Cured Italian meats, olives, hummus, crusty bread  
Smoked salmon & prawns  
Lime and dill aioli, brown bread  
Deep fried brie  
Sweet chilli jam  
Sautéed button mushrooms  
Garlic & double cream, toasted garlic bread  
Trio of honeydew, galia & watermelon  
Fruit compote  
Ham hock terrine  
Piccalilli and soda bread  
Seafood & saffron chowder  
Crème fraiche

### Main (choose 2 + 1 vegetarian option)

Served with your choice of two vegetable dishes  
and two potato dishes  
Beef Wellington  
Madeira sauce  
Barbary duck  
Red wine, 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, dill sauce

### Dessert

As menu 2



Adults need around 2000 Kcal a day.  
Please inform us of any dietary  
requirements or food allergies.  
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## AFTERNOON TEA £35 Per person

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### Selection of finger sandwiches

Smoked salmon & cream cheese  
Gammon ham & tomato  
Coronation turkey  
Cheese & chutney

### Savoury selection

Sausage rolls  
Mini quiches  
Pork pie

### Selection of cakes

Macarons  
Mini Victoria sponges  
Millionaire shortbread  
Mini Éclairs

### Scones

Cream and jam

### Tea & Coffee

Freshly brewed tea or filter coffee

## CHILDREN'S MENU

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0-2 years	£14 per child
3-7 years	£21 per child
8-13 years	£31 per child

### 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

## WHY NOT ADD..

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Tea & coffee £3 per person  
Freshly brewed tea or coffee,  
served with chocolate mints

Cheese course £6 per person  
Somerset Brie, Mature Cheddar  
and Devon Blue with a selection  
of Crackers .

Optional extras would need to be  
ordered for the full wedding party.

Please speak to your wedding  
manager to find out more.

## WELCOME DRINKS

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From £4.25  
Bucks fizz  
Fruit punch  
Flavored cider  
Bottled beer  
Pimms & lemonade  
Gordon's gin & tonic  
A spirit and mixer

## WINES (PER BOTTLE)

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From £24.50  
Pinot Grigio  
Chardonnay  
Shiraz  
Merlot  
Pinot Blush  
Zinfandel

## TO TOAST

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From £25  
Chio Blanco Spumante  
Chio Prosecco  
Rose Champagne

We are happy to accommodate any  
preferences to suit your requirements.  
Low alcohol and non-alcoholic  
alternatives are available.



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# EVENING buffet

## FINGER BUFFET

5 items £18pp | 8 items £23.50pp | 10 items £25pp

### 1. Selection of sandwiches (gf?)

All served on wholemeal and white bread

- Roast Devonshire beef, wholegrain mustard
- Mature cheddar, fruit chutney
- Turkey and cos lettuce, mayonnaise
- Honey baked gammon ham, tomato, red onion
- Tuna mayonnaise

### 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

Vegetable spring rolls, prawn twists, sweet chilli sauce

### 5. Tomato & mozzarella pizza (v)

### 6. Sausage rolls

### 7. Vegan 'sausage' rolls (ve) (v)

### 8. Indian selection (v)

- Vegetable and spinach pakora
- Vegetable samosa

### 9. Cocktail sausages

### 10. 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

£18.75pp

### Hand carved beef, pork or gammon ham

Choose two of the above

#### Served with:

- 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

## SWEETHEART PLATTER

£125 (serves 40)

An assortment of sweet treats arranged into a heart:

Macarons  
various colours & flavours

Mini Victoria sponges

Chocolate brownie bites

Chocolate profiteroles



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# our VENUES

## REGENCY SUITE

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Room hire charge £1500

- 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

## CIVIL CEREMONIES

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Civil Ceremony £450

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.

## VICTORIAN SUITE

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Room hire charge £900

- 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

## EVENING RECEPTION

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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 £525

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!

External Disco £50

Customise your wedding celebration by hiring your preferred DJ for a small fee.



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/)

menu  
OPTIONS

## SOUPS

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- 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

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### Fish +£12pp

- Salmon hollandaise
- Sole bonne femme
- Sole veronique

### Sorbet +£5pp

- Lemon
- Champagne
- Blood orange

## VEGETABLES

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- 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 provençal
- Green beans  
Butter & toasted almonds
- Swede mash  
Clotted cream & parsley
- Roasted parsnips  
Maple syrup (seasonal)
- Broccoli  
Lemon & chilli
- Cheesy leeks

## POTATOES

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- Roasted
- Minted new
- Dauphinoise  
sliced and baked with cream and garlic
- Rosemary & garlic new
- Wholegrain mustard mash
- Sautéed
- Lyonnaise  
Sliced and pan-fried with onion
- Parmentier  
Small cubes, roasted with herbs

## VEGETARIAN OPTIONS

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- Stuffed roasted pepper  
Couscous, tomato & herb sauce
- Sweet chilli stir-fried vegetables
- Vegetable lasagne & garlic bread
- Red lentil & mixed bean bake



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