

LAVENDER HOUSE CEREMONIES AND CIVIL PARTNERSHIPS

The Lavender House prides itself in providing bespoke, exclusive weddings and civil partnerships, making arrangements and catering to all your needs leaving you time to concentrate on the exciting part of planning your special day, safe in the knowledge that everything will run smoothly and to plan.

The exclusivity of Lavender House means you can relax with your family and friends, knowing that only guests and staff involved with your special day will be at the hotel.

Lavender House has a choice of ceremony rooms according to the number of guests expected and to your preference, but by far the most popular choice for the ceremony itself is in our Garden Gazebo with beautiful views over Dartmoor.

Lavender House can cater for the very smallest most intimate ceremonies as well as larger gatherings of up to 200. You will receive the same competent guidance from our Wedding Planners whatever the size of your ceremony, they will give you as much or as little help as you require. Most couples enjoy looking at what various companies involved with bringing their day together have to offer, from florists to cake makers, stationers to entertainers, but if that is not for you, we can offer to take the weight off your shoulders, sourcing only the companies that would interest you, allowing just the final decisions to be made by yourselves and of course leaving you plenty more time to shop for that very special dress.

LAVENDER HOUSE RECEPTIONS

For couples getting married in a Church, Registry Office or another Venue, who are looking for just a Reception, Lavender House can cater for this too. We will make sure the chosen reception room is decorated co-ordinating with the colour theme for the day. Music and Confetti canons will announce the arrival of the happy couple, the Wedding Car or Carriage will be guided into the garden where all your guests will be in place for greetings and photographs, if you are offering your guests a welcoming drink, our waitresses/waiters would be tiered down the steps with silver trays adorned with drinks of your choice ready to offer your guests, these can then be enjoyed in the garden whilst photographs are taken or taken equally in the lounge or bar area.. After plenty of time for photographs your chosen meal will be served to you and your guests and with gentle guidance from our Co-ordinator, your Reception will carry on well into the night.

Saturday Ceremonies April – September inc.

Hire Charge £ 2000.00

Saturday Ceremonies October-March inc.

Mid-week Package Price

Use of the hotel Civil Ceremony Licence

£ 375.00

(this does not include the charge made by the Registrars)

MID WEEK WEDDING PACKAGES



Mid-Week Wedding Package - £2,685.00

Lavender House Hotel specialize in Civil Ceremonies and Wedding Receptions, we are offering a mid-week wedding for only £2,685.00 this includes up to 30 guests including the Bride & Groom on Monday's-Thursday's from March-October.

Includes:

- Exclusive Hire of Lavender House Hotel
- Honey Moon Suite for the night of the wedding
- Use of our Civil Ceremony Licence (Outdoor or Indoor)
- Chair Covers of your choice with Top Table and Cake Table Swags
- Welcome Drinks (Summer Fruit Punch) for 30 guests
- 3 Course Pre-selected choice meal for 30 guests
- Glass of Wine with the main meal
- Glass of Toasting Wine
- Inclusive DJ for the evening until 1am
- All Linen and standard table decorations
- Exclusive use of all other bedrooms for your guests to book
- This package is for 30 guests
- Additional Guests - £45 per guest

SUGGESTIONS FOR RECEPTION DRINKS

WELCOMING DRINKS (normally served after the ceremony)

Summer Punch, Bucks Fizz, Kir Royale, Belini, Sparkling Wine, Mulled Wine, Still Wine	£ 3.00 per glass
Pimms	£ 4.35 per glass
Champagne Lauren Pierre by the bottle only bottle	£ 42.00 per

WEDDING BREAKFAST DRINKS

Please note that listed below are prices for House Wines, we welcome you to peruse our hotel wine list if you require an alternative to our House Wine, or indeed if there is a particular wine or Champagne you wish to serve we can source your individual requests.

House Wines – Red, Medium White, Dry White, Rose	£ 16.50 per bottle
Sparkling Wine	£ 19.50 per bottle
Champagne – House	£ 42.00 per bottle
Soft Drinks for Driver and Children	£ 1.90 per glass

GUEST ACCOMMODATION

Please find listed below a breakdown of the accommodation offered at Lavender House.

ROOM CHARGES

For Wedding Guests all of our rooms are charged at £100 on double occupancy, single occupancy is £70 per night, we make no charge for children sharing with adults under 5 years old and £7.50 per child 5-12 years old, for teenagers or adults sharing family rooms we charge £12.00 per person per night, all prices include breakfast.

All rooms are en-suite with Tea/Coffee facilities and Colour T.V's and Air-Conditioning

Room 2	Super King size bed or Twin Room with sofa, en-suite Shower room. Overlooking the fields.
Room 3	Family Room with double French Bedstead and Bunk Beds, Shower Room
Room 4	Bridal Suite, King Size Four Poster Bed, Lounge Area, Bath with Shower over. Overlooking Gardens with Bay Window, French Doors and own Terrace area.
Room 5	Family Room, Double Bed, Bunk Beds, Cot/single bed & Space for 'z-bed', Shower Room, Overlooking Gardens.
Room 6	Twin Beds, Shower Room, Overlooking Gardens.
Room 7	Double Room, Shower Room, Overlooking Gardens.
Room 8	Double Room . Overlooking gardens. Space for 'Z' bed.
Room 9	Double Room, Shower Room, overlooking rear of property to Fields
Room 10	Double Room, Shower Room, overlooking rear of property to Fields.
Room 11	Double Room, Shower Room, overlooking rear of property to Fields.
Room 12	Twin Beds, Shower Room, Ground Floor with easy access space for extra full size single bed.
Summer House	Electrically controlled Twin Beds, en-suite wet room, wheelchair friendly

THE COTTAGE

With-in the garden of Lavender House we have a self-contained cottage, it comprises of a Double Bedroom with en-suite Shower Room, Lounge area with 4'6" Sofa bed, kitchen area with small hob, oven and refrigerator.

Let as a Double Room £100 or single occupancy is £70 per night, we make no charge for children sharing with adults under 5 years old and £10 per child 5-12 years old, for teenagers or adults sharing family rooms we charge £15.00 per person per night, all prices include breakfast.

Prices Include Vat @ 20%

SUGGESTIONS TO MAKE YOUR WEDDING DAY SPECIAL

Every Couple want their Wedding Day to be memorable, here are a few ideas for the Special Touch.

A String Quartet, Harpist or Jazz Band playing upon the arrival of your guests and for the Ceremony itself, this could be either in the Reception Room or indeed in the Garden, providing an ambiance unlike any other.

Entertaining your guests in the evening may be one of your priorities. The stage in the Function Suite is able to accommodate most live Bands and Discos and it is perfectly acceptable for you to engage your own, however it is a stipulation that privately booked entertainment and Discos provide and bring all their own equipment, they will also be required to show their insurance certificate and their equipment must be PAT tested and certificated, they will also be responsible for their own risk assessment whilst on the hotel premises.

Some couples may not want to be worried about this and for these couples we offer our **In-House Disco**, you benefit from a quality light show, excellent Music to suite all ages, remembering that at most Wedding Receptions there is a wide range of guests from young to elderly. You also benefit from time flexibility, our disco will normally finish around 2am, but if your party is still going strong our D.J. will happily oblige us with music for longer.

IN-HOUSE DISCO £ 225.00

Another excellent form of entertainment is to provide the excitement and frivolity of a CASINO NIGHT. We can recommend a company who will bring authentic Roulette and Black Jack tables to the Hotel along with Croupiers and indeed money, to add a touch of Las Vegas to your evening.

CHILDREN'S ENTERTAINERS

Keeping the Children entertained is an excellent idea; worth their weight in gold the entertainers will amuse the children for a full two hours or more if necessary!

The children would normally have their own meal in a separate room to your other guests in conjunction with your Wedding Breakfast, after which a vast array of Balloon Models, Magic, Jokes, Puppets and music will be cast upon them, leaving Mum & Dad to relax and enjoy your special day in peace.

The cost of entertainers varies but we will be pleased to seek prices for you and normally manage to engage good quality performers for around **£110**.

Another idea for the Children would be a Bouncy Castle, there are lots of companies offering these and a separate lawn area is available for this purpose. A reputable firm with insurance visits the Lavender House regularly and charges between **£65-£85+ Vat** at current rate

BALLOON DECORATIONS Puff Ball Trees, Arches, Topiary Trees, Bouquets, Towers, Champagne Bottles, to name a few can be co-ordinated to your colour theme to give added interest. Please ask to speak to Keith and he will give you some excellent ideas.



WEDDING CARS

Lavender House Hotel are able to supply Wedding Cars at very reasonable prices.

Our Fleet includes: 1951 Rolls Royce, 1962 Bentley (Midnight Blue with Silver Roof) 1963 Bentley (Deep Red), VW Executive 7 Seater, and Bentley Turbo R (Midnight Blue)

Prices Start from £325.00 (price includes 2 Cars as standard and operated in the local area)



1951 Rolls Royce Silver Wraith

1963 Bentley Series 3



www.classicweddingcarsdevon.co.uk

LITTLE EXTRAS TO MAKE YOUR GUESTS FEEL WELCOME

To help you welcome your guests and make them feel special Lavender House offer a selection of Canapés to serve with drinks usually after your Ceremony. Here is an example of what we offer

Savoury Canapés

Smoked Salmon & Cream Cheese Bellini, Mini Yorkshire Puddings filled with Rare Beef & Horseradish, Pastry Cups filled with (Scrambled Egg & Smoked Salmon, Cream Cheese & Black Pepper & Redcurrants, Quails Eggs & Caviar), Smoked Salmon Roulade, Goats Cheese with herbs,

Dishes of Olives

Sweet Canapés

Shortbread with Strawberry Cheesecake, Mini Cream Scone, Chocolate Brownies, Fresh Fruit Skewers, Mini Cream Meringues, Lemon Syllabub Shot, Sweet Pastry Cups with Chocolate Ganache, Chocolate Cups with White Chocolate Mousse

**£ 5.20 per serving of 5 canapés per person
(you can mix sweet and savoury)**

DEVON CREAM SCONES

Beautiful 'two bite' scones topped with Devon Clotted Cream
And Fresh Strawberry

£ 4.25 per serving of two per person

WEDDING BREAKFASTS' EXPLAINED

At Lavender House, we offer you the opportunity to choose a menu to suite all tastes. Of course you can be quite traditional and choose a menu whereby all your guests are offered a three-course meal set by yourselves, or you can, if you desire, offer a choice to your guests by creating your own menu from the suggestions included in this package. However, we must advise you that giving your guests a choice of menu involves more work for you. You would include the menu with your invitations and collate your guests' choice of menu in good time to present to the Hotel in readiness for preparation on your Wedding Day. Some couples decide that the extra work is worth it to be able to invite their guests to sit down to a feast of;

Carpaccio of Melons & with Mango sorbet
Stilton & Apricot Pate with Toasted Almonds
Smoked Salmon & Cream Cheese Roulade

Traditional Roast Beef & Yorkshire Pudding
Chicken Veronique
Citrus Crusted Supreme of Salmon with a Citrus Sauce
Vegetable & Chickpea Tagine

Fresh Fruit Pavlova
Banoffee Pie
White Chocolate & Lime Cheesecake

Coffee & Tea with Mints

We do advise you not to offer more than a selection of three different choices, as your guests will find this confusing, and please remember to consider any vegetarians in your party.

With prior notice we can cater for any guests that may have special dietary requirements, i.e. Diabetics, Gluten Intolerant, Vegans and we will endeavour to provide a superb meal for them to enjoy.

We have different priced menus and a range of styles to offer you, so please feel free to pick and mix from different menus, we will make a surcharge on any more expensive items chosen according to how many people choose that option.

With regards to children we do not make a charge for under 5 years old and 5-12 year olds are charged at half the adult price. Please speak to us about what to offer the little ones at your meal, we usually find its best to give them foods they are used to, happy children make for happy adults.

WEDDING BREAKFAST

MENU NUMBER ONE - £ 35 per person

STARTERS

Freshly Made Soup served with Grainy Bread

Select one option :- Tomato & Basil, Tomato & Roasted Red Pepper, Carrot & Coriander, Carrot & Orange, Thick Vegetable, Minestrone, Cream of Mushroom, Spicy Parsnip & Apple, Leek & Potato.

Carpaccio of Melons & Sorbet

Refreshing thinly sliced Honeydew & Cantaloupe Melon arranged into a pretty Rosette with a centre of Mango Sorbet, decorated with Raspberry Coulis

Country Pate & Toasted Brioche

A Rich Course Meat Pate of Pork & Chicken Liver accompanied by Pineapple & Onion Chutney

Stilton & Apricot Pate

A Creamy Cheese Pate finished with Toasted Almonds & served with toasted Confect (fruit & nut) Bread

Smoked Salmon Roulade

Succulent thinly sliced Scottish Smoked Salmon rolled with a Cream Cheese & Fresh Salmon Mousse, finished with dressed leaves & lightly buttered Wholemeal Bread.

Smoked Mackerel Pate

Served in individual ramekins finished with clarified butter, accompanied by Toasted Grainy Bread



MAIN COURSES

Roast Topside of Beef

Yorkshire Pudding, Roast Potatoes & Gravy

Roast Breast of Turkey

Cranberry & Orange Stuffing, Sausage & Bacon Roll, Roast Potatoes, Gravy

Roast Loin of Pork

Sage & Apricot Stuffing, Apple Sauce, Roast Potatoes, Gravy

Claret Beef with Herb Dumpling & Creamed Chive Potato

Tender Braised Steak

Chicken Veronique

Golden Supreme of Chicken, Cream & Grape Sauce, Sauté Potatoes

Chicken Chasseur

Golden Supreme of Chicken, Wine, Tomato & Mushroom Sauce, Sauté Potatoes

Speciality Sausages with Pommes Puree

A variety of flavours to choose from, served with Buttery Creamed Potato & Onion Gravy

Citrus Crusted Fillet of Salmon

Orange, Lemon & Lime Sauce, New Potatoes

Roasted Pesto Cod Loin

Sweet Potato Puree, Pesto & Olive Oil Dressing

(V) Asparagus, Pea & Broad Bean Lasagne

Topped with Creamy Mozzarella & Parmesan, Dressed Salad

(V) Vegetable & Chickpea Tagine

Aromatic Moroccan Spices, Pilau Rice, Dressed Peppery Leaves

(V) Roasted Mediterranean Vegetable Filo Pillow

Fresh Tomato & Basil Sauce, Sweet Potato Puree

(V) Penne Pasta with Spinach, Dolcelatte & Chestnut Mushroom Sauce

Parmesan Shavings, Dressed Leaves

DESSERTS

Bramley Apple Pie with Clotted Cream

Fresh Fruit Pavlova with Forrest Berry Sauce

Seasonal Fresh Fruits and Berries in a Meringue Base with
Chantilly Cream with Vanilla

Tart au Citron

Sweet Pastry Base with a Tangy Lemon Cream,
thickly Whipped Devon Cream

Profiteroles with Belgian Chocolate Sauce

Choux Pastry Puffs filled with Chantilly Cream & Drizzled with
Belgian Chocolate Sauce

Banoffee Pie

Sweet Pastry Base topped with Banana Caramel, Sliced Bananas &
Vanilla Cream. Shaved Chocolate

White Chocolate & Lime Cheesecake

Crisp Biscuit Base, Rich White Chocolate & Mascarpone Cheese
laced with Fresh Lime, shaved White Chocolate

Strawberry Tower

Fresh Strawberries, Clotted Cream and Shortbread Disks layered
into a tower dusted with Snow

Freshly Brewed Coffee & Tea with Mints £2.60pp



WEDDING BREAKFAST
MENU NUMBER TWO - £ 47 per person

STARTERS

Freshly Made Soup

Please select one option:- Cream of Asparagus with Crème Fraiche, French Onion with Parmesan Crouton, Broccoli & Stilton with Cheese Crouton, Cream of Watercress with Crème Fraiche, Pea & Ham with Herb Crème Fraiche

Rillets of Salmon

A course pate of Smoked & Fresh Salmon served with Grainy Mustard Cream & Rye Bread

Platter of Smoked Salmon

Gently folded thinly sliced Salmon from the Dartmouth Smokehouse, Marinated Cucumber, Horseradish Cream, Lemon Wedges & Rye Bread

Chicken & Pork Terrine

Beautifully layered Terrine served with Jail Ale Chutney, Dressed Leaves & Confect Bread

Smoked Chicken & Orange Salad

Tender Chicken from the Dartmouth Smokehouse, Leaves with a Spiced Orange Dressing

Carpaccio of Melons with Parma Ham

Thinly sliced Honeydew & Cantelope Melons arranged as a pretty rosette with a centre of Parma Ham, dressed with a light Ginger Syrup

Classic Prawn Cocktail

King Prawns, Marie Rose Sauce, lightly buttered Wholemeal Bread

Wild Mushroom Parcel

Filo pastry with creamy filling, leaves and Garlic Dressing

Herb Crostini with Tomato & Mozzarella

Fresh Basil & Balsamic Reduction



MAIN COURSES

Braised Rump of Lamb set on Sweet Potato & Herb Puree

Finished with a Redcurrant & Port Reduction

Lavender Chicken

Golden Supreme of Corn Fed Chicken marinated in Lavender, finished with a Honey & Lavender

Jus set on Crushed Potatoes

Pan Fried Corn Fed Fillet of Chicken with Orange, Rosemary & Balsamic Sauce,

Served on Potato Rosti

Somerset Pan Fried Pork Fillet

Grainy Mustard & Cider Sauce, served with Caramelized Apples &
Sauté Potatoes

Claret Beef Olives

Tender sliced Beef rolled around a Julienne of Vegetables, blanketed with a Rich Red Wine Sauce
served on Dauphinoise Potatoes

Roulade of Plaice

Filled with a Scallop & Crab Mousse finished with a White Wine Veloute
& buttered New Potato

(V) Roasted Trio of Vegetables

1/2 Pepper filled with Spiced Rice, Whole Field Mushroom with Walnut & Stilton Crumb,
Whole Beef Tomato with Mozzarella, Basil & Sun Dried Tomato,
all nestled on Aromatic Pilau Rice

(V) Creamy Watercress & Blue Cheese Pasta

With Grilled Fennel & Dressed Leaves

(V) Roasted Balsamic & Mixed Pepper Risotto

With Brie & Basil



DESSERTS

Raspberry Parfait with Fresh Raspberries

Chantilly Cream & Raspberry Sauce

Pear Tart Titin

With Clotted Cream

Rich Chocolate Torte with Cappuccino Veloute

& Sour Cherries

Lemon, Raspberry & Ginger Cheesecake Sundae

Served in glasses (contains Hazelnuts)

Chocolate & Cointreau Mousse

Served in a glass with Sweet Almond Biscuits

Lemon Verbena Crème Brule

Brioche & Apricot Pudding

With Crème Anglaise & Mango Salsa

Freshly Brewed Coffee & Tea with Mints included



WEDDING BREAKFAST

MENU NUMBER THREE - £ 59 per person

STARTERS

Chilled Watermelon & Strawberry Soup Garnished with Mint

Melon Cocktail

Galia Melon filled with Strawberries & Blueberries, laced with Fraise Liquor

Smoked Duck & Clementine Salad

Breast of Duck from the Dartmouth Smokehouse, laid on Peppery Leaves
With Orange & Balsamic Dressing

Poached Pear, Proscuttio, Raisin Jam & Mulled Wine Sorbet

Gravadlax pickled in house with Finest Vodka,
Mustard & dill Sauce,

Pan Fried Scallops with Pea Puree & Smoked Bacon Veloute

Asparagus & Chervil Risotto

With Shaved Parmesan

Mushroom & Cognac Crepes with Lemon Dressed Herbs



MAIN COURSES

Rack of Lavender Lamb

Finest Lamb en-crusted with Lavender crumb, served with a
Honey & Lavender Jus & Dauphinoise Potatoes

Beef Wellington

Beautiful Fillet of Beef, Moist Mushroom Duxelle encased in a buttery Flaky Pastry
served with Madeira Gravy & Fondant Potatoes

Pan Roasted Breast of Duck

Served perfectly Pink with Blackcurrant & Mustard Creamed Potato,
Honey Roast Parsnips, Rockette Leaves, Thyme Jus

Breast of Pheasant in Pancetta

Caramelized Shallots & Chateau Potatoes, Orange & Juniper Jus

Roast Fillet of Venison

With Bitter Chocolate & Plum Sauce, Fondant Potatoes

Lemon Sole with Sauce Vierge

Served with Olive Crushed Potatoes

Sea Bass with Pepper Sauce,

Citrus Pilaf & Braised Endive

Lobster Salad

Lobster Tails set on Lobster, Coriander & Potato Crush, finished with Grapefruit Butter

(V) Aubergine Timbales with Goats Cheese

Served with Dressed Spinach & Basil Leaves, finished with Toasted Pine Nuts

(V) Artichoke with Risotto Bianco

Finished with Parmesan Shavings



DESSERTS

Caramel Panna Cotta with Caramelized Pineapple

Chocolate & Mint Marquise,
Peppermint Cream

Banana & Praline Parfait,
Caramelized Bananas

Fresh Fruit Skewers
With Lavender Cream

Assiette of Desserts
Chocolate Brownie, Lemon Syllabub, Strawberry Ice Cream

Milk Chocolate & Apricot Torte,
Apricot Puree, Apricot Ice Cream

Assiette of West Country Cheeses,
Fruits, Crackers & Breads

Freshly Brewed Coffee & Tea with Fudge Included



DRESSED BUFFET MENU

£ 38.50 per person

At this buffet you will experience the elegance that comes with the practice of dressing whole joints of Meat and Fish for presentation by the Chef at your buffet table.

A typical selection for a dressed buffet

Two starters chosen from Menu selection No. 1

Main Buffet Selection

Whole Dressed Poached Salmon Laid on Water Cress

Roast Topside of Beef with a Mustard & Black Pepper Crust

Roast Saddle of Local Turkey with Cranberry Stuffing

Roast Gammon on the Bone with Honey & Mustard Glaze

Selection of Vegetarian Flans

(v) Homity Pie

Mozzarella/Tomato/Basil & Olive Salad

Mixed Leaf Salad, Garlic Pasta, Spiced Rice, Coleslaw, Waldorf Salad

Tomato & Cucumber with Mint Dressing, Beetroot & Onion, Potato & Chive Salad,

Hot Buttered New Potatoes

Desserts

Two Desserts chosen from Menu selection No. 1

Freshly Brewed Coffee & Tea with Mints £2.60 per person

COLD FORK BUFFET

£ 27.50 per person

Platters of sliced cold meats including; Topside of Beef, Turkey Breast, Honey & Cider Roast Gammon, Selection of Vegetarian Quiches, (v) Homity Pie, Eggs Mayonnaise, Hot New Potatoes, Mixed Leaf Salad, Potato Salad, Tomato & Cucumber Salad, Coleslaw, Spiced Rice Salad, Garlic Pasta Salad, Waldorf Salad

Desserts

Select two desserts from menu number one

Freshly Brewed Coffee & Tea with Mints £ 2.60 per Guest

There are many variations that can be made to this buffet, you could for instance include more fish dishes, i.e. Smoked Salmon, Crevettes, Sweet Chilli Crayfish Tails or perhaps more vegetarian dishes, this can all be arranged with possible increases in prices.

HOT FORK BUFFET MENU

£ 27.50 per person

Please make a selection of Three 'Meat' Dishes and one or two Vegetarian Dishes, Mixed Salads; Potatoes & Rice will be included.

Chicken Curry, Chicken Fricassee, Chicken Sweet & Sour

Claret Beef with Herb Dumplings, Beef Curry, Beef Bourguignon, Chilli con Carne,

Cottage Pie (potato topping), Steak & Ale Pie (pastry topping), Beef Lasagne

Cod Loin with White Wine & Cream Sauce, Luxury Fish Pie (potato topping)

Pork Sweet & Sour

Vegetarian Dishes : - (v) Vegetable Curry, (v) Vegetable Tagine, (v) Vegetable Lasagne,

(v) Macaroni Cheese, (v) Mixed Bean Chilli, (v) Vegetables Sweet & Sour

Desserts

Please Select two desserts from menu number one

Freshly Brewed Coffee & Tea with mints £ 2.60 per person

BARBEQUE MENU

£ 26.50 per person for this example

This is an example menu for a barbecue, the selection can vary tremendously, you can have a very simple or a very elaborate menu, this one is very popular. Barbecues are not the easiest option, they are very weather dependant, but offer a very informal and enjoyable alternative even if the weather is not all you dreamed of your guests can enter the BBQ area without getting wet via the main Function Suite.

**Fine Herb Sausages from our Butcher, Marinated Chicken Portions,
Rump Steaks, ¼ lb Steak Burgers, Sticky Pork Ribs /Pulled Pork in BBQ Sauce,
Vegetable Kebabs, Corn on the Cob, Jacket Potatoes,
BBQ or Chilli Beans**

Selection of Salads to include; Green Leaf, Tomato & Cucumber, Beetroot & Onion, Coleslaw, Potato Salad, Waldorf, Spicy Rice, Garlic Pasta, Dressings and Sauces

French Bread & Butter

Select Two Desserts from Menu No. 1



HOG ROAST BUFFET (MAIN MEAL)

Our Terrace has been extended to incorporate more hard-standing for guests during a Hog Roast or BBQ

This option can be served for formal dining equally as well as informal, guests can access the covered Hog Roast area from the function suite without encountering the inclement British Weather.

Enjoy the theatre of our Hog Roast, served with the same salad selection as for the BBQ. With or without a dessert

EVENING HOG ROAST

Perfect for large gatherings, providing a substantial evening treat for guests.

Prices for the Hog Roasts depend on numbers attending and will be decided on booking

FINGER/FORK BUFFET MENU

This example = £ 15.50pp

Selection of Sandwiches with a variety of fillings including:

Roast Beef & Horseradish & Peppery Leaves, Roast Turkey & Cranberry, Ham & Grainy Mustard with Rocket, Cheese & Tomato, Cheese & Chutney, Egg & Cress Mayonnaise, Tuna & Cucumber

Variety of Tortilla Wraps

Brie/Grape/Rocket, Honeyed Chilli Chicken, Creamy Cheese & Spring Onion, Prawn with Marie Rose Sauce and Peppered Leaves

Hot Spicy Chicken Fillets

With dips of Salsa, Sour Cream & Chive, BBQ

Hot Spicy Potato Wedges & Potato Fries

With Dips of Sweet Thai Chilli, Lemon Mayonnaise, Tomato Sauce

Hot Focaccia Pizzas with both Meat & Vegetarian Toppings

i.e. Mixed Meat Feast, Spicy Chicken & Sweetcorn, Ham/Pineapple, Mixed Cheese & Grape, Mixed Vegetables

Cocktail Sausages/Sausage Rolls

Hot Cocktail Cornish & Potato/Cheese Pasties

Sesame Seed Salmon Skewers with Sweet chilli Dip

Cajun Chicken Skewers with Lime Dip

Course Pork Pate cutting board with French Bread & Chutney

Westcountry Cheeseboard with Grapes & Crackers

Vegetarian Platters of Quiche, Vol-au-vents & Cheese Puffs

Crudities with Dips

Cherry Tomatoes, Cucumber, Carrot, Peppers

Crisps

BREAD & CHEESE OPTION

£11.25 per person

Sometimes a full Finger Buffet may be more than required, perhaps you are having a fairly late Wedding Breakfast but have more guests joining you for your

The following selection of food will be included in your buffet. We will discuss with you the ratio of foods to suite your guests.

Platters of West Country Cheeses complimented with Grapes, Celery & Salad

Includes: West Country Cheddar, St. Endellion Brie, Cornish Yarg, Applewood Smoked Cheddar, Cornish Blue, Stilton

Baskets of Bread

Includes: Farmhouse, Granary, Wholemeal, Fruit & Nut, Sesame Bloomer, Poppy Seed Bloomer, Carrot & Orange, Walnut, Pumpkin, Tiger

Baskets of Crackers & Butters

Dishes of Chutneys & Pickles

PLOUGHMANS SUPPER

£ 13.25 PER PERSON

**Add Platters of Sliced Cold Meats to the above Bread & Cheese Option and
Create your own Ploughmans Supper**

OTHER OPTIONS FOR EVENING FOOD

PLATTERS OF FINGER FOOD

£38 per platter

Large Platters of mixed finger foods including Sandwiches, Quiches, Gala Pie, Sausage Rolls, Cheese Puffs, Vol au Vents, Chicken Drumsticks, Crisps

These platters will easily enough to cater for 15-20 guests, they are normally placed at various intervals around the function room itself

BOWLS OF SPICY WEDGES OR CHIPS

£ 12 Per Bowl

CHIP CONES

£ 1.50 Per Cone

BACON BAPS

£ 2.70 Per Bap

LARGE PASTIES

From £ 3.75 – 5.75 per pasty depending on variety

LAVENDER HOUSE ICE CREAM PARLOUR

A Delicious assortment of Langage Farm Ice Cream served from our portable Ice Cream Freezer, supplied with waffle cones & toppings. Normally charged per 2 scoop cone served at £ 2.50

LAVENDER HOUSE;- TERMS & CONDITIONS

1. Upon the booking of the Hotel the Client will pay a deposit of £450, regrettably this is non-refundable in the event of a cancellation and we strongly recommend you take out a wedding insurance. The Hotel reserves the right to take an alternative booking should the deposit not be forthcoming within a three week period of the booking being taken.
A further payment of £650 for mid-week weddings, and £1550 for Saturday weddings, is required six months prior to the date of the Wedding.
2. The Client will be responsible for the allocation of all bedrooms with-in the Hotel unless the Hotel is advised otherwise. The Client should make their guests aware that bedroom accommodation is not available until mid-day unless previous arrangements have been made. All overnight accommodation will be paid for by the Clients guests unless the Hotel is advised otherwise, the client will become responsible for any unpaid bills relating to these rooms.
3. The Client is advised to make an appointment to discuss the details of the Wedding six months prior to the date, using this information a Budget Quotation will be prepared with an estimated cost of the Wedding.
We are happy to oblige in taking stage payments from the Client, the monies would be refundable in the unfortunate event of a cancellation within the guideline structure below. The balance owing for the Wedding is payable on or before departure from the venue after the Wedding.
4. Cancellation charges:-

Booking Date	Deposit is non-refundable
6 - 3 months prior	35% of the estimated cost is payable
3 – 1 month prior	50% of the estimated cost is payable
1month – 1 week prior	75% of the estimated cost is payable
Less than 1 week	100% of the estimated cost is payable Less the estimated cost of alcohol for the Event.
5. The Client or and appointed person **must be responsible** for any belongings brought into the Hotel, for example, gifts & cards, cake, cake stands, decorations, flowers or any other personal property, the **Hotel cannot be held responsible** for loss of any items left unattended.
6. The Client will be held responsible for any unacceptable damage or theft occurring to the Hotel building, fixtures and fittings.
7. Should in the unfortunate circumstances an item of produce on the chosen Menu not be available, the Hotel reserves the right to make a substitute in this instance..
8. All prices included Value Added Tax at the current rate of 20%, this is subject to alteration without notice should the current rate differ.