



HOME PARK

MENUS

SAMPLES

BUFFET MENUS

Standard

£18.00 inc VAT per person

Selection of Finger Sandwiches

Caramelised Onion & Devon Cheddar Tart

Piri Piri Chicken Skewers

Sausage Roll

Coronation Rice Salad

Home Baked Cookie

Deluxe

£22.00 inc VAT per person

Selection of Finger Sandwiches

Feta and Sun Blushed Tomato Tart

Thai Chicken Skewers

Smoked Salmon & Cream Cheese Crostini

Farfalle, Boconcini, Tomato & Pesto Salad

Cesasar Salad

Devon Cream Tea, Plain & Fruit Scones,
Clotted Cream, Strawberry Jam

Home Baked Cookie

Hot Fork Buffet

£23.50 inc VAT per person

please choose one main course and one dessert to apply for the whole event

Mains

Chicken Pathia or Aloo Gobi (V, VE)
served with turmeric rice and
garlic & coriander naan bread

Pulled Beef Brisket or 5 Bean Chilli (V, VE)
served with steamed wild rice and tortilla chips

Beef Lasagne or Vegetable Lasagne (V)
served with garlic bread slices and salad

Shepherd's Pie or Vegan Cottage Pie (V, VE)
served with herb and butter vegetables

Roasted Pork Loin or Panko Portobello Mushroom (V)
served with garlic mash, mixed vegetables
and creamy Westcountry cider sauce

Baked Salmon Fillet or Mushroom & Stilton Wellington (V)
served with crushed new potatoes, green vegetable
medley & pesto Beurre Blanc sauce

Dessert

Ginger Sponge Pudding
served with stem ginger
Chantilly cream

Chocolate Profiteroles
served with Cornish cream
and strawberries

Seasonal Berry Eton Mess

**Please inform us of any dietary
requirements in advance:
preorder@pafc.co.uk**

**Minimum required number
of guests applies for the
above menus.**

BANQUETING MENU

£35.00 inc VAT per person

Please select one meat/fish plus one vegetarian option for your guests to choose from:

Starters

Chicken Liver Pate
red onion marmalade, melba toast

Scotch Egg
parsley & caper mayo, watercress

Prawn & Mango Salad (GF)
mixed leaf, pickled cucumber, roasted red pepper, mango chilli dressing

Smoked Mackerel Pate
chilli butter, melba toast

Torched Feta (V) (GF)
pea puree, peas, black olive tapenade, crackers

Minestrone Soup (V)
pesto & parmesan crouton

Mains

Pan Seared Chicken Supreme (GF)
potato gratin, tenderstem, mushroom sauce

Slow Cooked Beef Brisket (GF)
pomme puree, cavolo nero, sauce bordelaise, horseradish gremolata

Roasted Salmon Fillet (GF)
crushed new potato & spring onion, green beans, lemon & herb cream sauce

Pan Seared Hake
parmentier potatoes, black olive crumb, mange tout, smoked paprika tomato sauce

Grilled King Oyster Mushroom (V) (GF)
potato gratin, sauce vierge

Smoked Cheddar Gnocchi (V)
roasted butternut squash, pickled walnuts, vinaigrette

Desserts

Classic Raspberry Trifle
sherry-soaked sponge, vanilla custard, raspberry jelly

Bread & Butter Pudding
classic custard

Sticky Toffee Pudding
butterscotch sauce, crème anglaise

Chocolate Brownie
strawberries, vanilla ice cream

Lemon Posset
vanilla shortbread

Berry Eton Mess
mixed berry compote, meringue, whipped cream

**Meal choices for each guest will be required no later than 2 weeks before your event date.
Please let us know if any dietary requirements in advance.**

BANQUETING MENU

£45.00 inc VAT per person

Please select two meat/fish plus one vegetarian option for your guests to choose from:

Starters

Pulled Chicken Rice Noodle Salad
honey & soy dressing, chilli, carrot, spring onion, micro coriander

Ham Hock & Pea Terrine
charred spring onion, piccalilli, melba toast

Mackerel Escabeche
red pepper puree, pickled shallot, carrot, amaranth

Cured Salmon
shaved horseradish, lilliput capers, chive oil, sourdough

Roasted Tomato & Watercress Soup
parmesan croute

Cheddar Cheese Crumpet
mixed cress salad, brown sauce

Mains

Roasted Rump of Lamb
pomme puree, pangrattato, tenderstem, minted salsa verde

Pan Seared Duck Breast
white truffle gratin, charred chicory, pickled blackberries, red wine jus

Roasted Salmon Fillet
gnocchi, lobster bisque, pickled cucumber salsa

Pan Fried Cod
crab linguine, lemongrass & chilli cream sauce

Wild Mushroom & Goat Cheese Wellington
potato fondant, tenderstem, red wine jus

Pumpkin Ravioli
sage butter, crispy sage, shaved parmesan

Desserts

Chocolate Orange Trifle
orange jelly, chocolate mousse, sponge, Chantilly cream, amaretti crumb

Blood Orange Posset
fennel shortbread

White Chocolate & Raspberry Brûlé
white choc chip cookies

Corn Flake Milk Junket
berry granola, strawberry sauce

Pineapple Cheesecake
hobnob base, pineapple salsa

Chocolate Tart
chocolate soil, clotted cream, raspberries

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Please let us know if any dietary requirements in advance.**

CANAPE MENU

£3.00 per canape, minimum of 100 canapes per booking
Please select 5 choices from the below list:

Smoked Salmon & Dill Cream Cheese

Chicken Liver Parfait & Onion Jam

Stilton & Leek Tart

Stuffed Cherry Tomato & Basil Cream Cheese

Hummus & Olive Croute

Beetroot & Goats Cheese Crostini

Mini Prawn Cocktail

Pigs in Blankets

Sun Dried Tomato Arancini

Smoked Haddock & Spring Onion Fishcakes

DAY DELEGATE PACKAGES

(*minimum required numbers apply)

Silver Package

£40.00 inc VAT per person
and includes:

- Meeting Room Hire
- 3 X Servings of Tea / Coffee & Biscuits
- Sandwich Lunch
- Jugs of Filtered Water
- Branded Stationary
- Sweets & Mints
- Complimentary Parking
- Complimentary Wi-fi
- Plasma Screens
- Dedicated Event Manager

Gold Package

£45.00 inc VAT per person
and includes:

- Meeting Room Hire
- 3 X Servings of Tea / Coffee & Biscuits
- Standard Buffet Lunch
- Jugs of Filtered Water
- Branded Stationary
- Sweets & Mints
- Complimentary Parking
- Complimentary Wi-fi
- Plasma Screens
- Dedicated Event Manager

Platinum Package

£50.00 inc VAT per person
and includes:

- Meeting Room Hire
- Arrival Tea, Coffee & Pastries
- Mid-morning Tea, Coffee & Juice
- 2 Course Hot Fork Buffet
or Deluxe Buffet Lunch
- Afternoon Tea, Coffee & Biscuits
- Jugs of Filtered Water
- Branded Stationary
- Sweets & Mints
- Complimentary Parking
- Complimentary Wi-fi
- Plasma Screens
- Dedicated Event Manager

Refreshment Upgrades

- Tea / Coffee & Biscuits: £3.00 per person
- Tea / Coffee & Pastries: £4.50 per person
- Tea / Coffee & Cake: £5.00 per person
- Tea / Coffee & Breakfast Rolls:
£6.50 per person