

Starters

per head

Our Home made soups are a fantastic way to begin and we have a wide range of seasonal flavours served with crunchy croutons.

Mushroom and wild Tarragon	4.50
Red pepper, tomato and Basil	4.50
Tomato ,basil and orange	4.50
Spicy parsnip	4.50
Leek ,potato and fresh sage	4.50
Celery and stilton	4.50
Chicken broth	4.50
Chicken, Tarragon and Leek	4.50
Pea and mint	4.50

Individual Pates made with local ingredients served with crostini,toasted Ciabatta Triangles or fresh Bread Rolls.

Smoked mackerel,cream chesse and horseraddish	6.00
Chicken liver with brandy and a herb butter topping	6.00
Smoked salmon, creme frais,lemon and dill	6.00
Chicken liver and chorizo	6.00

Savoury Tarts,served with dressed salad leaves and Devon chutney

Goats cheese and caramelizes red onion	6.50
Buttered leek and ham hock	6.50
Quickes cheddar and Pancetta	6.50
Smoked haddock leek and quickes smokey cheddar	6.50
Devon Blue and Mushroom	6.50
Salmon dill and cream cheese	6.50

Salads made with fresh baby leaves and our house dressing

Sweet chilli salmon	8.50
Chicken Caesar	7.50
Confit duck and potato	9.50
Coronation chicken with toasted almonds	6.50
Bacon and goats cheese	8.50

Starters

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Selection of hot starters in individual serving pots garnished with dressed baby leaves and our house dressing.

Fish pie with parmesan and pesto mash	6.50
Seafood bake with cheesy mash	6.50
Stilton glazed garlic mushrooms	6.00
Chorizo and bean pot	6.00
Creedy Carver Chicken and Tarragon bake	6.50

Cold starters platter individual

Smoked salmon with lemon and black pepper sauce	8.50
Peppered mackerel fillets with creamed horseraddish	7.50
Tomato and buffalo mozzarella salad with fresh basil drizzle	6.50
King prawn and cray fish cocktail with a brandy marie rose sauce	7.50
Selection of antipasto sliced meats and olives	7.00
Olives and italian breads with balsamic infused olive oil dip	4.50
Greek breads with dips taramasalata,hummus.tatziki	5.50

Alternatively we offer a full hor's de oeuvre table starter buffet a great way to sample various starters without the need to pre order.

7.50

Egg and anchovy mayonnaise
Smoked salmon
Sliced salamis.chorizo.pepperoni.
Pates chicken liver with brandy and smoked mackerel and horseraddish
Prawns in a brandy cocktail sauce
Coronation chicken
Greek salad
Curried rice salad
Tomato and basil pasta salad
Mushroom garlic and chive salad
Peppered beetroot salad
Selection of organic breads and butter

Main courses (hot)

per head

Chicken Local Creedy Carver

12.50

Chicken breast wrapped in parma ham

Chicken breast wrapped in smokey bacon

Chicken breast with a boursin cheese filling

Chicken breast stuffed with haloumi cheese

Chicken breast stuffed with mozzarella and sundried tomatoes

Simply poached breast of chicken

Roasted half chicken

Served with any of the following sauces

Creamy stilton with peppercorns

Mushroom,brandy and whole grain mustard

Tarragon butter sauce

Italian red pepper and tomato

Wild mushroom and rosemary

Butter apple and maple barbecue

Peppercorn and brandy

Quickes farm cheesy ham and leek sauce

Duck Breast Local Creedy Carver

14.50

or

Honey Roasted Half Duckling

13.50

Served with any of the following sauces

Whisky and cranberry

Orange with a splash of cointreau

Oriental plum sauce

Black cherry sauce

Red wine and Redcurrant

Game

Roasted herb crusted loin of venison

14.50

Suitable with any of the above sauces

Local game casserole or hot pot

11.50

Main courses (hot)

per head

Roast meats

Coxs Beef	10.50
Cornish Pork	10.50
Creedy Carver Chicken	10.50
Kellys fresh Turkey	10.50
English Lamb	11.50
Honey Roast Gammon Ham	9.50

Pies

Lamb and Chorizo	9.50
Creedy Carver Chicken and Tarragon	9.50
Beef Guinness and Stilton	9.50
Ham Hock and Pea	9.50
Lamb and Apricot	9.50
Steak and Kidney	9.50
Mushroom and Blue cheese	9.50
Butternut squash and bean	9.50
Homity Garlic and Leek	9.50

Sausages

Cox's butchers finest pork and herb	9.50
cox's pork and red leicester	9.50
Cox's pork and caramelized red onion	9.50
served on a bed of either Pesto mash,Buttery mash,Bubble and Squeak,Olive Oil mash or Parmesan mash	

Lamb

Braised shank of lamb in a red wine and mint sauce	14.50
Roasted Lamb knuckle in a red wine and red currant sauce	14.50

Tornedos (Seared 6oz fillet steak)

Topped with duck pate and wrapped in bacon	19.50
Filled with a duxelle of onions and mushrooms and wrapped in bacon	19.50
Served with a choice of Pepper sauce,Bearnaise sauce or Diane sauce.	

Main courses per head

Fish

Herb crusted salmon with a hollandaise sauce	13.50
Whole baked sea bass with a lemon and dill butter	14.50
Luxury fish pie filled with juicy chunks of fish and prawns in a lobster sauce	11.50

Salads

Trio of smoked fish salad	10.50
Confit of Duck and Potato salad	11.50
Sweet Chilli Salmon Salad	10.50
Smokey Bacon and Goats Cheese Salad	10.50
Garlic king Prawn and Bacon salad	11.50
Chicken Caesar with warm Bacon	9.50
Tuna Nicoise salad with Duck eggs	11.50
Seafood platter	13.50

Ploughmans platters

Plough mans local cheese and chutney platter	9.50
Ploughmans Smoked fish and prawn platter	9.50
Ploughmans cold meat cuts and chutney platter	9.50
Ploughmans mixed cheese, ham and chutney platter	9.50

Rustic Buffet Luncheon, Dinner or Supper 10.50

Selection of 3 cold meats

Salad selection

Greek salad

Coronation chicken with toasted almonds

Waldolf salad

Tomato and basil pasta salad

Roasted vegetable salad

Peppered beetroot salad

Garlic mushroom and chive salad

Egg mayonnaise

Assorted organic breads displayed as whole loaves with a chopping board

New potatoes with a mint butter sauce

Dressed Salmon not included in buffet but can be added With a surcharge 3.00

Desserts

per head

Crème Brulee With home made shortbread

all 5.50

Lemon possett

Chocolate mousse

Warm fudge brownies with ice cream

Banana,Sultana and toffee pudding (gf)

Sicilian lemon cheese cake

Raspberry fondant souffle

Mango and passion fruit ice cream cheese cake

Tiramisu

Simply loaded Apple pie

Oreo cookie cheese cake

Pecan pie

Treacle and orange tart

Apricot frangipan tart

Sticky toffee pudding

Fresh fruit salad

Toffee crunch pie with dime bar

Malteser crunch cheese cake

Fresh raspberry panna cotta

Baked lemon tart

Toblerone truffle

White chocolate and raspberry cheesecake

Panna cotta with fresh strawberries

Lemon meringue pie

Key lime pie

Fresh strawberries and cream

Fresh raspberries and cream

Summer pudding with local berries

Bannoffee pie with banana liqueur drizzle

Belgiun waffles with maple syrup

Profiteroles

Chocolate truffle and cherry torte

Torta della nonna italian lemon and pine nut tart

Cheese

per head

Cheese boards for the table-selection of cheeses to pass through the table at the end of the meal. 4.00

Cheese Buffet - The cheeses will be served along with fruits and celery in large wooden chargers the cheeses will be served in large or whole pieces and accompanied by organic breads and crackers butter home made chutneys and relishes. 8.50

Ideal if your function is carrying on through the afternoon or evening for your guests to graze upon.

Coffee

Coffee and petit fours 4.50

Coffee and after dinner mints 2.50

Coffee and fudge 2.50

Coffee 2.00