



The Baracens Head
HOTEL & RESTAURANT

CANAPÉS

Selection of 5	£7.50
Selection of 4	£6.00
Selection of 3	£4.50

Please make your selection from the following:

Smoked haddock rarebit with watercress mayonnaise dip

Mini spinach & coriander pakoras with naan bread dippers & mint raita (v)

Rosemary marinated lamb & olive skewer

Hot smoked salmon, dill & lemon pate

Mini sausage & m-ash

Rare roast beef with stilton & red pimento on rosemary toasts

King prawn coated in crushed filo, soy & sweet chilli dips

Homemade liver pate, cracked pepper, ciabatta croûte

Mini falafel burger with red onion pickle on a pitta crisp (v)

STARTERS

We respectfully request that the same menu is chosen for all guests, but we will of course accommodate specific dietary requirements. Please select 2 options plus a vegetarian from the starters and mains and 2 puddings. Please gather a pre-order.

All starters are served with continental breads.

Pulled Pork & Smoked Chicken Roulade
wrapped in parma ham, ciabatta crostini, sweet piccalilli

Peppered Goats Cheese Mousse
olive tapenade, warm bread, lambs leaf salad

Oak Smoked & Hot Smoked Salmon Filo Tartlets
pea shoot & caper salad, crème fraiche, apple balsamic

Homemade Chicken Liver Pate
thyme butter, pink peppercorns, red onion & cranberry jam, toasts

Honey Roasted Vegetable & Blacksticks Blue Tartlet
roasted cherry tomato, pickled walnut, onion relish

Devon Crab & Coriander cake
Lemongrass infused salsa, bean shoot salad

SOUPS

Vine Tomato & Fresh Basil

Cream of Potato, Rocket & Chive

English Onion Soup
mature cheddar mustard flute

Smoked Bacon, Leek & Baked Potato Broth

Cream of Wild Mushroom & Tarragon

Asparagus & Potato
nigella seed & parmesan scone

MAIN COURSES

All main courses served with a selection of seasonal vegetables

Cornfed Chicken Supreme

pot roasted potato, french beans, asparagus & peas, white wine cream sauce

Twice Cooked Pork Belly

carrot, creamed potato, warm bramley apple puree

Seared Salmon Fillet

battered baby potatoes, roasted vine cherry tomatoes, lemon & chive hollandaise

Slow Braised Shank of Lamb

roasted garlic colcannon mash, honey roasted root vegetables, red wine & rosemary jus

Roast Sirloin of Local Beef

Yorkshire pudding, crisp roast potatoes, bourguignon sauce

Roast Loin of Pork

roast potatoes, crispy crackling, pork & apricot stuffing, roast jus

Roast Chicken Breast with Spinach & Parsley Stuffing

wrapped in smoked pancetta, rich thyme jus

VEGETARIAN

Portabello Mushroom Topped with Grilled

red onion, goats cheese & root vegetable crisps

Squash & Parmesan Risotto

finished with chilli spiced crunchy breadcrumbs, & parmesan straw

Roasted Vegetable Ragout

served in a cheese basket, sweet red pimento sauce topped with leek & lemon zest straws

DESSERTS

White Chocolate Cheesecake

honeycomb pieces, dark chocolate shavings

Jaffa Cake Chocolate Cup

sweet sponge, orange jelly, dark chocolate ganache

Pressed Sticky Toffee Pudding

caramel & date custard

Chocolate Truffle Torte

amaretti biscuits, vanilla cream

Cappuccino Chocolate Soufflé

crème Fraiche, hot chocolate sauce

Strawberries & Cream Brulee

homemade shortbread fingers

Lemon Curd Tart

fresh fruit compote, clotted cream ice cream, chocolate spoon

Regional British Cheese Board £30 (per table of 8)

celery, grapes, chutney & crackers

Coffee, Tea & Chocolate Mints £1.95

Coffee, Tea & Petit Fours £2.50



The Haracens Head
HOTEL & RESTAURANT

BUFFETS

It is a requirement that 100% of your guests are catered for.

Selection of Freshly Filled Sandwiches

Plus your choice of:

4 items (this is the option included in the package).

5 items – Add £2 per guest

6 items – Add £4 per guest

Mini Vegetable Spring Rolls & Samosas with Sweet Chilli & Soy Dipping Sauces

Selection of Quiches

Crispy Garlic & Herb Wedges

Piri Piri Chicken Kebabs

Homemade Scotch Eggs with Black Pudding & Brown Sauce

BBQ Marinated Chicken Drumsticks

Roasted Vegetable Kebabs with Basil & Mozzarella

Freshly Baked Sausage Rolls & Taylors Pork Pie Platter

Baby Baked Potatoes Filled with Cream Cheese & Chive with Red Onion Coleslaw

Mini Gourmet Pizzas

Chocolate Fudge Brownies

Cream Filled Profiteroles with Chocolate Sauce

SARACEN'S PLATTERS

(Please add a £4.50 supplement per guest)

English & Continental Meats

rare sirloin of locally reared beef, home cooked English ham
parma ham, garlic Salami & Spanish Chorizo

Seafood

poached, oak smoked & hot smoked salmon
king prawns & langoustines

Cheese

a selection of British & continental cheeses
with apple chutney, celery, grapes & crackers

All Served with Warm Breads

Luxury Ice Creams & Fresh Fruits

served from a unique ice bowl
created by our chefs

EVENING SNACKS

(For a cheaper alternative to the buffet or an extra evening snack. Please contact Charlie the Wedding Planner for details).

A Selection of Bacon, Taylors Award Winning Country Sausage
& Vegetarian Baps

£6

Hot Roast Pork, Stuffing & apple Sauce Baps

£6.95

Chip Cones

£3.50