



NEW
CONTINENTAL
HOTEL
WEDDINGS

Starters

Appetisers

Homemade pate , apple cider chutney and crusty bread roll	£5.75
Chicken satay , spicy peanut sauce, coriander salad	£6.50
Classic chicken Caesar salad with crispy bacon, anchovies and parmesan croutons	£5.75
Goat's cheese and basil mousse , apple chutney bruschetta, maple and walnut dressing	£5.75
Home smoked duck , duck and plum sauce spring roll, coriander salad	£6.75
Mozzarella and chilli roasted squash salad with toasted pine nuts	£6.50
Wild mushroom risotto white truffle oil, parmesan cream	£5.75
Watermelon and feta salad with toasted pine nuts	£5.75
Chilled melon and parma ham , tomato and olive dressing	£5.75
Roast mushroom, pine nut and goat's cheese tart with pesto dressing	£5.75
Rare roast beef and watercress salad horseradish new potatoes and walnuts	£6.00

Soups

Leek and potato	£4.95
Potato, rocket and chilli	£4.95
Carrot and coriander	£4.95
Cream of mushroom	£4.95
Thai butternut and sweet potato	£4.95
Roast chicken and lemon thyme	£4.95
Caramelised parsnip	£4.95
Roast tomato and basil	£4.95
Minestrone with basil and parmesan	£4.95



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Fish starters

Homemade fish cakes with sweet chilli sauce	£6.75
Cornish crab bruschetta with slow roast tomato and basil salad	£6.75
Thai marinated tiger prawns , grapefruit, mango and mint salsa	£7.50
Seared tuna , nicoise salad, balsamic crème fraiche	£6.75
Home smoked salmon , spiced avocado, West Country crab mayonnaise	£6.75
Seared scallops and slow cooked pork belly salad , apple cider chutney	£7.50
Classic prawn cocktail , avocado mousse, brown bread and butter	£6.50
Light mouse of smoked mackerel, smoked salmon and horseradish	£6.50
pickled vegetables and crispy ciabetta	
Smoked salmon blini , dill crème fraiche, herb salad	£6.75
Seafood risotto salsa verde dressing, shaved parmesan	£6.75
Mini smoked haddock and scallop fish pie	£6.75
topped with gruyere and parsley breadcrumbs	

Fish main

Roast salmon fillet, smoked salmon and crushed pea fishcake	£15.00
Baked fillet of salmon mini fish pie	£15.00
buttered green vegetables and pea pesto	
Blackened lemongrass salmon and tiger prawn skewer	£15.95
with Thai curry sauce and coconut basmati	
Whole roast of fillets of sea bass , roast Mediterranean vegetables	£17.25
basil dauphinoise potatoes and saffron rice	
Whole roast or fillets of sea bass ,	£18.25
Cornish crab, leek and potato risotto with a warm tomato dressing	
Whole roast or fillets of sea bream , crispy new potatoes and vegetables	£17.25
with caper and herb butter	
Whole roast or fillets of sea bream	£17.25
pesto mash basil, garlic and lemon roast vegetables	
Charred tuna steak sun blushed tomato and aubergine cous cous	£17.25
roast tomato and lentil salsa	



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Mains

Vegetarian

Trio of Vegetable Risotto (please choose three from the following) roast garlic–thyme & almond– tomato & olive–goat’s cheese saffron wild mushroom–feta & roast tomato–pesto & pine-spring/winter vegetable	£15.00
Courgette and saffron risotto cakes , creamed leeks, basil oil roast vegetables	£15.00
Pan fried potato gnocchi tossed with green beans, balsamic roast red onion, feta cheese and toasted pine nuts	£15.00
Chilli and garlic rubbed flat mushrooms roasted with goat’s cheese with creamy root vegetable gratin	£15.00
Herb roasted Mediterranean vegetable cous cous	£15.00

Poultry

Lemon and thyme roast breast of chicken , creamy dauphinoise potato, roast root vegetables and chasseur sauce	£15.00
Classic roast chicken , sage and lemon stuffing, roast vegetables and potatoes and roast gravy	£15.00
Charred chicken breast , sage, onion and parmesan risotto, roast Mediterranean vegetables	£15.00
Thai marinated chicken breast , coconut, mango and coriander basmati, roast butternut squash	£15.00
Roast duck breast , chorizo tossed vegetables, crispy potatoes, Red wine sauce and chorizo oil	£18.25
Pan fried duck breast , sweet red onion jus, spiced red cabbage and dauphinoise potatoes	£18.25
Confit duck leg , roast garlic mash, green beans, spinach and basil, warm tapenade	£15.00
Roast duck breast , confit duck leg, roast vegetables and duck fast roast potatoes	£16.25



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Mains

Meat

Roast rib of beef , Yorkshire pudding, roast vegetables and potatoes roast gravy	£16.25
Fillet of Scotch beef , braised beef bourginion sauce, caramelised Parsnips and parsnip mash	£24.95
Slow braised beef steak in Guinness with root vegetables, smoked bacon and horseradish mash	£16.25
Charred 8oz rib eye steak cooked medium rare, crispy potatoes Mushrooms, green beans and tomato with béarnaise sauce	£17.25
Red wine and rosemary braised lamb shank with root vegetable mash	£16.25
Roast loin of lamb , summer or winter vegetables, crispy potatoes rosemary lamb jus	£17.00
Roast leg of lamb , rosemary root vegetables, roast potatoes, lamb and mint gravy	£16.25
Rack of English lamb glazed with honey, roast vegetables and potatoes and rosemary gravy jus	£17.00
Slow cooked lamb hotpot , glazed with mature cheddar with spiced red cabbage	£15.00
Charred lamb chops , slow cooked cumin spiced sheppard's pie, nicoise style vegetables with lamb jus	£16.00
Twice cooked crispy belly pork , creamy cabbage and bacon herb roasted potatoes	£15.00
Roast loin of pork , rosemary roast vegetables, creamy mash and roast pork jus	£15.00
Roast fillet of pork , potato and apple hotpot, crushed carrots, swede and butternut, light pork and cream sauce	£16.25



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Desserts, puddings and cheese

Apple and cinnamon pie with Devonshire cream	£5.15
Blackberry and apple crumble with Devonshire cream	£5.15
Chocolate fudge cake with Devonshire cream	£5.15
White chocolate and raspberry cheesecake with raspberry sorbet	£5.95
Classic lemon tart , pistachio crème fraiche	£5.95
Glazed orange and cardamom tart , orange sorbet	£5.95
Mango panna cotta , vanilla fruits, dark chocolate ice cream	£5.95
Classic vanilla crème brulee , almond biscotti, orange sorbet	£5.95
Espresso cream filled profiteroles , warm chocolate sauce, espresso ice cream	£5.95
Classic apple tart tatin , vanilla ice cream, toffee sauce	£5.95
Sticky toffee pudding with toffee ice cream	£5.95
Bailey's bread and butter pudding with toffee sauce	£5.95
Chocolate bread and butter pudding , chocolate sauce, vanilla ice cream	
Warm chocolate walnut brownie , chocolate sauce, vanilla ice cream	£5.95
Hot chocolate and orange pudding with vanilla ice cream (maximum order of 80)	£5.95
Summer berry pavlova , strawberry and vanilla sauce, raspberry sorbet	£5.95
Fresh Summer berry mille feuille	£6.50
Sorbet and ice cream	£5.00
A selection of West Country cheeses , chutney, fruit and biscuits	£7.95
Coffee and chocolate mints	£1.95



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Fork Buffet £32.00 per person

Please select one starter, four mains, four salads and one dessert

Starter

Homemade chicken liver pate, apple and cider chutney, crusty bread roll
Smoked mackerel pate
Melon and parma ham salad
Vegetable cous cous, feta and olive salad
Chicken satay with peanut sauce
Seafood salad

Main

Rare roast beef and horseradish crème fraiche
Honey roast ham and celeriac coleslaw
Roast loin of pork and apple sauce
Roast turkey and cranberry relish
Roast salmon dill and mustard crème fraiche
Smoked fish platter and salsa verde sauce
West Country cheeses, olives and breads

Salads

Herb roasted new potatoes
Mixed leaf salad
Caesar salad with anchovies, bacon and parmesan croutons
Potato and rocket salad with lemon
Cous cous, feta, olive and roast tomato salad
Roast tomato, basil, pine nut and goat's cheese salad
Greek salad
Coleslaw
Nicoise salad

Desserts

Chocolate cherry and walnut brownie, chocolate sauce, vanilla ice cream
White chocolate and raspberry cheesecake with raspberry sorbet
Bailey's bread and butter pudding with toffee sauce
Summer berry pavlova, strawberry and vanilla sauce, raspberry sorbet
Classic lemon tart, pistachio crème fraiche
Hot chocolate and orange pudding with vanilla ice cream

Coffee and chocolate mints



CHILDRENS MENU

Please select one menu choice for all children

Two Course £13.00 per child

Three Course £15.00 per child

**Soup with bread roll and butter
Melon and berries**

Roast breast of chicken
with roast potatoes and roasted vegetables

Breaded fillets of chicken
with garden peas and choice of mashed or chipped potatoes

Penne pasta with tomato or Bolognese sauce

6oz beef burger in a bap
garnished with salad and served with chipped potatoes

Fish goujons
with garden peas and choice of mashed or chipped potatoes

Ice cream
Chocolate fudge cake
Fresh fruit salad



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Wedding Package

Continental	£13.25 per person
Deluxe	£20.00 per person
Children	£ 9.50 per child

Alternatively if the Wedding Package is not required:

Kir Royale	£4.95 per glass
Pimm's and lemonade	£3.95 per glass
Bucks fizz	£3.50 per glass
175ml red/white wine	£3.95 per glass
Sparkling wine	£4.20 per glass
Champagne	£8.00 per glass

Evening finger buffets

£10.50 per person

Selection of sandwiches
Beef and potato pasties
Chicken satay with peanut sauce
Selection of baked quiches
Mini sausage and mash with tomato relish
Potato wedges
with a sour cream and chive dip

£12.50 per person

Selection of sandwiches
Breaded chicken goujons
with a lemon herb mayonnaise
Beef and potato pasties
Mini Yorkshire pudding
stuffed with beef and horseradish sauce
Selection of baked quiches
Mini Caesar salad tarts
Feta and olives



Complete Wedding Package 2011

£2854.00

The Wedding Package includes all of the following items and is based on
40 day guests and 100 evening guests

Additional guests charged at £41.10 per day guest and £10.50 per evening guest

Please note that this is one of many wedding breakfasts available from our
menu selector and prices will vary according to menu choice and numbers

Wedding Breakfast

Minestrone soup with basil and parmesan
with bread roll and butter

Lemon and thyme roast breast of chicken
creamy dauphinoise potato, roast root vegetables and chasseur sauce

Summer berry pavlova
with strawberry and vanilla sauce and served with strawberry sorbet

Coffee and chocolate mints

A glass of bucks fizz on arrival (or after ceremony)

A 175ml glass of red or wine white with the meal

A glass of sparkling wine for the toast



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Red carpet on arrival

A colour co-ordinated posy of fresh flowers

or

three balloons for each table

Use of hotel's cake stand and knife

Duty manager to act as toastmaster and guide you through the day

Typed place cards and seating plan

Four Poster bedroom and full English breakfast

Special accommodation rates for any guests wishing to stay overnight which will include full English breakfast and use of facilities in our indoor leisure complex

Evening Wedding Reception

Selection of sandwiches

Beef and potato pasties

Chicken satay with peanut sauce

Selection of baked quiches

Mini sausage and mash with tomato relish

Potato wedges with a sour cream and chive dip

Hotel's resident DJ for your evening entertainment

(please note to be booked direct)

7.30 p.m. – midnight