

HOLNE PARK HOUSE

Weddings, Banquets & Conferences

Our Food and Drink Menus

Our talented chefs have designed a Wedding Breakfast menu that offers you a variety of sumptuous dishes from elegant canapes through to a range of savoury and sweet treats for your evening reception.

We will help you design a menu for your day; either a tempting set-menu for all your guests, or a selection of starters, main courses and desserts from which your guests can choose in advance. Children are also well looked after; in addition to our children's menu, many dishes from the main menu are also available in half portions.

As all of our dishes are freshly made on the premise (desserts are all home-made, we bake our own bread and make our own ice cream), we can accommodate any special dietary requirements with advance notice.

Devon produces some of the country's and world's finest produce available. Local butcher Mark, supplies our meat products from Gribble's Butchers. The fresh fish we use is caught or landed locally at Brixham by Kingfisher. BDF in Bovey Tracey select their finest seasonal fruits and vegetables for our menus. We are proud of our connections with these businesses where quality goes hand in hand with best farming practices. We also have an excellent selection of West Country cheeses to choose from.

Our Bar Manager has developed an extensive wine list, with a wide range of superb wines to complement our food. The rest of our bar stock is also sourced and selected with the same passion and flair as our wines.

Please use the menu as a guide only. If you have any specific questions, please get in touch and we'll be pleased to talk through any of our dishes.

Canapé selection

4 items per person - £6.50

Additional items - £2.00 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 goat's cheese and wrapped in Parma ham draped in a champagne syrup, *Gluten Free, £6.80*

Duck Rillettes

Tender pieces of slow cooked duck, shredded, served in a ramekin sealed with butter and accompanied with a confit of cranberries and baked croutes

Gluten Free croutes on request - £7.50

Smoked Salmon Blinis

Blinis pancakes topped with smoked salmon, dill crème fraiche, keta eggs and vanilla oil - *£7.50*

Game Terrine

Tender pieces of game, wrapped in bacon and served with a spiced pear chutney and baked croutes, *Gluten Free bread on request - £7.50*

Wild Mushroom Mousse

Wild mushroom mousse encased in spinach, served warm with a tomato dice, lemon buerre blanc and truffle oil, *Vegetarian, Gluten Free - £7.50*

Chicken Liver Parfait

Smooth chicken liver parfait served with crisp salad leaves, apricot chutney and a toasted brioche, *Gluten Free bread on request - £6.80*

Prawn Cocktail

Gluten Free - £6.80

Double Baked Goats Cheese Soufflé

Twice baked goats cheese soufflé served on a bed of beetroot rocket with a walnut dressing, *Vegetarian - £6.80*

Red Pepper and Aubergine Terrine

Char grilled red pepper and aubergine terrine served with fresh basil and caramelised red onion, *Vegetarian, Vegan, Gluten Free- £6.00*

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 - £6.00

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 - £29.50

From the farm...

Roasted Sirloin of Beef

Yorkshire pudding, red wine gravy, seasonal vegetables and roast potatoes - £22.50

Steak and Ale Pie

Chunky chips, caramelised shallots, sautéed mushrooms, ale sauce - £19.25

Oven Baked Chicken Breast

Stuffed with wild mushrooms, wrapped in Parma ham, with truffle stuffing wrapped in cabbage, lemon marquise potatoes and a Madera jus
Gluten free on request in advance - £22.50

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 - £19.25

Roasted Chicken Breast

Bread sauce, lemon and thyme farce, roast gravy, seasonal vegetables and roast potatoes, *Gluten free on request in advance - £19.25*

Chicken Pie

Creamed leeks, sable potatoes, stilton cream sauce - £19.25

Roasted Breast of Duck

Parsnip puree, sable potatoes, fine beans, griottine cherry sauce
Sable Potatoes are not gluten free - £28.00

Roasted Rump of Lamb

Pomme puree, fine beans, caramelised shallots, *Gluten free - £28.00*

Roasted Leg of Lamb

Redcurrant and port sauce, seasonal vegetables and roast potatoes
Gluten free - £22.50

Roasted Loin of Pork

Apricot and walnut stuffing, apple sauce, roast gravy, mixed seasonal vegetables and roast potatoes, *Gluten free - £22.50*

From sea and river...

Baked Fillet of Cod

Tomato and spring onion salsa and sautéed potatoes, *Gluten free - £22.50*

Roasted Fillet of Salmon

Sautéed spinach, confit garlic, herb duchess potatoes and a chive butter sauce
Gluten free - £22.50

Salmon Croquettes

Ginger and chilli salad, tartare sauce on a bed of crushed minted peas - *£19.25*

From the field...

Goats Cheese and Caramelised Onion Gallette

Beetroot salsa, butternut squash puree, toasted pine nut cream sauce
Vegetarian - £21.00

Lentil and Cider Nut Loaf

Encased in courgettes, brandy cream sauce, *Gluten Free - £19.25*

Ratatouille Tian

Aubergine and pepper gratin, parmesan crisp, yellow pepper sauce
Vegetarian, Gluten free - £18.50

Children's Menu

Main course £5.99 Ice cream £3.50

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 - £6.80

Or for a lighter option...Strawberries and Shortbread accompanied with a strawberry coulis, vanilla ice cream, clotted cream - £6.80

Chocolate Mousse

Wrapped in dark chocolate, Chantilly cream, kirsch soaked cherries

Gluten Free - £7.50

Iced Pear Parfait

Caramelised poached pear, kirsch cherries, port syrup, *Gluten Free* - £7.50

Apple Pie

Vanilla custard, toffee apple - £6.80

Passion Fruit Cheesecake

Fruit garnish, raspberry and passion fruit coulis - £6.80

Chocolate Torte

Chocolate glaze, raspberry coulis, clotted cream - £6.80

Lemon Tart

Raspberry coulis, lime sorbet - £6.80

Black Forest Gateaux

Cassis syrup - £6.80

Passionfruit Jelly

Rum soaked citrus fruit salad, raspberry puree, *Gluten Free, Dairy Free*- £6.80

Vanilla Crème Brulee

Shortbread biscuits, fruit compote - £6.80

Vanilla Panacotta

Raspberry sorbet, marinated raspberries, *Gluten Free* - £6.80

Chocolate Brownie

Chocolate sauce, clotted cream, vanilla ice cream, *Gluten Free version available* - £6.80

Eton Mess

Meringue, strawberries, cream and strawberry coulis, *Gluten Free* - £6.80

West Country Cheese Board

Your choice of three, served with grapes, celery and cheese biscuits

£9.00 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

£2.50 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!)

Classic Afternoon Tea

£18.50 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 Cream Tea

Chocolate Eclairs

Cream Horns

Fruit Tartlets

Bailey's Truffles

Bubbly Afternoon Tea

£22.00 per person - Includes:

All of the Classic Afternoon Tea menu and a **glass of Prosecco**

Prohibition Afternoon Tea

£24.50 per person - Includes:

All of 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.

Evening Finger Buffet Selection

5 Items - £9.95

Additional items can be purchased at £2.00 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 from the list below and an additional two sides dishes.
A selection of bread rolls and fried onion are included - £10.95 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 marinated 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

Beetroot, Red Onion and Feta Salad

Feta, Black Olive, Tomato and Onion Salad

Baps

Informally served with sauces and a napkin - £6.00 each

Roasted Pork

Pork and Leek Sausage

Grilled Unsmoked Bacon

Chunky Chips

Hog Roast Menu

*Includes a choice of 3 salads from our selection - £15.00 per person
(Minimum numbers of 75)*

Hog or Ram Roast

Hot buttered minted new potatoes
Apple Sauce or Mint Sauce
Stuffing
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