

## Events packages Autumn 2023

### Silver package

@£105 per person (£70 food price)

#### **Starters**

Ham Hock terrine with celeriac remoulade

Or

Roasted squash & Graceburn salad with pickled walnuts

#### **Mains**

Roasted Chicken breast, whipped potatoes & black cabbage

or

Fillet of Torbay Cod, New potatoes, Seashore Vegetables & butter sauce

or

Roasted Cauliflower, romesco, spinach & sauteed potatoes

#### **Dessert**

Double chocolate cake with whipped cream & caramelised pistachios

or

Selection of sorbets

Half bottle of house wine + half bottle of water per person

Domaine de Ménard, Colombard, Gascogne, France/ Henri Nordoc, Merlot, Pays D'Oc, France

£110 with an added 1.5 glasses of prosecco on arrival

### Gold package

@£135 per person (£85 food price)

Arrival drinks: Lyme Bay Brut, Devon NV (1.5 glasses/person)

#### **Starters**

La Latteria's English burrata with heritage beetroot & toasted hazelnuts

Or

Severn & Wye VAR smoked salmon, with pickled cucumbers & rye bread

#### **Mains**

'Peter Hannan's' Salt-aged Sirloin steak, chips & bearnaise sauce

or

Seared seabass, lemon, sea herbs, brown shrimp & new potatoes

or

Wild mushroom risotto (vegetarian)

(Roasted Cauliflower, romesco, spinach & sauteed potatoes- vegan option)

#### **Dessert**

Bakewell pudding with hedgerow ripple ice cream

Or

Lemon Meringue tart with raspberry sorbet

Or

Selection of sorbet (vegan)

Half bottle of wine + half bottle of water per person  
Picpoul de Pinet, Grange des Rocs, Languedoc, France/ Frentano, Montepulciano D'Abruzzo  
DOC, Italy  
£135 with 1.5 glass of champagne per person

**Platinum package**

@£165 per person (£110 food price)

Champagne on arrival:  
Taittinger, Brut Champagne, France NV (1.5 glasses per person)

Canapes 3 per person

**Starters**

Devon crab on sourdough toast

or

Lulworth scallops with crispy chorizo & garlic butter

Or

La Latteria's English burrata with heritage beetroot & toasted hazelnuts

**Mains**

'Peter Hannan's' Fillet of Beef, sauteed spinach, celeriac & peppercorn sauce

or

Fillet of Halibut with whipped potatoes, leeks & chive butter sauce

or

Wild mushroom risotto (vegetarian)

(Roasted Cauliflower, romesco, spinach & sauteed potatoes- vegan option)

**Dessert**

Chocolate Dome

Or

Lemon Meringue tart with raspberry sorbet

Or

Selection of sorbet (vegan)

**Cheese**

British farmhouse cheese from Neals Yard diary, with chutney & crackers (1 cheese board  
between 3 guests)

Half bottle of wine + half bottle of water per person  
Domaine Gérard Fiou, Sancerre, Loire, France / Domaine Belle, Les Plerrelles, Crozes-  
Hermitage, Rhone, France