



# PLATTERS AND SHARING

**2 Courses – from £25.00 / 3 Courses – from £30.00**

**Option 1:** Set Starter, Sharing Main, Set Dessert **Option 2:** Sharing Starter, Set Main, Sharing Dessert

## STARTERS

**BOARDS OF CURED MEATS AND CHARCUTERIE – choose three from:**

Air dried beef  
Coppa  
Smoked duck breast  
Salami  
Prosciutto ham  
Cured pork loin  
Spiced chorizo  
Homemade Farmhouse pate

**BOARDS OF SMOKED FISH AND SEAFOOD – choose three from:**

Severn and Wye smoked salmon  
Smoked mackerel pate  
Smoked mackerel  
Prawn and crayfish  
Steamed mussels  
Lyme Bay crab

## SALADS

Pulled Ham hock, celeriac, pea and mint salad  
Sweet chilli chicken, peppers, spring onions and croutons  
Citrus marinated vegetables, goats curd and rocket salad (v)  
Buttermilk fried chicken with spiced mayonnaise  
King prawn, seasonal salad, and Marie rose  
Breaded Somerset brie with onion marmalade and mixed leaves (v)

## MAIN COURSE

**JOINT – Carved at your table**

Honey roast gammon  
Roast Devon sirloin  
Roast loin of pork

**LARGE PIES – Choose 1 or 2 options, served with a selection of seasonal potatoes and vegetables**

Butternut squash, red onion and chestnut (v)  
Braised beef and vegetable  
Chicken and mushroom  
Chicken, leek and ham Traditional beef and ale  
Braised lamb and mint Traditional fish pie

## **BARBEQUE - Choose up to four meats, served alongside one potato option and three salads**

Chinese style pork loin chops  
Minted lamb steaks  
Peppered rump steak  
Sweet and sour pork kebabs  
Chicken breast with garlic, lemon and thyme  
Tiger prawn kebabs  
Beef or pork burgers  
Pork sausages

## **CLASSIC COLD BUFFET – Choose two or three options:**

Sliced Devon roast beef  
Sliced honey roast ham  
Lemon, thyme and garlic marinated chicken breast  
Dressed salmon with lemon and bronze fennel  
Seafood platter (includes prawns, crab, mussels and smoked salmon)  
Homemade cheese and tomato quiche (others available on request)  
Roast potatoes  
Baskets of crusty bread

## **SALADS – A choice of three salads and one potato dish (v):**

Coleslaw  
Waldorf salad  
Tri-Colour beetroot with Pickled walnuts  
Citrus marinated vegetable salad  
Heritage tomato, shallot and basil salad Char-grilled courgette, red onion and pine nut couscous  
Roast Mediterranean vegetable pasta salad  
Sunblush tomato, chilli and chive quinoa salad  
Minted green beans and orzo salad  
House Salad – Heritage tomato, Mixed pepper, cucumber and red onion  
Trill Farm mixed leaves  
Spiced potato wedges  
Hot buttered new potatoes  
New potato salad with spring onion and chives

## **DESSERTS**

### **BUILD YOUR OWN - Served on 2 tier slate stand with mini meringue swirls, mixed berries and a choice of cream. Choose two from:**

Sticky toffee pudding with toffee sauce  
Dark chocolate brownie  
Yorkshire parkin with Devon clotted cream  
Chocolate torte with caramelized hazelnut crumb  
Salted caramel cheesecake  
White chocolate and raspberry cheesecake  
Mini Berry pavlovas  
Lemon drizzle cheesecake

## **LARGE PLATTERS OR BOWLS**

Mixed Berry Pavlova  
Apple crumble  
Seasonal fruit salad  
Eton mess