



## Function Menus

### Sandwich selection

Egg Mayo and chive  
Tuna and cucumber  
Westcountry ham and  
English mustard  
Cheese and tomato  
Coronation Chicken  
Beef and wholegrain  
mustard

### Hot Selection

Sausage Rolls  
Mini Cornish Pasties  
Breaded Plaice Goujons  
Vegetarian Pizza  
Spicy Breaded Chicken  
Drumsticks  
Chicken Tikka Skewers  
Onion bahjis  
Vegetable samosas  
Potato wedges and  
barbeque sauce

**Choose 4 items £5.95**

**Choose 5 items £7.45**

**Choose 6 items £8.95**

**Choose 7 items £9.95**

### Cold Selection

Cheese and pineapple  
Scotch eggs  
Nuts and crisps

**Hot Buffet options £10.95 per person**

**Select 2 Dishes from the following 5 options**

Chilli con Carne served with Rice

Lasagne served with Garlic Bread

Vegetable Lasagne served with Garlic Bread

Chicken Curry served with Basmati Rice and Mango Chutney

Vegetable Curry served with Basmati Rice and Mango Chutney

All served with mixed salad



## **Eagle Package**

**Please choose one starter, one main and one dessert**

### **Menu Choices**

#### **Starters**

Homemade Soup of the day with crusty bread

Teign Valley prawn cocktail

Homemade Pate with Melba toast and a jail ale and red onion chutney

Honeydew melon fan with berry compote and a mint crème fraiche

#### **Main Courses**

Traditional Slow Cooked Roast Beef with all the trimmings

Pan fried chicken with an oyster mushroom & Guinness cream reduction

Grilled Salmon Fillet with a hollandaise and dill sauce

Vegetarian options available on request

All main courses served with seasonal vegetables and potatoes

#### **Dessert**

Homemade sticky toffee pudding

White chocolate and raspberry cheesecake

Chocolate fudge cake

Clotted cream vanilla ice cream

Westcountry Cheese and biscuits £1.50pp supplement

**Coffee and mints**

**£35 Per Person**



## **Albatross Package**

**Please choose one starter, one main and one dessert**

### **Menu Choices**

#### **Starters**

Vine tomato & buffalo mozzarella salad with balsamic dressing and pesto

Homemade Soup of the day with crusty bread

Teign Valley prawn cocktail

Homemade Pate with Melba toast and a jail ale and red onion chutney

Honeydew melon fan with berry compote and a mint crème fraiche

Creamy garlic mushrooms on toasted ciabatta

#### **Main Courses**

Traditional Slow Cooked Roast Beef with all the trimmings

Pan fried chicken with an oyster mushroom & Guinness cream reduction

Medallions of pork tenderloin on crushed potato with a grain mustard sauce

Grilled Salmon Fillet with a hollandaise and dill sauce

Pan fried sea bass with a mussel and saffron sauce

Vegetarian options available on request

All main courses served with seasonal vegetables and potatoes

#### **Dessert**

Homemade sticky toffee pudding

White chocolate and raspberry cheesecake

Chocolate fudge cake

Homemade crème brulee

Clotted cream vanilla ice cream

Westcountry Cheese and biscuits £1.50pp supplement

#### **Coffee and mints**

**£45 Per Person**



## **Teign Valley Packages**

Eagle Package £35 Per Person to include

**Arrival drink**, Bucks Fizz, Pimms or Mulled Wine

**Wedding Breakfast**, 3 course meal plus coffee and mints

**Drink with the meal**, half a bottle of house wine per person

**To Toast**, One glass of Sparkling wine per person

Check with our Wedding planner for special prices for Weddings taking place on weekdays (Monday to Thursday)

**Special Requests**, Our Wedding packages includes all the requirements to make your day memorable. However, our experienced team can offer advice on a range of extras that you are welcome to add to the package as required.

Charges apply accordingly.

**For example:** Additional choice of drinks on arrival, Additional or different choice of wine with the meal, Evening Buffet, Creams Teas, Hog roast on prior arrangement

# Golf Club



## **Teign Valley Packages**

Albatross Package £45 Per Person to include

**Arrival drink**, sparkling wine, Bucks Fizz, Pimms or Mulled Wine

**Wedding Breakfast**, 3 course meal plus coffee and mints

**Drink with the meal**, half a bottle of house wine per person

**To Toast**, One glass of champagne per person

Check with our Wedding planner for special prices for Weddings taking place on weekdays (Monday to Thursday)

**Special Requests**, Our Wedding packages includes all the requirements to make your day memorable. However, our experienced team can offer advice on a range of extras that you are welcome to add to the package as required.

Charges apply accordingly.

**For example:** Additional choice of drinks on arrival, Additional or different choice of wine with the meal, Evening Buffet, Cream Teas, Hog roast on prior arrangement