



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

£7.50 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*

£8.75 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*

£9.95 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 £4.50 per person

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

Fish £8.75 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.

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Main Courses

All main courses are served with seasonal vegetables and potatoes

£22.50 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

£25.75 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*

£29.95 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

£7.75 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)*

£8.75 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*

£10.95 per person

Choice of Cheeses
Fine selection of
Westcountry cheeses

Coffee

**Add Coffee and Homemade
Fudge £4.25 per person**

Finger Buffet Selection

Choice of 6 items @ £18.50 per person

Choice of 10 items @ £22.50 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 £3.95 per person

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

Sandwich Options

£7.25 per person

Selection of Sandwiches with Crisps

£10.95 per person

Selection of Sandwiches or Finger Rolls
and Spicy potato wedges

Afternoon Tea Options

£8.75 per person

Devonshire Cream Tea

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

£14.75 per person

Afternoon Tea

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

Hot Buffet Selection

Choice of two dishes

£18.50 per person

Chicken or Vegetable Tikka Masala (v) (GF)
served with braised rice, mango chutney

Beef or Mushroom Stroganoff (GF)
served with wild rice

Late Night Options

Can be served up until 11.00pm

£5.75 per person

Bacon Bap or Sausage Baps

both served with ketchup or brown sauce

Add chips to the above dish for £4.25 per person

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Drinks Packages

Selection A

Welcome Drink
1 glass of red or white wine
1 glass of sparkling wine

£16.00pp

Selection B

Welcome Drink
2 glasses of red
or white wine
1 glass of sparkling wine

£19.00pp

Selection C

Welcome Drink
Half a bottle of
wine per person
1 glass of Champagne

£22.00pp

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.