

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 Butchers Block

A show stopping, family sharing style roast dinner served on boards and in bowls to the centre of your tables with a carving knife and fork ready for the host on each table to carve. Please choose one block, one sauce and three accompaniments from the below menu.

## **Choose your block...**

Devon Crispy Pork Loin, Apple and Rhubarb Sauce with Homemade Sage & Onion Stuffing Balls

West Country Topside of Beef with a Mustard & Thyme Crust and Yorkshire Puddings

West Country Sirloin of Beef with a Rosemary Rub and Fresh Horseradish\*\*

Shoulder of Lamb with Pomegranate & Balsamic Glaze

Slow Cooked Leg of Lamb with Bay, Juniper and Thyme on a bed of Roasted Garlic

Lemon Thyme Roasted Chicken with Homemade Sausage Meat Stuffing Balls

## **For the Vegetarian/Vegan...**

Carrot, Cashew & Caraway Seed Roast

Whole Stuffed Butternut Roast with Puy Lentils, Garlic and Rosemary

Whole Stuffed Aubergine with Chargrilled Vegetables and Couscous

## **Choose a sauce to accompany the block...**

Pan Juice Gravy

Peppercorn Sauce

Wholegrain Mustard Gravy

Rosemary and Redcurrant Jus

Bread Sauce

## **Choose 3 accompaniments...**

Horseradish Mash

Herby Roasties

Minted New Potatoes

Creamed Leeks

Green Bean Medley

Roasted Root Vegetables

Kale with Garlic Butter

Chargrilled Mixed Root Vegetables

Cauliflower and Broccoli Cheese

Red Cabbage

## 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

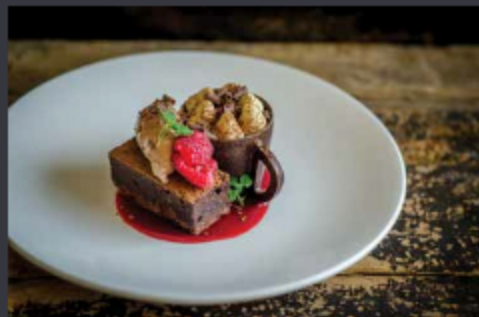
Roasted Lemon and Basil Chicken with Harlequin Olives

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