



menu

Gun Room Table Service Function Menu

2 COURSES £25

Mains

BRAISED FEATHER BLADE STEAK WITH HORSERADISH
MASH POTATOES, TENDER STEM BROCCOLI & RED
WINE JUS

FISH PIE TOPPED WITH MASH POTATOES AND SERVED
WITH PEAS

ROASTED PEPPER, TOMATO & BASIL ARANCINI WITH
MOZZARELLA, TOMATO SAUCE, ROCKET LEAVES &
PARMESAN SHAVINGS

Dessert

DARK CHOCOLATE & BAILEYS CHEESECAKE

APPLE & BERRY CRUMBLE SERVED WITH VANILLA
CUSTARD

STICKY TOFFEE PUDDING SERVED WITH SALTED
CARMEL SAUCE & HONEYCOMB ICE CREAM



menu

Gun Room

Hot Buffet Function Menu

2 COURSES £20

Mains

STEAK & WILD MUSHROOM STROGANOFF (GF)

SEAFOOD THAI CURRY (GF)

WILD MUSHROOM STROGANOFF (V)

Sides

RICE

NAAN BREAD

POPPADOM

GARLIC BREAD

MIXED LEAF SALAD

Desserts

LEMON & STEM GINGER CHEESECAKE

SPICED PLUM FRANGIPANE TART

SELECTION OF LOCAL CHEESES WITH FRUIT

CHUTNEY & BISCUITS



menu

Gun Room & Upper Deck Table Grazer Menu

Seaside Grazer

£20 PER HEAD

PRAWN COCKTAIL
HOT SMOKED SALMON
CREVETTES
DARTMOUTH CRAB MEAT
SMOKED MACKEREL & HORSERADISH MOUSSE
SALT & PEPPER SQUID
ANCHOVIES
SALAD
SAMPHIRE
TARTAR SAUCE
CIABATTA

Charcuterie Grazer

£15 PER HEAD

DEVON BLUE CHEESE
SHARPHAMS BRIE
NORTH DEVON CHEDDAR
SELECTION OF CURED MEATS
OLIVES
SUNDRIED TOMATOES
CORNICHONS
GRAPES
FRUIT CHUTNEY
SALAD
CRACKERS
CIABATTA