

Celebrate your special day by treating your guests to a feast fit for a King! These relaxed but sumptuous styles of dining provide plenty of choice and flavour to keep everyone very satisfied...

Sharing Starters

Our selection of sharing Mezze Platters are served to the centre of your tables for a relaxed start to your meal. Please choose one Mezze for everyone, or have a choice of two Mezzes for an additional £6.00 + vat.

Mediterranean Mezze:

Salami, Prosciutto & Chorizo
Roasted Peppers, Charred Courgettes,
Tomatoes & Artichokes (v)
Basil, Lime and Garlic Marinated Olives
Rocket Pesto infused Mozzarella
Selection of Fresh Breads with Balsamic Oil

Greek Mezze:

Mini Lamb Souvlaki served with Tzatziki
Salt and Pepper Squid served with Garlic Aioli
Courgette & Feta Fritters (v)
Marinated Olives
Cucumber and Red Onion Salsa
Baba Ganoush & Houmous with Flat Bread Fingers (v)

British Mezze:

Homemade Scotch Egg
Mini Cauliflower and Mustard Cheese Tartlet
Honey and Clove Glazed Roast Ham
Pickled Onions, Mini Gherkins, Homemade Chutney
and Piccalilli
West Country Cheddar and Somerset Brie
Organic Leaves and Heritage Tomatoes

Middle Eastern Mezze:

Chilli Feta Tabbouleh (v)
Pea Falafel with Mint Yoghurt Dip (v)
Bulgur Wheat Croquette stuffed with Aubergine,
Caramelised Onions, Walnuts and
Pomegranate Molasses (v)
Spinach, Feta and Pinenut Parcel (v)
Moroccan Spiced Puffed Chicken
Houmous and Flat Breads



The Rustic Table

Large sharing dishes served from a buffet station or to the tables on sharing platters. Choose a selection of three main items (including one vegetarian main item) accompanied by three side dishes to have this feast served to individual tables. Alternatively if you would like it served from a buffet station, please choose four main items (including one vegetarian main item) and five side dishes. Vegan options are available upon request.

Hot

Honey and Maple Glazed Shoulder of Pork with an Apple and Rhubarb Sauce

West Country Topside of Beef with Mustard and Herb Crust served with Horseradish Mayo

Whole Leg of Chargrilled Lamb marinated in Harissa, Coriander and Lime

'Thai Style' Breast of Turkey cooked in Coconut Cream, served with Satay Sauce

Jerk Chicken on the Bone with Chargrilled Pineapple Pomegranate and Balsamic Glazed Shoulder of Lamb with Saffron Couscous

Lebanese Chicken, Olives and Artichokes

Braised Leg of Lamb on Roasted Root Vegetables with Garlic

Whole Fillet of Salmon with Parsley and Basil Pesto and Vine Tomato Salsa

Homemade, Warm Savoury Tarts (v)

Homemade Falafel and Courgette Bhaji (v)

Mac 'n' Cheese with Herby Crust (v)

Portobello Mushroom stuffed with Leeks, topped with Cheddar Cheese (v)

Cold

Honey Roast Ham with Mustards and Pickles

Charcuterie Platter of Parma Ham, Salami and Chorizo

Platter of Smoked Salmon, Mackerel and Trout

Coronation Chicken with a Lime & Mango Twist

Poached Salmon and Prawn Platter with Marie Rose, Watercress Mayo and Fresh Lemon

Spinach, Red Pepper and Goats Cheese Roulade (v)

Homemade Savoury Tarts (v)

Homemade Sausage Rolls (vegan option available)



The BBQ

Choose three main items (including one vegetarian main item) to have cooked and served from the BBQ by our Chefs, accompanied by four side salads to complete the BBQ feast!

Local Pork Bangers

Jerk Chicken with Chargrilled Pineapple

Spicy Lamb and Mint Burgers

Beef Burgers with Fried Onions

Chicken Breast with Ginger, Oregano & Lime Marinade

Slow Roast Pork Belly, Crackling and Cider Apple Sauce

Chicken & Courgette Kebabs marinated in Coriander & Lime

Seared, Blackened Salmon with a

Coriander Yoghurt Dressing

Butterfly Leg of Lamb with Garlic

Rib Eye Steak**

Halloumi, Courgette, Mushroom, Red Onion & Pepper Kebabs (v)

Posh Nosh Chickpea, Courgette & Pepper Burgers (Vegan)

The Whole Hog

Whole, West Country Pig cooked on a Spit Machine served with Floury White Baps, Crispy Crackling, Apple Sauce, and Homemade Stuffing.

Accompanied by three side dishes of your choice.

The Sides

Please choose either five side dishes for the Rustic Table Buffet Style, four side dishes for the BBQ menu or three side dishes if you would like sharing boards served to individual tables.

We take great pride in our vibrant salads, taking inspiration from the local, seasonal produce available. As a result of this, the salads can sometimes vary from the descriptions below. We always strive to provide interesting colours and textures so please do talk to us about what we can do for your event and menu. See below for salad suggestions or take our advice and let our chefs create a suitable flavour, style and taste to compliment your meat or fish choices.

Warm Local New Potatoes with Rock Salt & Thyme

Summer Vegetables with Minted Olive Oil

New Potatoes, Sprouting Broccoli and Wild Garlic mixed with Wholegrain Mustard

Roasted Sweet Potato, Toasted Seeds, Masala Yoghurt and Fried Kale

Sprouting Beans, Summer Leaves,

Summer Herbs, Avocado, Baby

Tomatoes & Sunflower Seeds

Couscous Salad with Sun blushed

Tomato, Roasted Squash & Peppers, Feta and Fresh Basil

Broad Bean & Pea Salad with Mint & Parmesan

Chargrilled Saffron Cauliflower Salad

Seasonal Coleslaw (Summer/Winter)

Middle Eastern Coleslaw

Griddled Courgette & Summer Tomato Salad with Basil Dressing

Carrot & Roasted Sesame Seed Salad

Chargrilled Corn on the Cob with Wild Rocket

Sharing Pots

A delicious range of casserole dishes served to the centre of each table for guests to help themselves. Accompanied by a range of potatoes or rice, vegetables or salads depending on your chosen dish.

Westcountry Beef and Root Vegetable Stew with Herb and Pepper Dumplings

Mexican Chilli with Rice, Tortillas and Sour Cream

Steak and Yellowhammer Ale Pie

Jamaican Jerk Chicken with Herby Rice and Beans

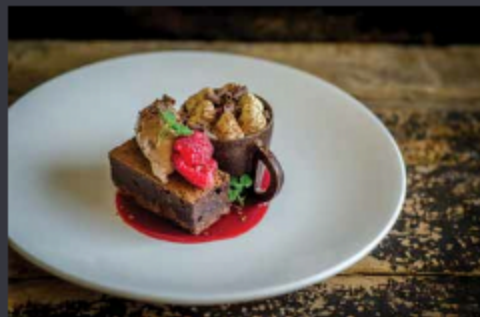
Roasted Lemon and Basil Chicken with Harlequin Olives

Classic Fisherman's Pie

Wild Mushroom Stroganoff [v]

Chicken Tikka Masala with Basmati Rice

Vegetable Moussaka [vegan option available]



Sharing Desserts

Large Puddings to share

Served from a rustic dessert station accompanied by coulis and pouring cream. Please choose three of the following desserts.

Posh Black Forest Gateaux

Classic Lemon Tart

Deconstructed Eton Mess

Dark Chocolate Praline Torte

Posh Pavlova

Classic Banoffee Pie

Traditional Sherry Trifle

Spiced Apple and Rhubarb Pie

Mini Desserts

Please choose three Mini Desserts to be served on boards to the individual tables for guests to share.

Mini Chocolate Cappuccino Mousse in a Chocolate Cup

Vanilla Crème Brulee with Fresh Minted Raspberries

Lemon Posset with Mini Meringue [vegan option available]

Triple Chocolate layered Cheesecake

Strawberries and Devon Clotted Cream

Salted Caramel Brownie [vegan option available]

Eton Mess

White Chocolate and Cointreau Tiramisu

Mini Pavlovas