



PLATTERS AND SHARING

All our menu options can be put together to create a bespoke menu for your wedding or event. Pricing and information are detailed below. All prices are a guide and full detailed quotations are available on request.

SHARING STYLE MENU

A single option from each course

2 COURSES – FROM £35.00

3 COURSES – FROM £42.00

SHARING STYLE STARTERS

TAPAS PLATTER

Sliced prosciutto, Salami and chorizo, Smoked applewood and Barbers cheddar, Sundried tomatoes and mozzarella bocconcini, Olives, gherkins, Olive oil and Balsamic vinegar and salted butter. Served with crusty bread

SEAFOOD PLATTER

Smoked salmon, Crayfish tails, Smoked Mackerel served with Marie Rose sauce, mixed leaves, Cucumber & Fennel slaw and baskets of crusty bread

PICNIC STYLE PLATTER

Warm scotched eggs, Honey Roast sliced ham served with smoked applewood and Barbers cheddar, Cherry Vine tomatoes served with red onion marmalade, rocket salad and baskets of crusty bread.

WARM AND CRISPY PLATTER

Thai style salmon fish cakes with sweet chilli mayonnaise
Caramelised onion and poppy seed sausage rolls
Crispy chicken strips with BBQ sauce
Served with mixed leaves

SELECTIONS OF BAKERY BREAD

Served with Longmans salted butter
Available to be added to all 2 and 3 course menus

SHARING STYLE MAINS

MEAT FEAST SHARING BOARDS:

FARMHOUSE PLATTER

Roast loin of Venn Farm pork with crackling, Creedy Carver chicken breast & Farmhouse sausages

WESTCOUNTRY PLATTER

Creedy Carver chicken breast, pork & cider sausage & Roast salmon fillet

DEVON PLATTER

Honey Roast gammon & Creedy Carver chicken breast with thyme & garlic

FULLY LOADED PLATTER

Pulled BBQ brisket of beef with Creedy Carver chicken breast & black pepper sausages

SURF & TURF

Dry aged rump steak with vine tomatoes & Tiger prawn kebabs & garlic mayonnaise
All served with a selection of seasonal potatoes and vegetables or salads (see below)

JOINTS CARVED AT YOUR TABLE – BY A GUEST

Honey Roast Gammon

Roast Devon Sirloin

Roast Loin of Pork

All served with a selection of seasonal potatoes and vegetables

SHARING BARBEQUE PLATTERS

Choose up to three meats,

Chinese style pork loin chops

Smokey BBQ pork loin chops

Minted lamb kofta's

Peppered rump steak

Chicken breast with garlic, lemon and thyme

Piri Piri chicken strips

Tiger prawn kebabs

Beef or pork burgers

Pork sausages

Served alongside one potato option and three salads (see below)

CLASSIC COLD BUFFET

Choose two or three options:

Sliced roast sirloin beef

Sliced honey roast ham

Coronation chicken

Dressed salmon fillet with lemon & cucumber

Seafood platter (includes prawns, crayfish, smoked mackerel & smoked salmon)

Traditional cheese and tomato quiche

Dry cured bacon, red onion and barbers cheddar quiche

Baskets of crusty bread

Served alongside one potato option and three salads (see below)

Salads and Potato Choices

A choice of three salads and one potato dish (v):

Coleslaw

Waldorf salad

Rainbow beetroot with Pickled walnuts and rocket

Citrus marinated vegetable salad

Heritage tomato, shallot and basil salad

Char-grilled courgette, red onion and pine nut couscous

Roast Mediterranean vegetable pasta salad

Sun blush tomato, chilli and chive quinoa salad

Minted green beans and orzo salad

Classic "Greek salad" with vine tomatoes, olives & feta

Panzanella salad – Tri coloured tomatoes, bloomer croutons, shallot & balsamic dressing

House Salad – Heritage tomato, Mixed pepper, cucumber, red onion and salad leaves

Trill Farm mixed leaves

Chunky chips

Hand cut potato wedges

Hot buttered new potatoes

New potato salad with spring onion and chives

SHARING STYLE DESSERTS

DESSERT PLATTER

Salted caramel brownie

Dark chocolate brownie

Profiteroles with vanilla cream & dark chocolate sauce

Chocolate cheesecake with caramelized hazelnut crumb
White chocolate and raspberry cheesecake
Lemon curd cheesecake
Biscoff cheesecake with caramel sauce
Mini Berry pavlovas
Garnished seasonal berries

BUILD YOUR OWN SERVED ON A 2 TIER SLATE STAND

Choose two from:
Sticky toffee pudding with toffee sauce
Dark chocolate brownie
Profiteroles with vanilla cream & dark chocolate sauce
Chocolate cheesecake with caramelized hazelnut crumb
White chocolate and raspberry cheesecake
Lemon curd cheesecake
Biscoff cheesecake with caramel sauce
Mini Berry pavlovas
Served with mini meringue swirls, mixed berries and vanilla cream

PLATED DESSERT

Choose 1 choice from the following:
Eton mess, strawberry coulis and mini meringue swirls
Dark chocolate brownie with white chocolate chips
Bramble and apple crumble
Vanilla panacotta with mixed berries and shortbread
Dark chocolate mousse, raspberries and chocolate biscuit
Sticky toffee pudding with toffee sauce
Chocolate cheesecake with caramelized hazelnut crumb and vanilla cream
White chocolate and raspberry cheesecake
Lemon curd cheesecake
Biscoff cheesecake with caramel sauce

TRIO OF DESSERTS

A trio of Eton mess, lemon cheesecake and dark chocolate brownie
(other trios available)
Eton mess
Vanilla panacotta
Dark chocolate brownie
Dark chocolate mousse
Sticky toffee pudding with toffee sauce
Chocolate cheesecake with caramelized hazelnut crumb
White chocolate and raspberry cheesecake
Biscoff cheesecake with caramel sauce
Sticky toffee pudding with toffee sauce
Lemon curd cheesecake
Mixed summer berries
Mini Berry pavlovas

AFTERNOON TEA PLATTER

Choose 2 from the following:
LAP Rocky Road
Salted caramel brownie
Dark chocolate brownie
Double Chocolate & Cherry Tiffin
Lemon Drizzle Mini Muffins
Frosted Carrot Cake
Fruit & plain scones with strawberry jam and clotted cream