

WINTER HOT BUFFET MENU

(Available October – March, for up to 60 people)

Relaxed, informal hot buffet – perfect for a winters day...

We are happy to customise this sample menu to suit your own taste,
please see further options available on the following pages...

Let us know your budget, choose up to 4 main dishes
along with your 4 preferred side dishes/salads and we'll
create your own bespoke menu.

Gourmet Free Range Chicken & Baby Onion Pie

-

Local Lamb Shanks with a Rich Red Wine Sauce

-

Roasted Loin of Cod with a Homemade Herb Crust

-

Roasted Chestnut & Herb Pesto Pasta with Wild Mushrooms

-

Roasted New Potatoes & Baby Carrots cooked with Rosemary & Garlic

-

Winter Vegetable Gratin

-

Broccoli & Cauliflower Bake with a Breadcrumb Crust

-

Roasted Tomatoes, Red Onion & Basil

-

Selection of Homemade Breads

PRICES range from £27.95 to £34.95

(per person – depending on options chosen, please discuss)

WINTER HOT BUFFET options

Customise your hot buffet to your own taste...

CHICKEN...

Roasted Free Range Chicken with a Lemon, Garlic & Thyme Sauce

-

Chicken Breast Wrapped in Prosciutto

-

Confit Chicken Leg served with Caramelised Root Vegetables

-

Homemade Chicken Kiev

-

Gourmet Chicken & Baby Onion Pie

-

Chef's Chicken & Leek Casserole

-

Chicken & Potato Provencal

-

Chicken, Corn & Noodle Soup

-

Roasted Butternut & Chicken Terrine

-

Oven Baked Chicken stuffed with Stilton & cooked in a White Wine Sauce

-

Pan Glazed Breast of Chicken, served with a Roasted Garlic Mash & Madeira Jus

-

Oven Baked Chicken Breast stuffed with Leeks & Wild Mushroom, Wrapped in Parma Ham

WINTER HOT BUFFET options

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BEEF...

- Chef's Beef Stroganoff
-
- Beef Casserole with soft Polenta
-
- Beef Bourguignon
-
- Devon Beef Stew
-
- Top Side of Exmoor Beef with Red Wine Sauce, Carved by the Chef
-
- Winter Pot Roast with Root Vegetables & a Peppercorn Sauce
-
- Gourmet Beef & Ale Pie
-
- Medallions of Rear Roasted Rump Marinated in Garlic, with a Thyme & Shallot Sauce
-
- Prime Exmoor Rib, Carved by the Chef
-
- Beef & Bean Hot Pot
-
- Roasted Fillet of Exmoor Beef served with Shallots & Mushrooms

WINTER HOT BUFFET options

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LAMB...

Local Lamb Shanks cooked in a Port & Red Wine Sauce

-

Whole Roasted Leg of Lamb, Carved by the Chef

-

Homemade Lamb & Mint Pie

-

Chef's Lamb Stew

-

Honey Lamb Ribs

-

Herby Lamb Cobbler

-

Moroccan Lamb cooked with Apricot, Almond & Mint

-

Lamb & Spinach Curry

-

Balsamic Lamb Chop with a Pea Puree

-

Italian Lamb Stew with Rosemary & Olives

-

Leg of Lamb Cooked in a Rich BBQ Sauce

-

Aromatic Lamb with Dates

WINTER HOT BUFFET options

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GAME...

- Duck Leg Confit served with Caramelised Root Vegetables
-
- Homemade Venison & Pigeon Pie
-
- Pheasant Casserole with Ginger
-
- Cassoulet of Cannellini Beans, Duck & Pork & Herb Sausages
-
- Rabbit & Chickpea Stew
-
- Chef's Game Pie
-
- Game Terrine
-
- Venison Wellington, Carved by the Chef
-
- Peppered Loin of Venison cooked in a Red Currant & Port Sauce
-
- Pheasant Braised in Cider

PORK...

- Slow Roasted Pork Belly with Crispy Crackling
-
- Pork & Ham Pie
-
- Slow Roasted Pork cooked with Apples & Peppers
-
- Herb stuffed Roasted Pork
-
- Slow Roasted Tuscan Pork, served with Roasted Garlic Mash
-
- Spicy Clam & Pork Paella

WINTER HOT BUFFET options

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FISH...

Roasted Loin of Cod with a Homemade Herb Crust

-

Whole dressed Wild Salmon

-

Rosti topped Fish Pie

-

Homemade Salmon & Ginger Fish Cakes

-

Pan Fried Local Sea Bass with a warm Beetroot Salsa

-

Tomato & Thyme Roasted Cod

-

Fresh Mussels Three Ways:

White Wine Sauce, Tomato & Red Wine Sauce, Thai Curry Sauce

-

Seafood Chowder

-

Clam & Monkfish Medley

WINTER HOT BUFFET options

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VEGETARIAN...

- Savoury Roulard with Ricotta, Basil & Sun-dried Tomatoes
-
- Stuffed Mixed Peppers
-
- Roasted Chestnut & Herb Pesto Pasta with Wild Mushrooms
-
- Vegetable Pancakes
-
- Fennel & Lemon Risotto
-
- Gnocchi with Broccoli & Parmesan Cream Sauce
-
- Stilton & Pear Tart
-
- Spinach & Ricotta Gnoch
-
- Shallot Tarte Tatin with Goats Cheese
-
- Charred Sweet Potato & Peanut Stew
-
- Stuffed & Roasted Butternut Squash

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SIDES & SALADS...

Roasted New Potatoes with Baby Carrots cooked in Rosemary & Garlic

-

Potato Gratin

-

Winter Vegetable Gratin

-

Braised Red Cabbage

-

Sautéed Mushrooms & Peppers

-

Honey & Ginger Carrots

-

Broad Beans with Crispy Bacon & Chestnuts

-

Sautéed Root Vegetables

-

Mashed New Potatoes with Roasted Garlic & Thyme

-

Leek & Baby Onion Bake

-

Broccoli & Cauliflower Bake with a Breadcrumbs Crust

-

Roasted Tomatoes, Red Onion & Basil

-

Baby Carrots with Tarragon Butter

-

Noodles & Fresh Salmon Salad

-

Shredded Lamb Salad with Mint & Pomegranate

-

Fig & Orange Salad

-

Broad Bean & Anchovy Salad

-

Roasted Vegetable Salad with a Homemade Pesto Dressing

-

Potato Salad

DESSERT options

Customise your desserts...

Apple & Rhubarb Crumble

-

Chocolate Brownie

-

Italian Bread & Butter Pudding

-

Crème Brûlée

-

Winter Berry Compote

-

Warm Apple Pie

-

Chocolate & Chilli Tart

Chef's desserts all served with a choice
of Homemade Custard or Local Clotted Cream

£4.95

(per person)