



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