

# *Food & Drink Menus*

## *Reception Drink Selection*

**ALL PRICES ARE PER GLASS UNLESS OTHERWISE STATED AND INCLUDE VAT**

BUCKS FIZZ (125ML) - £4.25

RASPBERRY BUCKS FIZZ (125 ML) - £4.25

PIMMS AND LEMONADE - £5.00

PIMMS AND LEMONADE - £16.75 PER JUG OF 4 GLASSES

SPARKLING FRUIT CIDER - £3.25

SPARKLING FRUIT CIDER - £12.25 PER JUG OF 4 GLASSES

LOCAL PLYMOUTH GIN AND TONIC £6.10

WINTER PIMMS - £5.00

MULLED WINE (175ML) - £3.50

MULLED CIDER (175 ML) - £3.50

COCKTAILS - MOJITO, STRAWBERRY DAIQUIRI, COSMOPOLITAN - £6.50 EACH

ORANGE OR APPLE JUICE - £2.00

ORANGE OR BLACKCURRANT SQUASH - £3.95 PER JUG OF 4 GLASSES

NON-ALCOHOLIC FRUIT PUNCH - £2.50

LUSCOMBE RASPBERRY CRUSH - £3.50

LUSCOMBE SICILIAN LEMONADE - £3.50

LUSCOMBE ST CLEMENTS- £3.50

LUSCOMBE GINGER BEER - £3.50

TEA OR COFFEE £2.50 PER CUP

**FOR GLASSES OF CHAMPAGNE, SPARKLING WINE, RED, WHITE OR ROSE WINE, PLEASE SEE THE WINE LIST AS THESE ARE PRICED PER BOTTLE. IF YOU HAVE OTHER PREFERENCES FOR YOUR WELCOME DRINKS, PLEASE ASK AS WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.**

# *Canape Selection*

**4 ITEMS PER PERSON - £7.20, ADDITIONAL ITEMS - £2.50 PER PERSON**

## *Fish*

PRAWN TOAST  
PRAWN WONTONS  
SMOKED SALMON PANCAKE ROULADE  
SMOKED SALMON AND CREAM CHEESE TARTLETS  
SMOKED SALMON BLINIS  
SMOKED FISH PATE TARTLETS  
MINI THAI CRAB CAKES  
SUSHI

## *Meat*

WARM HONEY AND MUSTARD COCKTAIL SAUSAGES  
MINIATURE MEATBALLS  
MINI YORKSHIRE PUDDINGS WITH ROAST BEEF & HORSERADISH CREAM  
CHICKEN AND SWEET CHILLI WONTONS  
MINI MINCED BEEF SAMOSAS  
SMOKED DUCK AND MANGO EN CROUTE  
PARMA HAM AND OLIVE CROUTE  
SAVOURY PROFITEROLES

## *Vegetarian*

VEGETABLE SPRING ROLL  
SPINACH AND FETA CHEESE FILO PARCELS  
CREAM CHEESE AND PESTO TARTLETS  
MINI JACKET POTATOES TOPPED WITH CRÈME FRAICHE AND CHIVES

## *Sweet*

MINI SCONE WITH CREAM AND JAM  
BANOFFEE TARTLETS  
STRAWBERRY CHEESECAKE TARTLETS

# Starters

**HOLNE PARK HOUSE RECOMMENDS....ROASTED PEAR AND PARMA HAM** - ROASTED PEAR FILLED WITH GOATS' CHEESE AND WRAPPED IN PARMA HAM AND DRIZZLED WITH CHAMPAGNE SYRUP, GLUTEN FREE, £7.50

**DUCK RILLETTES** - TENDER PIECES OF SHREDDED SLOW COOKED DUCK, SERVED IN A RAMEKIN SEALED WITH BUTTER AND ACCOMPANIED WITH A CONFIT OF CRANBERRIES AND BAKED CROUTES, GLUTEN FREE CROUTES ON REQUEST - £8.25

**SMOKED SALMON BLINIS** - BLINIS PANCAKES TOPPED WITH SMOKED SALMON, DILL CRÈME FRAICHE, KETA EGGS AND VANILLA OIL - £8.25

**GAME TERRINE** - TENDER PIECES OF GAME, WRAPPED IN BACON AND SERVED WITH A SPICED PEAR CHUTNEY AND BAKED CROUTES, GLUTEN BREAD ON REQUEST - £8.25

**WILD MUSHROOM MOUSSE** - WILD MUSHROOM MOUSSE ENCASED IN SPINACH, SERVED WARM WITH A TOMATO DICE, LEMON BUERRE BLANC AND TRUFFLE OIL, VEGETARIAN, GLUTEN FREE - £8.25

**CHICKEN LIVER PARFAIT** - SMOOTH CHICKEN LIVER PARFAIT SERVED WITH CRISP SALAD LEAVES, APRICOT CHUTNEY AND A TOASTED BRIOCHE, GLUTEN FREE BREAD ON REQUEST - £7.50

**PRAWN COCKTAIL** - GLUTEN FREE - £7.50

**DOUBLE BAKED GOATS CHEESE SOUFFLÉ** - TWICE BAKED GOATS CHEESE SOUFFLÉ, SERVED ON A BED OF BEETROOT ROCKET WITH A WALNUT DRESSING, VEGETARIAN - £7.50

**RED PEPPER AND AUBERGINE TERRINE** - CHARGRILLED RED PEPPER AND AUBERGINE TERRINE SERVED WITH FRESH BASIL AND CARAMELISED RED ONION, VEGETARIAN, VEGAN, GLUTEN FREE- £6.50

**CREAM OF TOMATO SOUP**

**CURRIED PARSNIP AND APPLE SOUP**

**CARROT, HONEY AND GINGER SOUP**

**LEEK AND POTATO SOUP**

**CARROT AND CARAWAY SOUP**

**CREAMY MUSHROOM SOUP**

VEGETARIAN AND GLUTEN FREE - £6.50

# *Main Courses*

**HOLNE PARK HOUSE RECOMMENDS....HOLNE PARK BEEF WELLINGTON**

FILLET OF BEEF TOPPED WITH MUSHROOM AND SPINACH MOUSSE, WRAPPED IN PARMA HAM AND ENCASED IN PUFF PASTRY, ACCOMPANIED WITH DAUPHINOISE POTATOES, PEAS, ROASTED CARROTS AND A RED WINE SAUCE

- £33.00

*From the farm...*

**ROASTED SIRLOIN OF BEEF** - YORKSHIRE PUDDING, RED WINE GRAVY, SEASONAL VEGETABLES AND ROAST POTATOES - £25.00

**STEAK AND ALE PIE** - CHUNKY CHIPS, CARAMELISED SHALLOTS, SAUTÉED MUSHROOMS, ALE SAUCE - £22.00

**OVEN BAKED CHICKEN BREAST** - STUFFED WITH WILD MUSHROOMS, WRAPPED IN PARMA HAM, WITH TRUFFLE STUFFING WRAPPED IN CABBAGE, LEMON MARQUISE POTATOES AND A MADEIRA JUS, GLUTEN FREE ON REQUEST IN ADVANCE - £25.00

**POACHED CHICKEN BREAST** - STUFFED WITH SPINACH AND CREAM CHEESE, WITH FONDANT POTATO, SUGAR SNAP PEAS, BUTTERNUT SQUASH PUREE AND A WHITE WINE CREAM SAUCE, GLUTEN FREE - £22.00

**ROASTED CHICKEN BREAST** - BREAD SAUCE, LEMON AND THYME FARCE, GRAVY, SEASONAL VEGETABLES AND ROAST POTATOES, GLUTEN FREE ON REQUEST IN ADVANCE- £22.00

**CHICKEN PIE** - CREAMED LEEKS, SABLE POTATOES, STILTON CREAM SAUCE - £22.00

**ROASTED BREAST OF DUCK** - PARSNIP PUREE, SABLE POTATOES, FINE BEANS, GRIOTTINE CHERRY SAUCE, SABLE POTATOES ARE NOT GLUTEN FREE - £31.00

**ROASTED RUMP OF LAMB** - POMME PUREE, FINE BEANS, CARAMELISED SHALLOTS, GLUTEN FREE - £31.00

**ROASTED LEG OF LAMB** - REDCURRANT AND PORT SAUCE, SEASONAL VEGETABLES AND ROAST POTATOES, GLUTEN FREE - £25.00

**ROASTED LOIN OF PORK** - APRICOT AND WALNUT STUFFING, APPLE SAUCE, ROAST GRAVY, SEASONAL VEGETABLES AND ROAST POTATOES, GLUTEN FREE - £25.00

## *From Sea and River...*

**BAKED FILLET OF COD** - TOMATO AND SPRING ONION SALSA AND SAUTÉED POTATOES, GLUTEN FREE - £25.00

**ROASTED FILLET OF SALMON** - SAUTÉED SPINACH, CONFIT GARLIC, HERB DUCHESS POTATOES AND A CHIVE BUTTER SAUCE, GLUTEN FREE - £25.00

**SALMON CROQUETTES** - GINGER AND CHILLI SALAD, TARTARE SAUCE ON A BED OF CRUSHED MINTED PEAS - £22.00

## *From the Field...*

**GOATS CHEESE AND CARAMELISED ONION GALETTE** - BEETROOT SALSA, BUTTERNUT SQUASH PUREE, TOASTED PINE NUT, CREAM SAUCE, VEGETARIAN - £23.50

**LENTIL AND CIDER NUT LOAF** - ENCASED IN COURGETTES, BRANDY CREAM SAUCE, GLUTEN FREE - £22.00

**RATATOUILLE TIAN** - AUBERGINE AND PEPPER GRATIN, PARMESAN CRISP, YELLOW PEPPER SAUCE, VEGETARIAN, GLUTEN FREE - £20.50

**POTATO AND CHICKPEA PATTY** - POTATO AND CHICKPEA PATTY, SERVED ON CARROT, CHILLI AND CORIANDER SPAGHETTI, TOPPED WITH ONION BHAJI AND DRIZZLED WITH SPICED TOMATO SAUCE, VEGAN, GLUTEN FREE - £20.50

## *Children's Menu*

**MAIN COURSE** £6.75      **ICE CREAM** £3.90

**SAUSAGES, CHIPS AND BEANS**

**CHICKEN NUGGETS, CHIPS AND BEANS**

**FISH FINGERS, CHIPS AND BEANS**

**CHEESE AND TOMATO PIZZA AND BEANS**

**JACKET POTATO WITH CHEESE AND BEANS**

**ICE CREAM** – VANILLA ICE CREAM DECORATED WITH SAUCE AND SPRINKLES

# Desserts

**HOLNE PARK HOUSE RECOMMENDS.... STICKY TOFFEE PUDDING**  
RICH PUDDING SERVED WITH TOFFEE SAUCE AND CLOTTED CREAM - £7.50

OR FOR A LIGHTER OPTION...**STRAWBERRIES AND SHORTBREAD** ACCOMPANIED WITH A STRAWBERRY COULIS,  
VANILLA ICE CREAM, CLOTTED CREAM - £7.50

**CHOCOLATE MOUSSE** - WRAPPED IN DARK CHOCOLATE, CHANTILLY CREAM, KIRSCH CHERRIES,  
GLUTEN FREE - £8.25

**ICED PEAR PARFAIT** - CARAMELISED POACHED PEAR, KIRSCH CHERRIES, PORT SYRUP, GLUTEN FREE - £8.25

**APPLE PIE** - VANILLA CUSTARD, TOFFEE APPLE - £7.50

**PASSION FRUIT CHEESECAKE** - FRUIT GARNISH, RASPBERRY AND PASSION FRUIT COULIS - £7.50

**CHOCOLATE TORTE** - CHOCOLATE GLAZE, RASPBERRY COULIS, CLOTTED CREAM - £7.50

**LEMON TART** - RASPBERRY COULIS, LIME SORBET - £7.50

**BLACK FOREST GATEAUX** - CASSIS SYRUP - £7.50

**PASSIONFRUIT JELLY** - RUM SOAKED CITRUS FRUIT SALAD, RASPBERRY PUREE,  
GLUTEN FREE, DAIRY FREE- £7.50

**VANILLA CRÈME BRULEE** - SHORTBREAD BISCUITS, FRUIT COMPOTE - £7.50

**VANILLA PANNACOTTA** - RASPBERRY SORBET, MARINATED RASPBERRIES, GLUTEN FREE - £7.50

**CHOCOLATE BROWNIE** - CHOCOLATE SAUCE, CLOTTED CREAM, VANILLA ICE CREAM,  
GLUTEN FREE VERSION AVAILABLE - £7.50

**ETON MESS** - MERINGUE, STRAWBERRIES, CREAM AND STRAWBERRY COULIS, GLUTEN FREE - £7.50

# *West Country Cheese Board*

**YOUR CHOICE OF THREE, SERVED WITH GRAPES, CELERY AND CHEESE BISCUITS**

£10.00 PER PERSON

**DEVON OKE** - A FULL FLAVOURED RICH AND MATURE CHEESE WITH A NATURAL RIND. MADE IN CURWORTHY

**BELSTONE** - A DELICIOUSLY SMOOTH CHEESE. SUPPLE TEXTURE WITH A SLIGHTLY TANGY FINISH, NATURAL RIND.  
MADE AT STOCKBEARE FARM, OKEHAMPTON

**CORNISH YARG** - LIGHT, CREAMY WITH A MOIST TEXTURE WHOSE CHARACTER COMES FROM THE NETTLE LEAF  
COVERING. MADE AT PONSANOOTH, NEAR TRURO

**SWEET CHARLOTTE** - MADE TO AN EMMENTHAL RECIPE, A WHOLLY HOLEY SWEET CHEESE

**MELDON** - CHILTERN ALE MUSTARD IS ADDED TO THIS CHEESE, WHICH MAKES IT VERY SAVOURY, AND MOUTH-  
WATERING. MADE IN CURWORTHY, WEST DEVON

**SHARPHAM** - A BRIE STYLE SOFT CHEESE WITH AN UNRIVALLED CREAMY BUTTERY TEXTURE AND SCRUMPTIOUS  
TASTE. MADE NEAR TOTNES

**EXMOOR JERSEY BLUE** - A SOFT TEXTURED, CREAMY JERSEY COWS' MILK CHEESE WITH A WONDERFUL NIP ON THE  
FINISH. MADE IN SOMERSET

**BEENLEIGH BLUE** - CHECK OUT ONE OF THE FINEST SHEEP'S MILK BLUE CHEESE YOU WILL FIND ANYWHERE IN THE  
UNIVERSE. TRULY OUTSTANDING "CHEESE ART" FROM ROBIN CONGDON AND SARIE COOPER AT TICKLEMOOR

**PENDRAGON** - THIS IS A HARD BUFFALO MILK CHEESE WITH ATTITUDE AND A PLAYFUL BITE, LOWER IN  
CHOLESTEROL THAN COW'S MILK CHEESE.

# Petit Fours

**£2.75 EACH**

**MINI NESTS**

MERINGUE TOPPED WITH CREAM AND SOFT SEASONAL FRUITS

**MINI CREAM HORNS**

PUFF PASTRY FILLED WITH LUXURY STRAWBERRY JAM AND FRESH CREAM

**MINI LEMON MERINGUE TART**

FILLED WITH LEMON CURD AND MERINGUE

**MINI BANOFFEE TART**

FILLED WITH TOFFEE, TOPPED WITH CREAM AND GLAZED BANANA

**ICED PETIT FOURS**

LIGHT GENOESE SPONGE COATED IN MARZIPAN AND DECORATED WITH ICING

**PRALINE PUFFS**

LIGHT CHOUX PASTRY FILLED WITH A PRALINE CREAM

**BAILEYS CHOCOLATE TRUFFLES**

RICH BAILEY'S CHOCOLATE TRUFFLES COATED IN THE FINEST DARK CHOCOLATE

**HONEYCOMB CHOCOLATES**

PIECES OF HONEYCOMB WRAPPED IN DARK CHOCOLATE

**MINT CREAMS**

SMOOTH PEPPERMINT CREAMS COATED IN DARK CHOCOLATE

**FUDGE** - HOLNE PARK HOUSE'S SPECIAL RECIPE, SMOOTH AND CREAMY FUDGE  
(CHOCOLATE IF YOU PREFER!)



# *Afternoon Tea Menu*

## *Classic Afternoon Tea*

**£21.00 PER PERSON - INCLUDES:**

TEA AND COFFEE  
EGG AND CRESS FINGER SANDWICHES  
SMOKED SALMON FINGER SANDWICHES  
CHEESE AND CHUTNEY FINGER SANDWICHES  
HAM AND CUCUMBER FINGER SANDWICHES  
CARROT CAKE  
FRENCH FANCIES  
MINI SCONE WITH CREAM AND JAM  
CHOCOLATE ECLAIRS  
CREAM HORNS  
FRUIT TARTLETS  
BAILEY'S TRUFFLES

## *Bubbly Afternoon Tea*

**£25.00 PER PERSON - INCLUDES:**

ALL THE CLASSIC AFTERNOON TEA MENU AND A GLASS OF PROSECCO

## *Prohibition Afternoon Tea*

**£27.00 PER PERSON - INCLUDES:**

ALL THE CLASSIC AFTERNOON TEA MENU AND A COCKTAIL FROM THE LIST BELOW:

MOJITO, COSMOPOLITAN, DAIQUIRI, MANHATTAN, BELLINI  
IF YOU HAVE SOMETHING DIFFERENT IN MIND, PLEASE ASK.

# Finger Buffet Selection

**5 ITEMS - £11.50, ADDITIONAL ITEMS CAN BE PURCHASED AT £2.25 EACH**

## **CROWD PLEASERS**

MINI YORKSHIRE PUDDINGS WITH BEEF AND HORSERADISH  
COCKTAIL SAUSAGES WITH HONEY AND MUSTARD  
POTATO WEDGES SERVED WITH SOUR CREAM DIP – VEGETARIAN, GLUTEN FREE  
QUICHE SELECTION - VEGETARIAN  
CRUDITIES WITH DIPS – VEGETARIAN, GLUTEN FREE  
CHICKEN NUGGETS  
MARINATED CHICKEN DRUMSTICKS  
FILO PRAWNS

## **SANDWICHES OR SAVOURY WRAPS**

VARIOUS FILLINGS – VEGETARIAN, GLUTEN FREE AVAILABLE TO PRE-ORDER

## **SAVOURY PASTRIES**

COCKTAIL SAUSAGE ROLLS  
MINI CORNISH PASTIES  
CHEESE AND ONION PASTIES - VEGETARIAN  
CHEESE AND ONION ROLLS - VEGETARIAN  
MINI SAVOURY EGGS  
MINI PORK PIES

## **INTERNATIONAL FLAVOURS**

CHINESE SELECTION - VEGETABLE SPRING ROLLS, DUCK SPRING ROLLS AND PRAWN TOASTS  
SMOKED SALMON AND CRÈME FRAICHE BLINIS  
CRISPY CAJUN CHICKEN STRIPS  
CHICKEN SATAY SERVED WITH A SATAY SAUCE  
THAI CRAB CAKES WITH SWEET CHILLI DIP  
PIZZAS – VEGETARIAN

# BBQ Menu

**CHOOSE TWO MAINS AND TWO SIDES DISHES FROM THE LIST BELOW.**  
A SELECTION OF BREAD AND FRIED ONIONS ARE INCLUDED - £12.25 PER PERSON

## **MAINS**

### **BEEF BURGER**

100% BEEF BURGER

### **PORK AND LEEK SAUSAGES**

LOCALLY HANDMADE SAUSAGES

### **CHILLI DOGS**

TRADITIONAL HOT DOGS TOPPED WITH CHILLI SAUCE

### **CHICKEN KEBABS**

TENDER CHICKEN AND VEGETABLES IN A LIME, CHILLI AND COCONUT MARINADE

### **MARINATED CHICKEN DRUMSTICKS**

TENDER DRUMSTICKS, MARINATED IN A VARIETY OF FLAVOURS

### **VEGETABLE KEBABS**

SUCCULENT VEGETABLES CHARGRILLED

## **SIDE DISHES**

MIXED SALAD

CAESAR SALAD

COLESLAW

CORN ON THE COB

POTATO WEDGES

POTATO SALAD

RICE SALAD

TROPICAL RICE SALAD

PENNE PASTA SALAD

BEEETROOT, RED ONION AND FETA SALAD

FETA, BLACK OLIVE, TOMATO AND ONION SALAD

# *Hog Roast Menu*

**INCLUDES A CHOICE OF 3 SALADS FROM OUR SELECTION - £16.75 PER PERSON  
(MINIMUM NUMBERS OF 75)**

## **HOG OR RAM ROAST**

HOT BUTTERED MINTED NEW POTATOES  
APPLE OR MINT SAUCE  
STUFFING  
A SELECTION OF MUSTARDS, RELISHES AND BREADS

## **SALADS**

MIXED SALAD  
CAESAR SALAD  
COLESLAW  
CORN ON THE COB  
POTATO WEDGES  
POTATO SALAD  
RICE SALAD  
TROPICAL RICE SALAD  
PENNE PASTA SALAD  
BEETROOT, RED ONION AND FETA SALAD  
FETA, BLACK OLIVE, TOMATO AND ONION SALAD

## *Baps*

**INFORMALLY SERVED WITH SAUCES AND A NAPKIN - £6.50 EACH**

ROASTED PORK  
PORK AND LEEK SAUSAGE  
GRILLED UNSMOKED BACON  
CHUNKY CHIPS

# *Wine List*

**WHITE AND ROSÉ: 1 (DRIEST) TO 9 (SWEETEST)**

RED WINES: A (LIGHTEST) TO E (DEEPEST)

WINES ON THIS LIST MAY CONTAIN SULPHITES. PRICES QUOTED ARE PER BOTTLE.

## *White Wine*

**SAN ELIAN SAUVIGNON BLANC 2018/2019, CENTRAL VALLEY, CHILE (2) 12.5% VOL**

ON THE NOSE, TROPICAL FRUIT AROMAS WHILST ON THE PALATE, CITRUS FRUITS, A LIGHT BODY AND A BALANCED ACIDITY - £18.95

**INTORNO CATARRATTO, PINOT GRIGIO 2017/2018, SICILY, ITALY (1) 12% VOL**

A DRY, SOFT AND WELL-BALANCED WINE, WITH DELICATE PEAR AND ALMOND FLAVOURS. AN EVER-POPULAR GLASS OF WINE.

AN EVER-POPULAR GLASS OF WHITE - £19.95

**RUE DES AMIS, CHARDONNAY 2017/2018, LANGUEDOC, FRANCE (2) 12.5% VOL**

PALE GOLD IN COLOUR WITH A BOUQUET OF RIPE PEACHES AND A HINT OF VANILLA. THIS EASY DRINKING CHARDONNAY CULMINATES IN A DELICIOUS, ROUND, FRESH FINISH - £19.95

## *Rose Wine*

**TERRAZZO ZINFANDEL ROSE 2017/2018, CALIFORNIA, USA (2) 9% VOL**

THE PERFECT SIPPING ROSE FOR HOT SUMMER DAYS AND COOLER WINTER NIGHTS. RASPBERRY, STRAWBERRY AND SWEET MELON FRUIT MAKE THIS WINE JUICY AND HUGELY ENJOYABLE - £18.95

## *Red Wine*

**SAN ELIAN, MERLOT, CENTRAL VALLEY, CHILE (C) 13% VOL**

ON THE NOSE AROMAS OF BLACK CHERRIES, WHILST ON THE PALATE, JUICY RED AND BLACK FRUITS COMBINE WITH A MEDIUM BODY AND SOFT TANNINS - £18.95

**YALLAROO SHIRAZ 2018/2019, SOUTH EAST AUSTRALIA (B) 13.5% VOL**

THIS IS A FRESH, JUICY, FRUITY AUSSIE SHIRAZ LADEN WITH BLACK FOREST FLAVOURS. DELICIOUS AND EASY DRINKING - £19.95

**RUE DES AMIS, CABERNET SAUVIGNON 2017/2018, LANGUEDOC, SOUTH OF FRANCE (C) 13% VOL**

DARK RUBY RED WITH A POWERFUL BOUQUET OF RIPE FRUIT WITH HINTS OF HERBS AND SPICE. FIRM AND ROUND TO TASTE WITH STRUCTURED LENGTH - £20.95

## *Sparkling Wine*

**PROSECCO SPUMANTE, CA'BOLANI, ITALY (1) 11% VOL**

PALE STRAW-YELLOW AND A FINE, CLEAR MOUSSE WITH DELICATE BUBBLES. EXUBERANTLY FRUITY, AROMATIC, WITH APPLE-Y NOTES. WELL-BALANCED AND EASY-DRINKING WITH DELICATE HINTS OF ALMOND - £24.50