

THE GIPSY HILL HOTEL

STANDARD FUNCTION MENU -

£23.95

Homemade Leek & Potato Soup finished with Cream & Herb Croutons

Chilled Galia Melon with Summer Fruit Compote & Lemon Sorbet

Homemade Chicken Liver Pâté with Red Onion Marmalade & Toasted Brioche

Homemade Smoked Mackerel Mousse with Baby Leaves
& a Horseradish & Chive Crème Fraiche

Char Grilled Breast of Chicken Presented with a Leek, Tarragon
& Mushroom Cream Sauce

Grilled Fillet of Trout presented with a Prawn, Parsley & Lemon Butter Sauce

Roast Loin of Pork Stuffed with Apricot & Sage masked with a Roasted Apple Jus

Deep Fried Brie in a Spicy Butter served on a Cauliflower Puree and a Watercress Sauce

Profiteroles filled with a Vanilla Cream masked with Chocolate Fondue

Warm Blackberry and Apple Pie with Devon Clotted Cream

Pavlova with Chantilly Cream & Summer Fruits

Assortment of West Country Cheese with Traditional Accompaniments

Coffee & Mints

Pre-orders must be with The Gipsy Hill Hotel a minimum of 7 days prior to the event.

THE GIPSY HILL HOTEL

PREMIUM FUNCTION MENU -

£29.95

Freshly prepared roasted Bell Pepper & Tomato Soup finished with fresh Pesto

Handcrafted Game Terrine with an Apricot & Apple Chutney & Dressed Baby Leaf Salad

A Warm Salad of Grilled Goats Cheese presented with a Sun Blushed Tomato,
roasted Red Onion & Rocket Salad

A carpaccio of Smoked Salmon with a Caper, Shallot & Lemon
Dressing presented with Frisee Salad

Roasted Leg of Lamb with braised Red Cabbage and Thyme & Redcurrant Glace

Pan-fried Supreme of Salmon with Sautéed Leeks and Clam & Tarragon Cream Sauce

Baked Breast of Chicken wrapped in Streaky Bacon
served with Lemon & Thyme Stuffing and malted with Pan Gravy

An Open Tart of roasted Mediterranean Vegetables with glazed
Parmesan & a Rocket Salad

Glazed Lemon Tarte with Raspberry Compote

White Chocolate & Baileys Cheesecake with Bitter Chocolate Sauce

Assortment of West Country Cheese with Traditional Accompaniments

Warm Apple & Pear Bake-well Tart with Clotted Cream

Coffee & Mints

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EXCLUSIVE FUNCTION MENU -

£39.50

Freshly prepared Wild Mushroom, Watercress & Devon Stilton
Soup with Herb Croutons

A caprese Salad of Plum Tomatoes, Mozzarella & Basil seasoned with Rock Salt

A tian of Brixham Crab & Poached Salmon with Crème Fraiche and Citrus Fruits

Pressed Chicken, Belly Pork & Tarragon Terrine with an Apple
& Apricot Chutney and Toasted Brioche

Roast Fore-rib of Devonshire Beef with Yorkshire Pudding,
roasted Parsnips & Red Wine & Shallot Jus

Grilled Fillets of Lemon Sole with a Classic Veronique Sauce & Wilted Spinach

Handcrafted Potato Gnocchi tossed in a light Smoked Cheddar & Asparagus Sauce

Pan-fried Pepper Pork Tenderloin with a carpaccio of Tomato with
Dressed Rocket & Mustard Vinaigrette

Raspberry & Vanilla Crème Brulee with Homemade Shortbread

Handcrafted Mango Cheesecake with Mango Compote

Assortment of West Country Cheese with Traditional Accompaniments

Warm Sticky Toffee Pudding with Clotted Cream & Butterscotch Sauce

Coffee & Mints

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