

RADIUS 7

Canapes

Beef Yorkshire Pudding
Goats Cheese Fritters (V)
Mackerel Pate on Cucumber
Goats Cheese & Beetroot Tarts (V)
Mini Fish Cakes
Ham & Belly Pork Terrine
Watermelon & Parma Ham

Mini Fish and Chips
Smoked Salmon & Pea Arancini
Butternut Squash & Blue Cheese beignet (V)
Chicken Liver Parfait Melba Toast
Tempura King Prawns
Ham & Cheese Croquette
Cheese Straws & Hummous (V)

Starters

Ham Hock Scotch Egg
Black Pudding, Mustard Butter, Peashoots

Bonless Confit Duck Leg
Red Cabbage, Red Wine & Juniper Sauce

Heritage Tomato (V)
Beetroot Carpaccio, Sharpham Ticklemore Goats Cheese, Basil, Taperade

Cumin & Coriander Crusted Tuna Nicoise
Potato, Green Beans, Olives, Tomato, Anchovy Dressing

Ham Hock & Welsh Rarebit Fritter
Bacon Jam

Trio of Salmon
Smoked, Poached, Crispy Cake, Lemon Mayonnaise, Peashoots

Twice Baked Devon Rarebit Soufflé (V)
Heritage Beetroot Salad

Garlic Mushroom & Tarragon Pate (V)
Toasted Bread, Pickles & Chutneys



Mains

Slow Cooked Beef Cheek in Guinness & Black Treacle

Horseradish Mash, Market Vegetables

Braised Lamb Shank

Roasted Root Vegetables, Shallot Mash, Red Wine & Rosemary Sauce

Roasted Sirloin of Beef

Roasted Potatoes, Yorkshire Pudding, Market Vegetables, Red Wine Gravy

Breast of Chicken

Fondant Potato, Market Vegetables, Tomato, Tarragon and Red Wine Sauce

Roasted Rump of Lamb

Fondant Potato Gratin Dauphinoise, Green Beans, Ratatouille, Port & Rosemary Sauce

Fillet of Beef

Thyme Mash, Wild Mushrooms, Market Vegetables, Pepper Sauce

Vegetarian

Beetroot, Tofu & Chickpea Croquette

Piccalilli (Vegan)

Wild Mushroom & Asparagus Aranchini

Pea Puree (V)

Butternut Squash, Devon Blue & Sage Beignet

Spinach Toasted Hazelnuts (V)

Vegetable Tagine

Coriander & Spring Onion Cous - Cous (Vegan)

Mushroom and Asparagus Stroganoff

Jasmine Rice (V)

Tomato, Red Onion and Goats Cheese Tart

Basil, Balsamic (V)

Crispy Guacamole Filled Onion Rings

Lime & Coriander Mayonnaise (V)

Baked Aubergine

Ratatouille, Asparagus, Wilted Spinach (Vegan)



Family Style Sharing Board

Roasted Peppers, Grilled Halloumi, Marinated Mediterranean Vegetables, Vegetarian Pesto, Homemade Bread (V) (Vegan Available)

Ploughmans

Scotch Egg, Chicken Liver Parfait, Mature Cheddar, Pickled Onions, Chutney, Bread

Whole Hog Roast 100-140

Whole Ram Roast 40-60

Salads

Green Salad with tomato & Cucumber, Cous- Cous, Caesar salad, Waldorf salad , Greek Salad , Houmous, Tzaki, Coleslaw, Potato basil & redonion, Cauliflower Cous – Cous With Pommegranate & Mint,

Potatoes

Roasted News, Buttered News, Crispy Potato & Chorizo

Dessert

Dark Chocolate Brownie

Salted Caramel Sauce

(Vegan or G/F option available)

Rhubarb & Apple Crumble

Vanilla Custard

Sticky Toffee Pudding

Toffee Sauce, Cider Custard

Wild Berry Frangipane Tart

Raspberry Sorbet

Dark Chocolate & Peanut Butter Cheesecake

Chocolate Soil

Classic Eton Mess

Mini Meringues, strawberries, Coulis, Chantilly Cream

Bramley Apple Crumble Cheesecake

Apple Puree

Selection of Homemade Petit Fours

Westcountry Cheese Board

Biscuits, Grapes, Red Onion Marmalade