



Celebrations | Weddings | Functions

## Marine Menu One 2024

(Minimum Numbers of 25 People)

Functions can select one item per course and a vegetarian/vegan choice.

Per Ordered Functions may choose 3 Items per course and a vegetarian/vegan choice.

### Starters

Homemade Seasonal Vegetable Soup (V) (VG) (GF)

Served with a freshly baked bread roll

Traditional Brussels Pate

Served with seasonal salad, red onion marmalade and melba toast.

Breaded Garlic Mushrooms (V)

Mushrooms in a white seasoned breadcrumb deep fried and served with a garlic Mayonnaise dip.

Seasonal Melon (V) (VG) (GF)

Served with a raspberry coulis and raspberry sorbet

Breaded Whitebait

Whitebait in a white seasoned breadcrumb deep fried and served with tartar sauce

Traditional Egg Mayonnaise (V)

Hard boiled egg topped with mayonnaise sprinkled with papakha

### Mains

Westcountry Roast Leg of Pork (GFA)

Hand carved served with Sage & onion stuffing chefs' traditional gravy and apple sauce

Breast of Turkey (GFA)

Hand carved and served with pigs in blankets sage and onion stuffing and chef' pan gravy

Honey Roasted Gammon Ham (GFA)

Hand carved and served with a homemade parsley sauce

Chefs Homemade Steak Pie

In a shortcrust pastry oven baked until golden brown

Chefs Duo of Fishcakes

Mixed fish n a seasoned breadcrumb oven baked served with white wine and creamy dill Sauce

Fillet of Seabass

Pan fried served with lemon butter sauce and new potatoes

Pen nag Vegetable Curry (V) (VG) (GFA)

A medium curry served on a bed of basmati rice.

Spicy Vegetable Nut Roast with Goats Cheese (V)

Vegetables with apricots, peanuts, almonds, and walnuts topped with a creamy goat cheese.

Butternut Squash and Red Onion Tagine (V) (VG) (GFA)

Slowly cooked in a tomato and Moroccan spices and served with a tomato couscous.

All Main Courses Served with Seasonal Vegetables and Roast Potatoes

### Desserts

Homemade Apple Crumble (V)

Served with a creamy dairy custard.

Classic Peach Melba (V) (GF)

Meringue with ice cream, peaches, whipped cream and topped with a raspberry sauce

Traditional Fruit Trifle (V)

Served with pouring cream.

Luxury Belgian Chocolate Tart (V) (VG) (GF)

Served with Raspberry sorbet.

Lemon Meringue (V)

Served pouring cream.

Westcountry Vanilla Ice Cream (V)

Served with a Askey's ice cream wafer

Raspberry and Orange Sorbet (V) (VG) (GF)

Served with a Bourbon cream biscuit

### To Finish

Freshly Percolated Fairtrade Coffee and Mint

**£29.95 Per person**

All our produce is sourced locally wherever possible.

If you have any food intolerance, allergies or special diets please inform us of your requirement we do everything to avoid cross contamination, we cannot guarantee our food is completely free of allergens and may contain trace.

#### Terms and Conditions

This Menu is subject availability, price increase and is at the General Manager's discretion this menu can be withdrawn at any time.