

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

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