

Sample Elopement Menu 2023 & 2024

(Served in the privacy of your romantic cottage)

Starters

Pancetta and Smoked Ham Hock Terrine, Chicken Liver Pâté, Piccalilli, Soda Bread

Atlantic King Prawn Cocktail, Marie Rose Sauce, Baby Gem Salad, Lemon (gf)

Toasted Focaccia Topped with Heritage Tomatoes, Pine Nut Pesto, Basil (vg, df)

Beetroot Cured Salmon, Oyster Mayo, Pickled Beetroot,

Crispy Capers, Lemon Balm, Soda Bread Crisp

Roasted Tomato Soup, Basil Oil, Croutons Oil (vg, df, gf)

Main Menu

Roast Chicken Breast, Ham Hock & Spring Onion Croquettes, Roasted Broccoli,
Wholegrain Mustard Sauce. (gf)

Roast Cod Loin, Shellfish Sauce, Fondant Potato, Confit Leeks, Orange & Basil (gf)

Roasted Exmoor Rump, Dauphinoise Potato, Roasted Carrot, Fine Beans and Sugar
Snaps, Yorkshire Pudding, Red Wine Port Sauce

Heritage Carrot Risotto, Pickled Carrots, Pinenuts, Coriander (vg, gf, df)

Roasted Beetroot, Butternut Squash, Kale, Hazelnuts Wellington, Roast Potatoes,
Seasonal Greens, Gravy. (vg, gf)

Desserts

Coconut Panna Cotta, Raspberry Curd, Poached Raspberries,
Coconut Shortbread (df, gf)

Chocolate Orange Torte, Pistachios, Blood Orange Sorbet (vg, df, gf)

Limoncello Treacle Tart with Devon Clotted Cream

Passion Fruit, Sorbet, Poached Blackberries, Coconut Shortbread (vg, df, gf)