



Devon
Beach
Weddings

Set Menu

12-15 Guests

Starters...

Classic Prawn Cocktail (Sf, DF)

Tiger Prawns, Homemade Marie Rose Sauce & Salad Leaves
Served with a Wedge of Lemon & Crusty Bread

Antipasto

Cured Meats, Sun Blushed Tomatoes, Wild Rocket & Olives
Served with Homemade Focaccia

Caprese Salad (V, GF)

Buffalo Mozzarella, Tomatoes & Fresh Basil
Served with Olive Oil & Balsamic Vinegar

Homemade Vegetable Soup (V, Vg, C)

Served with Crusty Bread

Please note...
Menu choices must
be pre-ordered &
paid for in advance.
.....
12 guests minimum.

Mains...

* Sirloin Steak (GF)

Served Medium, with Field Mushrooms & Pepper Sauce

* Pan Fried Fillet of Sea Bass (GF)

Served with Grilled Fennel, Herbs & Lemon Butter

* Roasted Breast of Duck (GF)

Served with a Cider Glaze & Pan Fried Brussel Sprouts

Mushroom & Potato Curry (Vg, GF)

Served with Rice & Poppadoms

* Served with Long Stem Broccoli with Toasted Pine Nuts
with a choice of Rosemary Fries or Roasted New Potatoes

Desserts...

Lemon Tart (V, E)

Chocolate Mousse (Vg, GF)

Eton Mess (V, GF, E)

..... Tea & Coffee

Food served 2hrs
after your
ceremony time.

Price £50 (per person)

Food Allergy & Intolerance Symbol Guide...

V : Vegetarian | Vg : Vegan | GF : Gluten Free | DF : Dairy Free | Sf : Contains Shellfish | C : Contains Celery | E : Contains Eggs