



Three Course Wedding Breakfast

£38.00 per person

Please select a maximum of two starters, two main courses
plus one vegetarian option and two desserts

Soups

- French onion soup** with a goat's cheese croute (v, vg, gf)
- Roast parsnip, apple and honey** with toasted pine nuts (v, vg, gf)
- Garden pea and mint soup** with garlic snippets (v, vg, gf)
- Butternut squash** with tomato dumplings (v, vg, gf)
- Leek and potato** with herb croutons (v, vg, gf)
- Tomato and roasted red pepper** (v, vg, gf)
- Minestrone soup** and parmesan straws (v)
- Cream of asparagus and green pea** (v, vg, gf)
- Broccoli and stilton soup** (v, gf)

Appetizers

- Gallia melon**, grenadine cream, strawberry syrup (v, vg, gf)
- House cured salmon**, lemon and black pepper Chantilly (gf) - £3.00 supplement
- Classic prawn cocktail**, baby gem lettuce and shaved apple, Marie rose sauce (gf)
- Crispy confit duck**, Hoi sin dressing, cucumber salad, toasted brioche
- Salmon and king prawn roulade**, lemon and lime crème fraiche, chive salad (gf)
- Grilled pear, blue cheese & spiced walnuts**, balsamic (v, gf)
- Blue cheese tart**, poached figs in red wine (v)
- Asparagus salad with poached egg** and hollandaise sauce (v, gf) - £3.00 supplement
- Deep fried brie**, cranberry and red onion relish (v)
- Chicken liver pate** with house chutney and ciabatta
- Terrine of chicken**, honey and mustard dressing, pesto croutes



Mains

Supreme of Chicken

Fondant potato, buttered green beans, chasseur sauce (gf)

Pot Roasted Chicken Breast

Button onions, smoked bacon, red wine sauce and champ potato (gf)

Saddle of English Lamb

Apricot and mint stuffing, garlic roast potatoes, bread cauliflower, red currant and port sauce
£3 supplement

Roast Sirloin of Beef

Yorkshire pudding, roast potatoes, seasonal vegetables, pan gravy
£3 supplement

Roast Loin of Pork

Black pudding and apple mash, honey roasted vegetables, scrumpy jack sauce

Fillet of Beef en crouete

Mushroom duxelle, dauphinoise potato, baby leeks and carrots, Madeira sauce
£5 supplement

Medallions of Beef Fillet

Champ mash, French beans, wild mushroom sauce (gf)

Slow roasted Lamb Shank

Balsamic and honey, creamed potato and curly kale (gf)

Seared honey glazed Duck Breast

Fondant potato, roasted vegetables, sesame and honey dressing (gf)
£4.00 supplement

Slow roasted Pork Belly

Cajun spiced potatoes, stir fry vegetables, soy and red onion vinaigrette

Confit Lamb Shoulder

Herb crumb, gratin potatoes, savoy cabbage and smoked bacon, red wine sauce

Fillet of sea bass

marinated fennel and apple, confit sherry tomatoes, sauté potatoes

Supreme of salmon fillet

Tarragon crust, lemon crushed potatoes, green beans and shallots, roast red pepper coulis

Fillet of Plaice

Asparagus and smoked bacon, stir-try pak choi, roasted cocotte potatoes, sweet and soy sauce

Roast Monkfish

wrapped in Parma ham, ratatouille vegetables with basil, rosti potato
£4.00 supplement

Wild Mushroom and Spinach Torte

Layers of puff pastry, sauté mushrooms and spinach, tarragon and tomato beurre blanc (v)

Butternut Squash Risotto

Butternut beignets, rocket salad (v, vg, gf)

Mediterranean Vegetable Puff Pastry Tart

Thyme white sauce (v)

Savoury Pancake

Leek and sun-dried tomatoes, balsamic dressing, spicy tomato compote (v, gf)

Roasted Sweet Potato & Halloumi Strudel

Sweet and sour stir-fried vegetables (v)

Pan Fried Potato Gnocchi

Green beans, balsamic roast red onion, feta cheese and toasted pine nuts (v)

Chilli and Garlic rubbed Flat Mushrooms

Roasted with goat's cheese and creamy root vegetable gratin (v, vg, gf)



Desserts

- Chocolate & Orange Profiteroles**, rich chocolate sauce
- Sticky Toffee Pudding**, butterscotch sauce, vanilla bean ice cream
- Warm Chocolate Brownie**, Belgium chocolate sauce, banana ice cream (gf)
- Bailey's Crème Brulee**, vanilla bean and orange shortbread
- Lemon & Lime Tart**, raspberry sorbet, white chocolate cream
- Coconut Cheesecake**, passion fruit gel, mango and chilli salsa
- Bramley Apple Tart**, cinnamon ice cream
- Pear and Almond Frangipane Tart**, Devon clotted cream, marinated strawberries
- Classic Strawberry & Vanilla cream**, rich shortbread biscuits
- Sultana and Maple Bread & Butter Pudding**, Devon clotted cream and vanilla cream
- Selection of English Cheese & Biscuits**, Cornish yarg, Devon brie, Devon blue, Godminster cheddar, house chutney and chilled grapes - £4.00 supplement
- Honey Roasted Pineapple**, coconut sorbet, mango and chilli salsa (v, vg, gf)
- Selection of Ice creams & Sorbets**

Coffee and Mints £2.00

Coffee and Petit Fours £3.50



Children's Menu

Two Course £22.00 per child

Three Course £25.00 per child

Please select one menu choice for all children

Soup with bread roll & butter

Melon & berries

Garlic Bread

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### **Roast breast of chicken**

with roast potatoes & vegetables

### **Breaded fillets of chicken**

with garden peas & choice of mash or chipped potatoes

### **6oz beef burger in a bap**

garnished with side salad & served with chipped potatoes

### **Sausages**

with garden peas & choice of mash or chipped potatoes

### **Penne pasta with tomato or Bolognese sauce**

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Chocolate fudge cake

Fresh fruit salad

Ice Cream



Evening Finger Buffets

Finger Buffet 1

£16.00 per person

Selection of sandwiches

Beef & potato pasties

Chicken satay with peanut sauce

Selection of individual baked quiches

Mini sausage & mash with tomato relish

Potato wedges with a sour cream & chive dip

Finger Buffet 2

£18.00 per person

Selection of open sandwiches

Breaded chicken goujons with a lemon herb mayonnaise

Goat's cheese bruschetta

Mini Yorkshire pudding stuffed with beef & horseradish sauce

Selection of individual baked quiches

Beef & potato pasties

Mini Caesar salad tarts

Feta & olives



The Continental Package

(Based on minimum numbers of 40 adults)

£21.00 per person

- Red carpet on arrival
- A glass of bucks fizz on arrival (or after Ceremony)
- A 175ml glass of red or white wine with the meal
- A glass of sparkling wine for the Toast
- A choice of colour co-ordinated fresh flowers or three balloons on the tables
- Use of hotel's round or square 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 for bride and groom

The Deluxe Package

(Based on minimum numbers of 40 adults)

£27.00 per person

- Red carpet on arrival
- A glass of pimm's & lemonade on arrival (or after Ceremony)
- Half a bottle of wine per person
- A glass of champagne for the Toast
- A choice of colour co-ordinated fresh flowers or three balloons on the tables
- Use of hotel's round or square 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 for bride and groom



Wedding Package

Continental	£21.00 per person
Deluxe	£27.00 per person
Children	£12.00 per child

Alternatively, if the Wedding Package is not required:

Kir Royale	£5.25 per glass
Pimm's & Lemonade	£4.75 per glass
Bucks Fizz	£3.75 per glass
175ml Red/White Wine	£4.95 per glass
Sparkling Wine	£4.50 per glass
House Champagne	£7.50 per glass

The New Continental Hotel is licensed to hold Civil Ceremonies/Partnerships

Room hire charge for Civil Ceremony/Partnership £320.00

Price includes 40 white chair covers with colour sash

Extra chair covers will be an additional cost of £3.00 per chair

Special accommodation rates will be offered to guests attending your Wedding Reception



Complete Wedding Package 2021

£4280.00

The Wedding Package includes all of the following items and is based on

40 day guests and 100 evening guests

Three Course Wedding Breakfast and Evening Finger Buffet 1

Additional guests charged at £62.00 per day guest and £16.00 per evening guest

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

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

A glass of sparkling wine for the Toast

Red carpet on arrival

A choice of colour co-ordinated fresh flowers or three balloons on the tables

Use of hotel's round or square 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

White chair cover and colour sash to match your colour scheme

Evening Finger Buffet 1

Selection of sandwiches

Beef and potato pasties

Chicken satay with peanut sauce

Selection of individual baked quiches

Mini sausage and mash with tomato relish

Potato wedges with a sour cream and chive dip

Hotels resident DJ for your evening entertainment

7.30pm - midnight

(Please note to be booked and paid direct)