



Weddings & Private Event Menus

From buffets and sit-down meals to bespoke event packages

- 2 Courses - £35**
- 3 Courses - £42**
- 4 Courses - £50**

Tea & Coffee Extra

All prices are subject to change



MAINS

CHOOSE A SELECTION OF 3

Slow Cooked Lamb Shank

with Sweet Red Cabbage on a bed of Mash **GF***

Line Caught Bass

with Sun-Dried Tomato, Black Olive & Caper Dressing
served on a bed of Wilted Spinach with Garlic
Roasted New Potatoes **GF DF**

Roasted Sirloin

with Pea Purée, Dauphinois Potato & Yorkshire
Pudding **GF***

Chicken & Wild Mushroom Ballentine

served with Truffle Pomme Purée & a Madeira Jus
GF*

Vegetable Wellington

served on a bed of Wilted Spinach
with Garlic Roasted New Potatoes **V/Ve**
Accompanied with Seasonal Vegetables

STARTERS

Marinated Lemon & Chilli Salmon

with Asian Slaw **GF**

Homemade Chicken Liver Pâté

with Caramelised Red Onion Chutney **GF**

Garlic Bruschetta, Rainbow Tomatoes, Herby Houmous

with Balsamic Glaze **V Vg**

Prawn & Smoked Salmon Cocktail **GF**

DESSERTS

Chocolate Fondant

with Tempered Chocolate & Vanilla Ice Cream

Spiced Poached Pear

with Raspberry Sorbet & Ginger Crumb **GF/Ve**

Gooseberry & Toffee Apple Crumble

with Clotted Cream **GF***

Fresh Strawberries with Clotted Cream **GF**

Cheeseboard **GF***

GF - Gluten Free | **GF*** - Gluten Free Option **V** - Vegetarian | **Vg** - Vegan | **Vg*** - Vegan Option

All prices are subject to change



AFTERNOON TEA

£18 PER PERSON

Selection of Freshly Cut Sandwiches

Homemade Mini Quiches

Selection of Cocktail Pasties

Selection of Cake

Scones, Jam & Devon Clotted Cream

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Freshly Brewed Tea & Coffee

All prices are subject to change



BUFFET MENU

£28 PER PERSON (One Course)

Dressed Salmon
Chicken Tikka Kebabs
Selection of Cold Meats
Seafood Basket
Duck Spring Rolls
Mango & Brie Parcels
Spicy Cream Cheese Jalapeños

Vegetable Spring Rolls
Sweet Potato Falafel
Selection of Vegetarian Quiche
Selection of Salads
Roasted New Potatoes
Crusty Bread Rolls



Add on Dessert Selection or Cheeseboard for £7.95 per person

All prices are subject to change



BUFFET MENU

£20 PER PERSON (Choose 10 items to create your menu)

COATED VEGETABLES & CHEESE

Mango & Brie Parcels
Cranberry & Brie Wontons
Breaded Camembert Rounds
Breaded Brie Wedges
Spicy Cream Cheese Jalapeños

OPEN BITES

Mini Quiche Selection **V**
Mini Pie Selection
Sweet Potato Falafel Bites **Vg**

ORIENTAL

Mini Vegetable Spring Rolls **Vg**
Duck Spring Rolls
Chilli Beef in Batter

CHICKEN

Tikka Kebabs with Peppers & Onions
BBQ Chicken Wings

FISH & SHELLFISH

Mini Fish & Chips
Salt 'n' Pepper Squid Chunks
Spicy Crab Cakes
Chilli Mango Prawns
Panko Breaded Prawns

SALADS

Mixed Salad Leaves
Homemade Coleslaw
Spicy Rice Salad **Vg**
Potato Salad
Tomato, Red Onion & Balsamic Salad **Vg**

POTATOES **Vg**

Roasted Potatoes
Garlic & Herb New Potatoes
Sweet Potato Fries

GF - Gluten Free | **GF*** - Gluten Free Option **V** - Vegetarian | **Vg** - Vegan | **Vg*** - Vegan Option

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SET MENU CHOICES

Create Your Perfect Menu – Select 3 dishes from each section to create your bespoke menu

2 Courses £35.00 per person | 3 Courses £42.00 per person

STARTERS

Classic King Prawn Cocktail

**Wild Mushroom &
Blue Cheese Tart**

with Dressed Salad Leaves **V**

**Garlic Bruschetta,
Rainbow Tomatoes,
Herby Houmous**

with Balsamic Glaze **v Vg**

Chicken Liver Pâté

with Caramelised Red Onion Chutney

MAINS

Slow Roasted Lamb Shank

with sweet red cabbage

Fillets of Bass

with Sun-Dried Tomato, Black Olive, Capers &
Rosemary Dressing **GF DF**

Medium – Rare Sirloin

Yorkshire Pudding Pea Purée & Onion Ring **GF***

**Chicken & Bacon with Port & Stilton
Sauce**

Fillet of Cod with a Mediterranean Crust

on a bed of Bean Cassoulet

Sweet Potato & Sun-Dried Tomato Tart

with a Tomato & Garlic Sauce **Vg**

All Main Courses served with a selection of
Potatoes & Seasonal Vegetables

DESSERTS

Chocolate Torte

with Raspberry & White Chocolate Sauce

Lemon Syllabub

Lotus Biscoff Cheesecake

Spiced Poached Pear

with Raspberry Sorbet & Ginger Crumb **Vg**

Blackberry & Apple Crumble

Cheese & Biscuits

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PARTY SPECIAL

£10 PER PERSON

Chicken Drumsticks

Cocktail Pasties

Cocktail Veggie Pasties

Spring Roll Selection

Crispy Chicken Fillets

Cheese & Onion Quiches

Crispy Cubed Potatoes

Pasta Salad

Bean Salad

All prices are subject to change



CANAPES

(£8.95 PER HEAD)

CHOOSE A SELECTION OF 5

Slow Dried Roasted Tomato & Basil Cup **Vg GF***

Houmous, Sun Dried Tomato & Cucumber Cup **Vg GF***

Mini Yorkshire Pudding with Beef & Horseradish Cream

Smoked Salmon & Cream Cheese Blini

Mushroom, Garlic & Stilton Tartlets **V GF***

Beetroot Purée & Feta Cup **V GF***

Coronation Chicken Cup **GF***

Prawn & Marie Rose Cup **GF***

Honey Glazed Chorizo & Red Wine Tartlet **GF***

Mini Scones with Jam & Clotted Cream **GF***

Selection of Petit Fours

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Planning a Special Event?

Contact Us

Whether you're organising a wedding reception, birthday celebration, wake, corporate event, anniversary, or private gathering, we'd love to help.

From buffets and sit-down meals to bespoke event packages, our team are here to discuss your requirements and help plan your perfect event.

Event Enquiries & Bookings

Please call Rachel or Jonathy

Tel: 01237 473817 (Option 3)

Email: parndgc@outlook.com

We look forward to hearing from you