



# *Tailor-made Weddings*

For more flexibility on your wedding day, choose our Tailor-made Package. You can make your own choices for the venue and from the food and drink menus on the following pages.

Venue Hire & Set Up Charge:  
Small venues £100 Large venues £200  
Applies to Tailor-made Packages only.

# Wedding Menus

## Starters

**£7.20 per person**

**Vine Tomato and Fresh Basil Soup (v)** *garnished with cheddar cheese croutons*

**Spiced Carrot and Butternut Squash Soup (v)** *served with herb croutons*

**Cream of Leek and Potato Soup (v)** *served with a goats cheese scone*

**Cream of Westcountry Garden Vegetable Soup (v)** *with herb croutons*

**£8.25 per person**

**Rosette of Sweet Melon and Fresh Fruits (vg) (GF)** *circled with a passion fruit syrup*

**Smooth Chicken Liver Pate set on Glazed Leaves** *accompanied with homemade pear and apple chutney, roasted onion and rosemary bread*

**Salad of Crisp Leaves, Goats Cheese, Roasted Peppers, Olives, Cherry Tomatoes and Croutons (v)** *drizzled with a garlic dressing*

**£9.50 per person**

**Oak Smoked Salmon, Roasted Fennel and New Potato Salad (GF)** *with lemon and caper dressing*

**West Country Smoked Chicken and Ham Terrine (GF)** *glazed leaves and a mango salsa*

**Prawns And Cucumber Salad** *drizzled with Marie Rose sauce, croutons and lemon*

## Intermediate Courses

**Sorbet £4.25 per person**

**Lemon, Orange, Blackcurrant, Passion Fruit (v) (GF)**  
*Other sorbets are available on request*

**Fish £8.25 per person**

**Sauté Salmon on a Chive Potato Cake** *glazed leaves and lemon butter cream sauce*

**Grilled Plaice Fillet Scattered with Pink Shrimps (GF)** *glazed with a lime and dill butter*

**Fillet Of Cod Brushed with an Oriental Spiced Oil** *set on to stir fried vegetable and noodles drizzled with a sweet and sour sauce*

**Fillet of Haddock Topped with a Soft Herb Crust** *laid on to a ratatouille of Mediterranean vegetables*

v = vegetarian vg = vegan GF = Gluten free.  
We can accommodate special dietary requirements on request.

These advertised prices are correct at time of printing.  
However, we do reserve the right to change our prices at any time.  
Once your booking has been confirmed your price will not change.

[www.flh.co.uk](http://www.flh.co.uk)

# Main Courses

All main courses are served with seasonal vegetables and potatoes

**£21.50 per person**

**Breast of  
Westcountry Chicken**

with your choice of sauce  
from one of the following

- white wine, mushroom and  
smokey bacon cream sauce  
**(GF)**

- topped with a cheddar  
cheese and ham crust laid  
on to a rich port gravy

- sundried tomato and  
bourbon cream sauce **(GF)**

**Roasted Breast of  
Local Turkey, Sausage and  
Bacon Roll**

herb stuffing, cranberry  
sauce, game chips and red  
wine gravy

**Mushroom, Apple and  
Vegetable Stroganoff  
(v) (GF)**

served with braised rice

**Vegan Option**

**Lasagne of Aubergine,  
Ratatouille of Mediterranean  
Vegetables (vg) (GF)**

vine tomato and  
garlic sauce

**£24.50 per person**

**Roasted Loin of  
South Devon Pork**

accompanied with apple  
fritter, sage and onion  
stuffing, sweet pear and  
plum chutney and gravy

**Grilled Fillet of Salmon**  
accompanied with  
a seafood and  
vegetable chowder

**Rustic Filo Pastry Tart (v)** filled  
with roasted vegetables,  
topped with goats cheese,  
drizzled with a red pesto  
cream sauce

**Vegan Option**

**Sweet Potato, Pineapple  
and Vegetable Curry (vg)**  
presented in a poppadom  
basket on saffron rice

**£28.50 per person**

**Roasted Sirloin of  
Devonshire Beef**

served with honeyed  
parsnip crush, Yorkshire  
pudding, horseradish  
sauce and red  
wine gravy

**Hand Carved Leg of  
South Hams Lamb (GF)**  
accompanied with minted  
vegetables, sweet redcurrant  
chutney and Madeira sauce

**Field Mushroom and Spinach  
Pancake Gateaux (v)**  
with pesto cream sauce

**Vegan Option**

**Filo Orchid Of Oriental  
Vegetables (vg)**  
set on saffron and coconut  
rice with a sweet chilli sauce

# Dessert Courses

**£7.25 per person**

**Raspberry and White  
Chocolate Cheesecake (v)**  
served with a berry puree

**Warm Apple Pie** served with  
creamy custard

**Chilled Lemon Tart (v)**  
accompanied with a  
compote of mixed berries

**Fresh Fruit Salad (vg) (GF)**  
topped with  
clotted cream **(v)**

**£8.25 per person**

**Strawberry Pavlova (v) (GF)**  
drizzled with a strawberry  
sauce

**Homemade Toffee Vodka  
and Maltesers® Cheesecake  
(v)** served with chocolate  
sauce

**Warm Belgian Waffle (v)**  
topped with brandy black  
cherries and vanilla ice  
cream

**Homemade Chocolate  
Brandy Mousse (v) (GF)**  
finished with Chantilly cream  
and chocolate flake

**£10.50 per person**

**Choice of Cheeses**  
Fine selection of  
Westcountry cheeses

*Coffee*

**Add Coffee and Homemade  
Fudge £3.95 per person**

## Finger Buffet Selection

Choice of 6 items @ £17.50 per person

Choice of 10 items @ £21.50 per person

- Selection of Sandwiches may include
  - Ham, cucumber, tomato and English mustard
  - Chicken, chive mayonnaise and lettuce
  - Beef, red onion, tomato and horseradish
  - Cheddar cheese, pickle, tomato and cucumber
  - Tuna mayonnaise and cucumber
  - Egg mayonnaise and lettuce
- Mini Pork Pies
- Breaded Chicken Goujons with BBQ Dips
- Vegetarian Quiche (v)
- Roasted Rosemary & Salted New Potatoes (v) (GF)

- Mini Vegetable Samosa (v)
- Oriental Chicken Kebabs (GF)
- Tomato and Cheese Pizza Slices
- Mini Sausage Rolls
- Spicy Chicken Wings (GF)
- Breaded Onion Rings with Garlic Mayonnaise
- Mixed Bruschetta  
Cheese, spinach, tomato, salami, bell pepper  
cheese, cheese and tomato
- Cheesy Garlic Bread

Add any of the following for an additional price of £3.75 per person

- Filo Wrapped Prawns with Sweet Chilli Dip
- Breaded Camembert and Cranberry Relish
- Mini Spicy Crab Cake with Lemon Mayonnaise

### Hot Buffet Selection

Choice of two dishes

**£17.50 per person**

**Chicken or Vegetable Tikka Masala (v) (GF)**

*served with braised rice, mango chutney*

**Beef or Mushroom Stroganoff (GF)**

*served with wild rice*

### Afternoon Tea Options

**£8.50 per person**

**Devonshire Cream Tea**

scone, strawberry jam, clotted cream  
and a pot of tea or coffee

**£14.00 per person**

**Afternoon Tea**

selection of sandwiches, scone with strawberry jam and  
clotted cream, Victoria sponge and chocolate éclair

### Sandwich Options

**£6.95 per person**

**Selection of Sandwiches with Crisps**

**£10.45 per person**

**Selection of Sandwiches or Finger Rolls  
and Spicy potato wedges**

### Late Night Options

Can be served up until 11.00pm

**£5.25 per person**

**Bacon Bap or Sausage Baps**

*both served with ketchup or brown sauce*

**Add chips to the above dish for £3.95 per person**

v = vegetarian GF = Gluten free. We can accommodate special dietary requirements on request.

## Drinks Packages

### Selection A

Welcome Drink

1 glass of red or white wine

1 glass of sparkling wine

**£15.25pp**

### Selection B

Welcome Drink

2 glasses of red  
or white wine

1 glass of sparkling wine

**£18.25pp**

### Selection C

Welcome Drink

Half a bottle of  
wine per person

1 glass of Champagne

**£20.95pp**

**For your welcome drink, please choose from the following:**

- Bucks Fizz • Sparkling wine • Non-alcoholic fruit punch • Red wine • White wine

We are more than happy to tailor make drinks packages for you.

**Please ask our Weddings Co-ordinator for more details.**