



WEDDING
MENU
SELECTION

2017

THE HUNTERS INN looks forward to working with you to create a delicious menu for your special day.

Our chef has devised a range of mouth-watering dishes which are enclosed in this booklet. Please choose a maximum of 3 per course to create your own individual celebratory meal.

Also enclosed are some ideas for the evening when the party begins!

Please note that pricing is reviewed every January for the following year.

STARTERS

SOUP SERVED WITH CRUSTY BREAD

- Roast Tomato & Red Pepper dressed with Pesto
- Spiced Sweet Potato & Butternut Squash with Chive Crème Fraiche
- Mushroom & Thyme with Balsamic Drizzle
- Carrot & Ginger with Coriander Fondue
- White Onion & Cheddar with Garlic Croutons
- Leek & Potato with Goats Cheese Dumpling

MEAT

- Ham Hock Terrine with Piccallily & Crostini
- Chicken, Duck & Wild Mushroom Pate
- Confit Duck Leg with Red Cabbage & Apple Coleslaw, Plum & Hoisin Dressing
- Smoked Chicken with Curried Potato Salad & Mango Puree
- Parma Ham Wrapped Baked Figs, Spiced Pear & Date Chutney with Blue Cheese Dressing

FISH

- Crayfish Cocktail with Lemon Sorbet
- Salmon & Smoked Haddock Fishcake with Citrus Mayonnaise & Leaves
- Tian of Crab with Mango & Coriander
- Terrine of Sea fish & Smoked Salmon with Papaya Salsa
- Roulade of Smoked Salmon with Cream Cheese & Asparagus

VEGETARIAN

- Leek & Goats Cheese Tart
- Beetroot, Feta and Orange Salad
- Baked Truffled Camembert with Pear Soldiers and Toasted Ciabatta
- Fans of Melon with Soft Fruits, Coulis and Champagne Sorbet
- Wild Mushroom & Asparagus Tartlet with Rocket Salad

SILVER £37.50 for 3 courses

MEAT

- Choice of Roasts all served with Seasonal Vegetables and all the trimmings
- Roast Top Rump of Local Beef & Yorkshire Pudding
- Roast Loin of outdoor reared Pork & Stuffing & Crackling
- Roast Leg of Exmoor Lamb
- Breast of Butter Roasted Turkey
- Slow Braised Featherblade of Local Beef & Onions with Wholegrain Mustard Mash
- Pan Fried Chicken Supreme with Pancetta, Wild Mushrooms, Button Onion Sauce & Dauphinoise Potatoes
- Mozzarella Stuffed Chicken Supreme, Parma Ham and New Potatoes
- Lamb Sirloin, buttery Mashed Potato & Ratatouille, served with Red Currant & Rosemary Gravy

FISH

- Baked Fillet of Seabass, Crayfish & Caper Butter & Chive Mash
- Smoked Haddock, Bubble & Squeak Cake, Poached Egg and Hollandaise Sauce
- Fillet of Salmon, Prawn & Tomato Cream Sauce, Asparagus and Minted New Potatoes
- Loin of Cod, Tomato Petals, Smoked Applewood Cheese & Thyme Beurre Blanc
- Crab Cakes, Lemon Grass, Ginger & Coriander Butter Sauce

VEGETARIAN

- Pea, Mint & Spinach Risotto & a Parmesan Wafer
- Mediterranean Vegetable Penne Pasta, Shavings of Parmesan
- Goan Style Sweet Potato, Butternut Squash, Chickpea & Spinach Curry, Basmati Rice
- Wild Mushroom, Spinach & Goats Cheese Strudel, Wild Mushroom Fricasse
- Bubble & Squeak Cakes, Asparagus, Poached Egg & Hollandaise Sauce

**All vegetarian options are offered with a choice of potatoes, seasonal veg or salad*

GOLD £45.00 for 3 courses

MEAT

- Herb Crusted Rack of Local Lamb, Boulangere Potatoes & Red Wine and Rosemary Jus
- Roast Sirloin of Ruby Red Beef with Horseradish and Thyme Yorkshire Puddings, Honey Roast Parsnips & Garlic Roast Potatoes
- Loin of Venison (cooked pink), Juniper & Chocolate Jus & Dauphinoise Potatoes
- Pork Fillet Roulades stuffed with Cognac Soaked Prunes, Pistachio Nuts & Apricots with a Sharps Cider & Calvados Reduction
- Duck Breast & Confit Duck Leg Spring roll with Spicy Vietnamese Noodles and Pak Choi

FISH

- Monkfish Tail wrapped in Parma Ham, Red Pepper Coulis and Basil Mashed Potato
- Paupiettes of Lemon Sole, Lobster and King Prawns with a Hollandaise Sauce
- Giant Crevettes with Garlic and Herb Butter
- Whole Baked Seabass stuffed with Julienne Vegetables, Chilli, Ginger, Lemongrass and Coriander

VEGETARIAN

- Pea, Mint & Spinach Risotto, Parmesan Wafer
- Mediterranean Vegetable Penne Pasta, Shavings of Parmesan
- Goan Style Sweet Potato, Butternut Squash, Chickpea & Spinach Curry, Basmati Rice
- Wild Mushroom, Spinach & Goats Cheese Strudel
- Bubble & Squeak Cakes, Asparagus, Poached Egg & Hollandaise Sauce

**All vegetarian options are offered with a choice of potatoes, seasonal veg or salad*

DESSERTS

- Chocolate Fondant, Salted Caramel Sauce and Pistachio Ice Cream
- Raspberry Pavlova, Fruit Coulis
- Baileys & White Chocolate Cheesecake, Madagascar Vanilla Ice Cream
- Raspberry Clotted Cream Brulee
- Sticky Toffee Pudding, Toffee Sauce & Honeycomb Ice Cream
- Tarte Au Citron, Forest Fruit Compote & Raspberry Sorbet
- Treacle & Stem Ginger Tart, Stem Ginger Ice Cream

WINE LIST

House Wine £15.00 per bottle (6 x 175ml glasses)

Prosecco £20.00 per bottle (8 x champagne flutes)

Champagne £30 - £40.00 per bottle

Buck's Fizz £3.50 per glass

Pimms £3.50 per glass

Corkage:

£10.00 per bottle of Wine

£15.00 per bottle of Bubbly

EVENING MENU

EVENING FINGER BUFFET

CHOICES:

- Assorted Sandwiches (V&M)
- Pizza Slices (V&M)
- Quiche (V&M)
- Samosas (V&M)
- Spring Roll (V&M)
- Chicken Goujons
- Chicken Satay with Peanut Sauce
- Pork Pie with Red Onion Relish
- Sausage Rolls and Chutney
- Onion Bhaji
- Garlic Bread
- Pasta Salad
- Coleslaw
- Mixed Leaf Salad
- Potato Salad
- Greek Salad
- Scampi *
- Tandoori Chicken Kebabs with Mint Raita *
- Pork Sausages *
- Beer Battered Cod Goujons *
- Scotch Eggs
- Chunky Chips

5 items **£12.00**

7 items **£14.00**

9 items **£16.00**

* £1.00 surcharge

HOT FORK EVENING BUFFET SELECTION

CHOICES:

- Chicken Jalfrezi, Basmati Rice, Mini Naan Bread, Mango Chutney & Popadums
- Steak & Potato Pie with Garden Peas
- Meat or Vegetable Lasagne with Mixed Salad
- Hot Chilli with Rice
- Aubergine, Courgette & Butter Bean Rogan Josh, Mini Naan Bread & Popadums

£14.00 per person

- Bacon or Sausage Baps @ £6.00

EVENING MENU

CHEESEBOARD

Range of West Country Cheeses, Crackers,
Chutneys & Grapes

(Minimum order for 50 guests)

£8.50 per head

HOG ROAST

Pork, Apple Sauce, Floured Baps, Mustards,
Coleslaw & Potato Salad

(Minimum order for 70 guests)

£14.00 per head

BBQ

4oz Rump Steaks

Burgers – 100% Beef & Floured Bap

Pork Sausages

Marinated Chicken Leg & Thigh

Coleslaw, Potato Salad & Green Leaves

(Minimum order for 70 guests)

£14.00 per head