Holne Park House

Wedding Menu
Food & Drink

The Night Before

Eat-in meal options for the night before. Gluten-free and Vegan friendly options are available on request. Prices per person.

Lasagna £15

Handcrafted from locally sourced ingredients, our beef and vegetarian lasagnas' are lovingly assembled and baked to that perfect crisp topping. Served with crusty breads, garlic butter, and mixed salad.

Pizzas £16 | Minimum numbers 10

Five distinct and flavoursome stone-baked pizzas mean we have an option for everyone. Our selection includes Margarita, Pepperoni, BBQ Chicken and Bacon, Hoisin Jackfruit, and a Meat Feast all served with potato wedges, relishes, and a mixed salad

Curries £17.50 | Minimum numbers 20

Selection of Chicken Korma, Chicken Tikka, Beef Madras, Vegan Lamb Rogan Josh, and Chickpea Korma. Served with coriander rice, flame baked garlic naan breads, handcrafted onion bhajis, and an onion-cucumber salsa.

Burgers £16

Prime beef short rib or crisp breaded jackfruit (Ve) patties served in a warm toasted pretzel bun with shredded iceberg lettuce, beef tomato, slices of red onion, and gherkin. Served with potato wedges, relishes, and mixed salad.

The Old Sawmill Restaurant and Bar

Come join us at our on site restaurant, The Old Sawmill, for our seasonal menu featuring locally sourced ingredients, and our fully-licensed bar showcasing a selection of the best locally produced beers, ciders, and spirits. Bar available till 10pm, opening hours may vary seasonally.

(V)egetarian - (Ve)gan Friendly - (G)luten Free
^ Vegan friendly available on request
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Reception Drinks

All prices are per glass unless otherwise stated and include VAT

Alcoholic beverages

Bucks Fizz (125ml) - £4.50
Raspberry Bucks Fizz (125 ml) - £4.50
Pimms and lemonade - £7.50
Sparkling Fruit Cider (125ml) - £3.50
Belini (125ml) - £4.95

Cocktails

Cuban Mojito, Strawberry Daiquiri, Passionfruit Martini,
Espresso Martini - £8.50 each

Non-alcoholic beverages

Frobisher Orange or apple Juice - £3.25
Blackcurrant or Orange Squash - £2.00
Non-Alcoholic Fruit Punch - £2.50
Luscombe Raspberry crush - £3.75
Luscombe Sicilian Lemonade - £3.75
Luscombe Ginger beer - £3.75

If you have other preferences for your welcome drinks, please ask as we will do our best to accommodate your request.

For glasses of wine, including sparkling wines and champagnes, please see the wine list as these are priced per bottle.
Approximately 6 servings per bottle.

Wine List

Wines on this list may contain sulphites. Prices quoted are per bottle.

White Wine | 1 (driest) to 9 (sweetest)

San Elian Sauvignon Blanc 2022, 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 - £22.50

Intorno Catarratto, Pinot Grigio 2022, Sicily, Italy 11% vol
A dry, soft and well-balanced wine, with delicate pear and almond flavours. An ever-popular glass of white - £23.50

Urmeneta Chardonnay 2021/2022, Chile 13% vol
This intense Chardonnay shows aromas of peach and pineapple, plus a hit of banana that all blends perfectly with sweet notes of vanilla. - £23.50

Rose Wine | 1 (driest) to 9 (sweetest)

Terrazzo Zinfandel Rose 2022, 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 - £23.50

Red Wine | A (lightest) to E (deepest)

San Elian, Merlot, 2021/2022 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 - £21.50

Yallaroo Shiraz 2019/2020, South East Australia (B) 13.5% vol
Fresh, juicy, and fruity Australian shiraz laden with black forest flavours. Delicious and easy drinking - £22.50

Urmeneta, Cabernet Sauvignon 2021/2022, Chile, 13% vol
The dark ruby colour is full of red fruit aromas, perfectly mixed with sweet vanilla and coconut notes. It has a fresh mouthfeel, medium body, soft tannins and a long, pleasant finish - £24.50

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Wine List

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Sparkling Wine | 1 (driest) to 9 (sweetest)

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 - £28

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Canapes £7.50pp
Additional items £2.50pp

Our selection of canapes, for serving post-ceremony.
Please select 4 options from pages 5 & 6

Meat and Seafood

Ham hock, and piccalilli bonbon

Smoked duck en croute with orange compote

Sausage, apple, and black pudding plait

Chilli and lime prawn wonton

Honey and mustard cocktail sausages

Miniature Thai crab cakes (G)

Smoked trout blini with pea puree

Miniature Yorkshire pudding and horseradish beef

Teriyaki chicken skewers (G)

Chicken and chilli wonton

Sesame, prawn, and spring onion en croute

Shredded duck spring rolls with hoisin sauce

Quail Scotch eggs

Canapes £7.50pp
Additional items £2.50pp

Our selection of canapes, for serving post-ceremony.
Please select 4 options from pages 5 & 6

Vegetarian and Vegan

Turmeric lamb and pea samosas (Ve)

Red pepper and feta bonbon (V)

Herbed pita cup with red pepper hummus and crisp garlic (Ve)

Jacket potato with sour cream and chive (V)

Bean sprout and soy spring rolls with sweet chilli sauce (Ve)

Red pesto and cream cheese tartlet (V)

Devilled quail eggs (V)

Feta and spinach parcels (V)

Toasted brioche with balsamic tomatoes and watercress (V)

Garlic and cumin falafel balls with tzatziki dip (Ve)

Sweet

Banoffee tartlet (V)

Blueberry cheesecake (availability APR-SEP) (V)

Blackberry cheesecake (availability OCT-MAR) (V)

Devonshire scones (V)

Bailey's chocolate truffles (V)(G)

Lemon meringue tartlet (V)

Honeycomb chocolate (V)(G)

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Starters

Twice-baked Cheddar and Thyme Souffle (V)* £8

Twice-baked West Country Cheddar and thyme souffle paired with a grilled mornay sauce and a dressed beetroot-rocket salad.

Cold Pressed Ham Hock Terrine * £8

Slow roasted Westcountry ham hock in a honey-mustard glaze. Cold pressed for 24-hours, paired with a piccalilli of seasonal vegetables, baked sourdough croutes, and balsamic glazed side salad.

Red Pepper and Aubergine Tian (Ve) (G) £8

Layers of oven baked red pepper, tomato, and aubergine, with caramelised onions. Paired with basil, and balsamic sauce.

Smoked Duck Caesar Salad * £8

Slices of tender smoked duck breast, served upon a salad of crisp romaine lettuce, garlic brioche croutons, and cherry tomatoes all tossed in our own Caesar dressing and finished with shavings of Parmigiano Reggiano and quail egg.

Smoked Trout Blini * £8.50

Tender slices of smoked trout fillet layered over a peppery salad of baby spinach and rocket, a dill crème fraiche, and herb blini pancake. Finished with keta eggs and dressed in tarragon and juniper oil.

Portobello and Walnut Pate (Ve)* £8

Toasted walnuts and pan-seared portobello mushrooms combine to create this rich earthy pate. Served potted with a spiced apple chutney, baked croutes, and dressed baby salad leaves.

Margarita Prawn Cocktail (G) £7.50

Cold water prawns sourced from our fishmonger in Brixham enveloped in our seafood sauce spiked with hints of tequila, and citrus. Served in a tall cocktail glass over shredded iceberg, diced tomato, and strand cucumber. Garnished with whole prawn crevette and smoked paprika.

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Starters

Chicken Liver Parfait * £7.50

Smooth chicken and cognac parfait encased in a pink pepper and parsley butter. Served on top of toasted brioche, with a caramelised red onion chutney, and balsamic side salad.

Pinot Poached Pear (G) £8

Locally sourced red blush pear, poached in a spiced Pinot Grigio. Paired with a creamy brie and enrobed in prosciutto di Parma. Served drizzled with prosecco syrup and alongside a salad of mixed baby leaves.

Chilli and Ginger Crab Cakes (G) £8

Brixham crab mixed with a blend of chilli, ginger and citrus fruits. Served with a spiced aioli, and a tomato-spring onion salad.

Sundried Tomato, Courgette, and Red Pepper Tartlet (Ve) £7.50

Tartlet of sundried heritage tomatoes, ribbons of courgette, and red pepper, paired with a roasted Mediterranean sauce. Served with caramelised red onion chutney, and balsamic glazed side salad.

Soups £7

All our soups are made using ingredients from our local suppliers to bring you the best of Devonshire and West Country produce.

Cream of tomato (V) (G) ^
Leek & potato (Ve) (G)
Chicken & rosemary (G)
Beetroot & apple (Ve) (G)
Butternut squash (V) (G) ^
Roasted tomato & red pepper (Ve) (G)
Porcini & wild mushroom (Ve) (G)
Ham hock, honey & garden pea (G)

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Mains

Family Style

All meals will be served with bowls of roast potatoes and seasonal vegetables in the centre of the table. Designed for sharing and bringing your guests together.

Roast Meals

Sirloin of Beef £25.00

Dry aged striploin from cattle raised along the river Teign. Accompanied by Yorkshire pudding and a red wine jus.

Loin of Pork £22.00

Slow roasted Westcountry pork loin. Accompanied by apple and sage stuffing, pork crackling, and roasting gravy.

Supreme of Chicken (G) £21.50

French-trimmed supreme of chicken, served with pan-seared baby mushrooms and pancetta, in a rich sauce suprême.

Leg of Lamb (G) £24.50

Garlic and rosemary roasted leg of lamb. Served with a redcurrant and port jus.

Shiitake and Walnut Roast (Ve) (G) £21.50

Layers of garlic seared shiitake mushrooms, roasted nuts, and baby spinach leaves. Served with a rich mushroom cream sauce.

Vegetable Terrine Wellington (Ve) £22.50

Layers of heritage carrot, butternut squash, beetroot, and spinach, encased in wild mushroom duxelle. Served with pearl onion and red wine reduction

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Mains

Family Style

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Handcrafted Pies

Steak and Otter Ale* £20

Diced steak, caramelised shallots, and pan-fried mushrooms. Served with ale sauce.

Chicken and Gammon* £19.50

Diced gammon ham, chicken, and leeks in a cream sauce. Served with chardonnay cream sauce.

British Game* Available OCT-FEB £20

Venison, pheasant, and hare. Served with a redcurrant and port jus.

Portobello and Butternut Squash (V)^*£19.50

Portobello and wild mushrooms, butternut squash, and caramelised shallots. Served with rich mushroom cream sauce.

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Mains

Plated Meals

8oz Fillet Steak (G) £28.50

Prime fillet steak sourced from cattle reared along the river Teign, pan-seared and grilled to a medium rare. Paired with sauteed kale, beef-infused potato pave, glazed baby carrots, wild field mushrooms. Finished with a port and pink peppercorn reduction.

Cider Braised Pork Belly (G) £23.50

Crisp Westcountry pork belly, marinated in a Devonshire cider with sage and cloves. Served with an apple-celeriac mash, sauteed spinach, pan-seared black pudding, glazed baby carrots, and a pork jus.

Lemon and Tarragon Roast Chicken £22.50

Locally sourced French-trimmed supreme of chicken roasted with a lemon-tarragon butter and stuffed with an onion-pork farce. Served on a bed of seared savoy cabbage and leek, with fondant potatoes, honey baked parsnips, sorrel bread sauce, and a rich chicken jus.

Fillet of Beef Wellington £33.50

Tender joint of fillet beef, enrobed in duxelles of wild field mushrooms, prosciutto, and a puff pastry casing. Served with dauphinoise potatoes, prosciutto wrapped asparagus spears (APR-SEP) or sauteed snap peas (OCT – MAR), pan-seared glazed baby carrots, and a port-infused beef gravy.

Roasted Loin of Cod £23

Garlic and lemon roasted loin of cod, sourced from our Brixham fishmonger. Served on a bed of sauteed kale with duchess potatoes, salsa verde, and garlic-caper butter sauce.

Chickpea and Sweet Potato Rissoles (Ve)* £22.50

A trio of chickpea and sweet potatoo rissoles spiced with cumin and coriander, nestled upon a bed of julienned carrot, red chilli, and coriander. Drizzled with a roasted pepper sauce and adorned with a red onion bhaji.

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Mains

Plated Meals

Oven Baked Chicken Roulade (G) £24.50

Chestnut mushroom, pancetta, and ricotta stuffed breast of chicken wrapped in a smoked streaky bacon. Served with fondant potato, heritage carrot puree, sauteed snap peas, and a chardonnay cream sauce.

Pan Seared Sea Bass (G) £23

Pan-seared fillet of Brixham sourced sea bass. Served with heritage tomato bravas potatoes, crushed coriander peas, and a roasted red pepper sauce.

Vegetable Terrine Wellington (Ve) £23.50

Layers of heritage carrot, butternut squash, beetroot, and spinach, encased in wild mushroom duxelle and baked in a puff pastry shell. Served with dauphinoise potatoes, pan-seared baby carrots, and spears of asparagus (APR-SEP) or sauteed snap peas (OCT – MAR). Served with pearl onion and red wine reduction.

Smoked Haddock Croquettes* £22.50

Smoked haddock and mozzarella croquettes, served with hand-cut chips, crushed buttered peas, tomato and spring onion salad, and tartare sauce.

Rack of Lamb (G) £29

Locally sourced rack of lamb rib, French-trimmed and roasted with a garlic and rosemary crust. Served with crushed minted new potatoes, garlic pea puree, glazed baby carrots and parsnips , and finished with a blackberry-port sauce.

Beetroot and Apple Nut Roast (Ve)(G) £22.50

Vibrant layers of locally produced beetroot and spinach, incorporated into a hearty apple-infused nut roast. Served with garlic-fennel duchess potatoes, butternut puree, sugar snap peas, and a rich onion sauce.

Poached Ricotta Chicken (G) £22.50

Chicken breast stuffed with spinach and Ricotta cheese, with fondant potato, sugar snap peas, butternut squash puree and a white wine cream sauce.

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Mains

Plated Meals

Steak and Otter Ale Pie £22.50

Served with hand cut chips, pan-fried wild mushrooms, glazed baby carrots, and a rich ale sauce.

Chicken and Gammon Pie £21.50

Served with hand cut chips, grilled baby leeks, glazed baby carrots, and a Chardonnay cream sauce.

British Game Pie (Available OCT-FEB) £22.50

Served with hand cut chips, pan seared brussel sprouts with pancetta, honey glazed baby carrots, and a port-redcurrant jus.

Portobello and Butternut Squash Pie £21.50

Served with hand cut chips, caramelised baby shallots, glazed baby carrots, and a rich mushroom cream sauce.

Children Meals

RECOMMENDED FOR 10S AND UNDER
Main courses £8.50pp

Pork sausage, chips, and beans or peas (G) ^

Pizza Margherita, with chips (V)

Battered chicken chunks, chips, and beans or peas ^

Fish goujons, chips, and beans or peas

Sausage, mash potatoes, and beans ^

Ice Cream sundae £5.50pp

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Desserts

Sticky Toffee Pudding (V)^* £8

Rich date filled sponge coated with caramel, served with toffee sauce, honeycomb and clotted cream.

Rum Soaked Brioche Pudding (V) £8

Rum soaked fruit and brioche bread combine in this updated English dessert coated with rich rum toffee sauce, with honeycomb and vanilla ice cream.

Prosecco and Raspberry Posset (V)* £8

A light and refreshing posset with a rich fruity flavour and a sparkling hint of prosecco, served with lemon shortbread.

Apple Pie (V)* £8.50

Locally sourced bramley apples wrapped in shortcrust sweet pastry served with vanilla infused custard and a mini toffee apple.

Passionfruit Cheesecake (V)^* £8

Fresh passion fruit jelly topping a rich mascarpone cream cheese, on a buttery biscuit base. Served with raspberry and passionfruit coulis and fresh fruit.

Tiramisù Piccoli (V) £8

Coffee and brandy soaked sponge, mascarpone cream, and a dusting of dark cocoa.

Lemon Tart (V) £8.50

A bright and zesty lemon filling in a sweet pastry case, served with blueberry coulis and lime sorbet.

Black Forest Gateau (V)* £8.50

Rich chocolate sponge layered with Griottine cherries, coated in dark chocolate créme and chocolate flakes. Topped with chantilly cream and cherry. Served with Créme de Cassis and cherry chocolate sauce.

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Desserts

Dark Chocolate Delice (V) £8

A luxurious dark chocolate mousse served on salted caramel sauce, with coffee ice cream and a cocoa tuile.

Vanilla Crème Brulee (V)*£7.50

A Vanilla infused velvety custard topped with a crisp caramelised shell, served with mini shortbread biscuits and a mixed berry compote.

Créme Caramel (V)(G) £8

Rich creamy set custard topped with soft caramel.
Served with orange sorbet.

Chocolate Brownie (V)^* £8

Dark chocolate brownie on a bed of chocolate crumble, served with raspberry coulis, creamy chocolate sauce, Devonshire clotted cream ice cream.

Syrup Sponge (V) £8

A light vanilla chiffon sponge, soaked in orange liqueur syrup.
Served with gingerbread crumb, and orange and ginger sorbets.

Eton Mess (V)(G) £8

A classic dessert, originating from Eton college, strawberries, chantilly cream, and crushed meringue. Served in tall glass with strawberry coulis. Availability APR-OCT

Devonshire cheese board (V)* £9.50

Locally sourced Hawkridge Mature Cheddar, Helford Blue, and Sharpham Brie served with an assortment of crackers, seasonal fruit, caramelised onion, and balsamic tomato chutneys.

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Cheeseboard

Served as a platter to table either as or after dessert course,
or served buffet style later into the evening.

Cheeses sourced locally from Devonshire and Westcountry creameries

Hawkridge Mature Cheddar

Sharpham Brie

Devon Oke

Quicke Smoked Cheddar

Helford Blue

Accompanied by...

Assortment of crackers

Crudites of cucumber, celery, and bell peppers

Seasonal fresh fruits

Caramelised onions chutney

Heritage tomato chutney

Balsamic glaze

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Afternoon Teas

Packages

Traditional Afternoon Tea £22
Champagne Afternoon Tea £26

Savoury Selection

Choose 4. Gluten-free and vegan alternatives are available on request.

Egg mayonnaise & spring onion

Cheddar & tomato chutney

Prawn Marie Rose

Gammon ham

Tomato, mozzarella & basil

Sliced chicken breast

Roast beef, horseradish & watercress

Sweet Selection

Choose 6. Gluten-free and vegan alternatives are available on request.

Carrot & walnut cake

Fondant fancies

Devonshire scones

Chocolate eclairs

Rum soaked fruit cake

Fruits of the season tartlets

Coffee & almond cake

Cream horns

Baileys chocolate truffle

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Evening Meal Planning

Hog Roast (Minimum catering 75 guests) £18.50pp

Whole spit-roasted hog (G)

Pork, Apple and sage stuffing

Buttered parsley new potatoes (V)(G)^

Balsamic mixed leaves, cherry tomato, cucumber, and red onion salad (Ve)(G)

Creamy coleslaw (V)(G)

Beetroot, rocket, and feta salad

Selection of mustards, apple, sauce, relishes, and Locally sourced bread rolls

Warm Rolls £8.50pp

2 mains | Served with potato wedges and mixed leaves salad.

Roast pork (G)

Grilled bacon (G)

Pork sausage (G)

Lincolnshire meat free sausage (Ve)

Served with chunky chips, fries or wedges
Gluten free rolls are available on request

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Evening Meal Planning

Barbecue £18.25pp

3 mains | 2 hot sides | 2 salads

Extra items £4.95 per person per item

Mains

6oz beef burger *

6oz Meat free beef burger (Ve)

Broadbean, spinach, and tarragon falafel (Ve)(G)

Award winning pork sausage (G)

Lincolnshire vegetable sausage (Ve)

Harissa chicken and mediterranean vegetable kebabs (G)

Grilled garden vegetable kebabs marinated with sweet chilli (Ve)(G)

Grilled lamb, courgette, and aubergine kebabs in a tzatziki sauce (Ve)

Fajita marinated chicken and chorizo kebabs (G)

Barbecue rubbed chicken drumsticks (G)

Hot Sides

Buttered corn cobs (Available MAY-OCT) (V)(G)^

Fried onions (Ve)(G)

Grilled mushrooms (V)(G)^

Potato wedges (Ve)(G)

Buttered new potatoes (V)(G)^

Salads

Balsamic mixed leaves, beef tomato slices, cucumber, and red onion salad (Ve)(G)

Caesar salad, with cherry tomatoes, garlic-herb croutons, and Parmigiano Reggiano shavings

Creamy coleslaw (V)(G)

Mixed bean, beetroot, and wild rice salad (Ve)(G)

Roasted vegetable and spinach pearl couscous (Ve)

Red pesto penne pasta with sundried tomatoes, and roasted red pepper salad (V)^

Garlic new potato and dill salad (Ve)(G)

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Evening Meal Planning

Evening Buffet £12.50per person

Choose 6 from our selection of buffet items.

Miniature Yorkshire puddings with beef & horseradish cream

Cocktail sausages in a honey & mustard glaze

Potato wedges (Ve) with a sour cream & chive dip (V) (G)

Quiches | Quiche Lorraine and Cheddar, tomato & caramelised onion quiche (V)

Breaded chicken strips with tomato relish

BBQ glazed pork belly skewers (G)

Vegetable spring rolls (Ve) and Duck spring rolls

Battered crispy chicken chunks Ginger and soy chicken karaage (G)

Thai crab cakes with honey-chilli and soy dips (G)

Filo prawns with sweet chilli sauce

Pizzas | Margherita (V), Pepperoni, BBQ chicken, and Roast vegetable (V)^

Miniature steak pasties

Miniature cheese and onion pasties (V)

Sausage rolls

Miniature pork pies Rum marinated fruit cake (V)

Coffee and almond cake (V)

Devonshire scones (V)*

Selection of wraps or sandwiches *

Chicken & bacon mayonnaise, Tuna mayonnaise, Cheddar & ham, Cheddar & pickle (V)^

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