

# DARTMOOR LODGE

HOTEL.RESTAURANT.BAR

## ***WEDDING MENU'S***

**2012**

Menus for the "Complete wedding package" are available separately

*We believe that your wedding day is just that, "Your Day" and because of this we always take your personal requirements on board, if you have a particular dish that you may like for your wedding breakfast we are happy to discuss this with you.*

Please choose two Starters and Main courses  
from which your party may choose

### ***HOMEMADE SOUPS***

Served with Granary Bread

Roasted Red Pepper, tomato & garlic £3.80

Leek & potato £3.80

Tomato & basil £3.80

Sweet potato, leek & apple £4.05

Celery & stilton £4.05

Courgette & bacon £4.30

Chicken & spring vegetable £4.30

### ***STARTERS***

Melon Coulis £3.80

A fan of honeydew Melon served with a refreshing Raspberry Coulis

Mackerel pate & beetroot chutney £3.80

A homemade smoked mackerel pate with our own beetroot chutney  
Served with toasted granary bread

Chicken liver parfait £3.80

A rich smooth chicken liver pate laced with a zingy & fruity Cumberland Sauce  
Served with toasted granary bread

Melon & Prawns £4.30

A fan of honeydew melon accompanied by a ring of plump prawns in our own seafood sauce  
Served with fresh granary bread

**Hickory Smoked Chicken & Bacon £4.30**

Goujons of chicken breast with smoked streaky bacon in our own creamy barbeque sauce

**Garlic mushrooms & stilton £4.30**

Button mushrooms bound together with fresh cream & garlic and glazed with stilton

**Grilled goats cheese £4.80**

Goats cheese lightly grilled and topped with a homemade red onion chutney  
Served with fresh granary bread

**Garlic mushrooms & bacon £4.80**

Pan fried mushrooms in garlic butter with bacon topped & glazed with local tasty cheddar  
Served with toasted granary bread

**Scallops & bacon £5.35**

Fresh Lyme Bay Scallops wrapped in smoked streaky bacon, steamed & oven baked  
Served with dressed leaves and a sweet chilli dip with fresh granary bread

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***MAIN COURSE'S***

£10.45 per person

**Chicken Chasseur**

Supreme of locally reared chicken steamed & laced with a tasty chasseur sauce  
Served with boiled new potatoes

**Roast Pork**

Roasted leg of local Pork with apple sauce  
Served with boiled new potatoes

**Devonshire Turkey**

Succulent leg & breast of Devon Turkey  
Accompanied with a chipolata wrapped in bacon, Chestnut stuffing & roasted potatoes  
Finished with a light turkey gravy

**Salmon Hollandaise**

Poached darne of salmon lightly covered with a creamy hollandaise sauce  
Served with boiled new potatoes

**Vegetarian Tartlet**

Feta cheese & spinach filled tartlet  
Served with boiled new potatoes

**Stuffed Beef Tomatoes**

Two large beef tomatoes stuffed with roasted vegetables & red lentils topped with a  
Provençal sauce, served with a tomato & fresh basil risotto

## ***MAIN COURSE'S***

£12.25 per person

### **Roast Beef & Yorkshire Pudding**

Locally reared topside of beef coated with a tasty red wine gravy  
Served with roasted potatoes and Yorkshire pudding

### **Ham & Parsley Sauce**

Home baked honey and clove roasted gammon laced with a fresh parsley & cream sauce  
Served with minted new potatoes

### **Duck Confit**

Confit of locally sourced Duck leg dressed with a fresh rosemary & red currant jus, garnished  
with fresh red currants  
Served with Dauphinoise potatoes

### **Chicken & Cornish Yarg**

Locally reared supreme of chicken stuffed with Cornish Yarg cheese and wrapped in bacon  
laced with a wild mushroom & cream sauce  
Served with boiled new potatoes

### **Trout Fillets**

Steamed local trout fillets placed on a bed of creamed potato dressed with fresh dill, lemon &  
black pepper butter  
Served with boiled new potatoes

## ***MAIN COURSE'S***

£13.15 per person

### **Devon Lamb**

Roasted leg of Devon Lamb topped with a fresh rosemary & mint gravy  
Served with roasted potatoes

### **Pork Loin & Baked Apple**

Roasted Loin of pork topped with an oven baked & glazed apple  
Served with a sage & onion stuffing & apple sauce, roasted potatoes and a light pork gravy

### **Plaice & Crab**

Fresh Brixham Plaice stuffed with Brixham Crabmeat  
coated with a prawn, white wine, dill & cream sauce  
Served with boiled new potatoes

### **Mushroom Stroganoff**

Local & wild mushrooms made to a traditional stroganoff recipe with paprika  
Served with an asparagus & wild mushroom risotto

All main courses are served with a selection of fresh steamed vegetables

## ***DESSERTS***

### **Trifle £3.80**

Traditional trifle with sponge fingers soaked in sherry (optional)  
In strawberry jelly topped with custard & freshly whipped double cream  
Garnished with flaked chocolate

### **Bread & Butter Pudding £3.80**

Steamed sultana bread & butter pudding laced with lightly creamed custard

### **Treacle Tart £3.80**

Served warm topped with Devonshire clotted cream

### **Raspberry Cheesecake £4.30**

A Muesli based cheesecake with fresh raspberries folded into a cream mousse  
Served with a jug of Devon Double Cream

### **Sticky Toffee Pudding £4.30**

A steamed sticky sponge & date pudding topped with lashings of toffee sauce  
Served with a scoop of Devonshire Clotted Cream

### **Apple Pie £4.30**

Deep filled Apple Pie baked until golden brown  
Served warm and laced with a lightly creamed custard

### **Strawberry Gateau £4.80**

A delicious combination of fresh strawberries & cream sandwiched between layers of light  
vanilla sponge finished with fresh cream chocolate & strawberries  
Served with a jug of Devonshire Double Cream

### **Fresh Fruit Salad £4.80**

All the exotic fruits you can imagine  
Served in a brandy snap basket topped with a scoop of strawberry ice cream

### **Profiteroles £4.80**

Fresh cream filled profiteroles laced with lashings of homemade chocolate sauce  
Garnished with chocolate topped strawberries

## ***CHEESEBOARD***

A Selection of some of the finest West Country Cheeses  
Served with celery, apple and an assortment of cheese biscuits

Served as an addition to a dessert £6.35

Or instead of a dessert for a supplement of £2.30

## ***COFFEE & MINTS***

If 3 courses are taken £1.30 per person  
If 2 courses are taken £1.60 per person

### ***BUFFET MENU 1***

£6.50 per person (Not available for a main wedding breakfast)

#### SANDWICH SELECTION

Made with freshly sliced Granary & white loaves

Accompanied by sea salted crisps

With a choice of two of the following items

Oven baked buffet pasties

Oven baked sausage rolls

Or

Vegetarian Quiche

Homemade & served warm

### ***BUFFET MENU 2***

£6.50 per person (Not available for the main wedding breakfast)

#### SANDWICH SELECTION

Made with freshly sliced Granary & white loaves

Accompanied by sea salted crisps

& either

A selection of homemade cakes

Or

A selection of fresh fruit

A selection of Crudités & dips can be added for an additional 50p per person on Buffet 1&2

### ***BUFFET MENU 3***

£7.95 per person (Not available for the main wedding breakfast)

#### SANDWICH SELECTION

Made with freshly sliced Granary & white loaves

Accompanied by sea salted crisps

Together with your choice of 5 of the items below

Oven baked buffet pasties

Oven baked sausage rolls

Oven baked Chicken Drumsticks

Roasted Potatoes

Cheese pickles & Gherkins

A selection of Crudités & dips

Mini vegetable Samosas

Mini Duck spring rolls

Vegetarian Quiche

Homemade & served warm

Chilli con carne bites

Vegetable Salsa bites

Additional items can be added from the above @  
£1.50 per item per person

## ***BUFFET MENU 4***

£10.00 per person

A selection of Rolls  
Freshly baked Granary & White Rolls  
Filled with a selection of delicious fillings

Homemade Vegetarian Quiche  
Served warm

Buffet pasties & sausage rolls  
Served straight from the oven

Oven baked Chicken drumsticks

Roasted or Minted Potatoes

Rice Salad  
Pasta Salad  
Homemade Coleslaw  
Tomato & Cucumber Salad  
Dressed mixed leaves

## ***BUFFET MENU 5***

£14.00 per Person

A Selection of Home cooked locally reared Meats  
Served cold to include

Topside of Beef  
Devonshire Turkey  
Home cured Roasted Ham

Steamed Salmon

Home baked Vegetarian Quiche

A selection of Homemade Salad to includes

Pasta Salad  
Curried Rice Salad  
Coleslaw  
Potato Salad

Crisp Dressed Mixed Leaves  
Tomato & Cucumber Salad  
Minted New Potatoes

Locally Baked Bread  
Granary & White Loaves

***DRINKS PACKAGE 1***

£10.00 per head

Sherry or Bucks Fizz on arrival

Glass of wine

Glass of Bubbly

***DRINKS PACKAGE 2***

£11 .00 per head

Glass of Pimms on arrival

1 glass of wine

Glass of Bubbly

***DRINKS PACKAGE 3***

£12.50 per head

Sherry or Bucks Fizz on arrival

Glass of wine

Glass of Champagne

***DRINKS PACKAGE 4***

£13.75 per head

Sherry or Bucks Fizz on arrival

2 Glasses of wine

Glass of Bubbly

***DRINKS PACKAGE 5***

£14.75 per head

Glass of Pimms on arrival

2 Glasses of wine

Glass of Bubbly

***DRINKS PACKAGE 6***

£18.00 per head

Glass of Pimms on arrival

2 Glasses of wine

Glass of Champagne