



A canapé is like an invitation to a meal, it's the first taste of what's to follow. Imagine your guests mingling around on the lawn, with a glass of fizz and some dainty finger treats.

Our perfectly designed canapés start the party in style...

Choose from

- Smoked Salmon and Asparagus on Toast
- Goats Cheese and Red Onion Tartlets^(V)
- Mini Roast Beef and Yorkshire Pudding
- Chicken Liver Parfait and Apple Crostini
- Mini Fish and Chips with Tartar Sauce
- Brie and Mango Knots^(V)

Please let us know of any allergies or dietary requirements.



Wedding Breakfast

Whether you opt for a delicious three-course or add canapés, a sorbet course and cheeseboard for a complete feast of decadence; our wedding breakfast selection promises the finest cuisine full of flavour and finesse.



STARTERS

Seasonal Soup

With Warm Bread

Creamy Garlic Mushroom Medley^(V)

Served with a Garlic Bread Slice, Watercress and Parmesan

Ham Hock, Grain Mustard and Soft Herb Roulade

With Homemade Piccalilli and Micro Herbs

Galia Melon^(V)

With Seasonal Fruits and Berry Sorbet

Dartmouth Smoked Haddock Fish Cakes

Served with Sweet Pea Bonne Femme

Chicken Liver and Cognac Parfait

Served with Devon Cider Apple Chutney, Toasted Brioche and Baby Salad Leaves

Warm Goats Cheese and Bramley Apple Filo Tart^(V)

With Rocket and Parmesan

Atlantic Prawn Cocktail

Served bound in a Marie Rose Sauce, with Crisp Iceberg Lettuce, Lemon Wedge and King Prawn

Oak Smoked Salmon

Served with a New Potato, Dill and Crème Fraiche Salad, Mixed Leaves and a Crevette

MAINS

Traditional Slow Roasted Beef

Served with Goose Fat Roasted Potatoes and Steamed Seasonal Vegetables

Roast Loin of Local Pork

Served with Bramley Apple flavoured Mash, Cider Cream Sauce, Grilled White Pudding and Fine Beans

Baked Breast of Chicken and Confit Leg

Served with Tarragon Gravy, Roast Potatoes, Seasonal Vegetables, Sage and Onion Fritter

Beef Wellington*

Presented with Dauphinoise Potatoes, Madeira Jus and a Panache of Seasonal Vegetables

Toasted Seabass

Served on Spring Onion and Chive Mashed Potato with Cherry Tomato Salsa

Baked Loin of Cod

Served on a Bed of Provençale Vegetables finished with Pesto and Fine Beans

Cornish Rack of Lamb*

Served with Three Root Vegetable Mash, Rosemary Red Current Jus and Glazed Vegetables

Braised Devonshire Rump of Beef*

Served with Peppercorn and Brandy Sauce, Caramelised Onions, Mushrooms and Goose Fat Chips

Field Mushroom and Thyme Wellington^(V)

Served with Roasted Baby New Potatoes and a Panache of Buttered Vegetables

Spinach and Ricotta Tortellini^(V)

Bound in a Roasted Red Pepper and Mascarpone Sauce, Topped with Wild Rocket and Parmesan

Green Vegetable Risotto^(V)

With Lemon Scented Leaves

*Supplement applies



DESSERTS

Trio of Local Ice Creams

Served with Mixed Fruits in a Brandy Basket

Bramley Apple and Cinnamon Crumble

With Vanilla Ice Cream

Dark Chocolate Brownie

With White Chocolate Ice Cream
and Chocolate Sauce

Traditional Sherry Trifle

Madagascan Vanilla Panna Cotta

Served with Vanilla Infused Berries
and Chocolate Tagliatelle

Glazed Coffee Crème Brûlée

With Chef's All Butter Shortbread

Irish Cream and Milk Chocolate Bread and Butter Pudding

With Warm Vanilla Custard

Lemon Meringue Pie

With Lemon Crunch Ice Cream

Tower of Profiteroles

With Caramel Ice Cream and Chocolate Sauce

Vanilla and Dark Cherry Cheesecake

With Clotted Cream and Berry Coulis

Sample the Menu: Why not book a
tasting to try your favourites before
confirming your menu.

*Please let us know of any allergies
or dietary requirements.*



Colebrook, Plympton,
Plymouth, Devon PL7 5EB

01752 336428
events@elfordleigh.co.uk

celebrate
www.elfordleigh.co.uk

Photography by: Simon Burt Photography & S J Photography



Whether tiny tot or almost-teen, we've got something to cater for every taste. We understand that children don't want the fancy four-course feast that the adults are having so we've devised a delicious and fuss-free menu for little mouths and big appetites!

STARTER

Glass of Orange Juice



MAINS

Bangers and Mash

With Rich Gravy and Vegetables
(vegetarian option available)

Chicken Goujons

Served in Floured Tortilla
Wrap with Salad and Coleslaw

Children's Pasta

Fresh Penne Pasta with
an Accompaniment of
your Choice:

Cheddar Cheese Sauce^(V)

Tomato Sauce^(V)

Beef Bolognese
finished off with

Grated Parmesan Cheese

6oz Cheese Burger

Served in a Floured Bap with
Slices of Tomato, Dressed Leaves
and Chunky Potato Wedges

Mini Fish and Chips

Served with Hand-Cut Chips
and Buttered Peas

DESSERTS

Warm Chocolate Brownie

Served with Vanilla Ice Cream

Chopped Fruit

Served with Warm Chocolate
Dipping Sauce

Seasonal Fruit Pavlova

Served with Fresh Berries,
Chantilly Cream and
Meringue

Trio of Yarde Farm Ice Cream

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or dietary requirements.*





BBQ Menu

Summer at Elfordleigh means celebrations al fresco. Our BBQ is particularly popular, with sumptuous salads, juicy burgers and sausages, the sun on your face and a glass of Champagne in your hand. Does it get any better? This is what makes a wedding in Devon, heaven!

Variety of Meats

All Served with Brioche Buns and Hot Dog Rolls

6oz Beef Burger *(vegetarian option available)*

Regency Pork Sausages

6oz Pork Chop

Marinated Chicken Drumsticks and/or Thighs with your

Selection of Marinade:

Lemon and Herbs, Chinese, BBQ, Sweet Chilli

Salads and Sides

New Potato, Chive and Spring Onion

Garden Salad

Pasta Salad with Tomato, Basil Pesto and Mozzarella

Crunchy Coleslaw

Spicy Buttered Corn on the Cob

Potatoes

Please select Two

Cheese and Chive Stuffed Potato Skins

Cajun Spiced Wedges

Roasted New Potatoes with Lemon, Garlic and Parsley

Please let us know of any allergies or dietary requirements.





A popular choice, our Hog Roast celebration brings everyone together to enjoy the feast and have lots of fun. Enjoy delicious dressings, enticing salads and spectacular scenery, served outside on our terrace, complete with a sensational view.



Hog Roast Accompaniments

Beef Burgers *(vegetarian option available)*

Jacket Potatoes

Baps

Sage and Onion Stuffing

Apple Sauce

Grated Cheese

Selection of Salads

**One Hog is recommended to serve approximately
60-80 guests**

Please let us know of any allergies or dietary requirements.



Evening Buffet Menu



As far as we're concerned, there's no fun without food so we've got a delicious evening buffet to keep the celebration going. A combination of sandwiches, pasties and party favourites will keep energy high to dance the night away.



Selection of White and Brown Bread Sandwiches

(Also available in Wraps or Small Seeded Rolls)

Free Range Egg and Cress, Honey Glazed Ham and Wholegrain Mustard Mayo, Mature Cheddar and Sweet Pickle, Tuna Mayonnaise with Chive and Lemon, Coronation Chicken

Marinated Chicken Drumsticks with your Selection of Marinade

Lemon and Herbs, Chinese, BBQ, Sweet Chilli

Mini Quiches

Potato Wedges and Dips

Baked Cornish Pasties *(vegetarian option available)*

Baked Cocktail Sausage Rolls

Vegetable Samosas ^(V)

Margarita Pizza Slices ^(V)

Cocktail Sausages glazed in Honey and Sesame Seeds

Scotch Eggs

Chicken Tikka Skewers

Plaice Goujons with Tartar Sauce

Toasted Ciabatta Garlic Bread ^(V)

Tomato and Feta Bruschetta ^(V)

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