

Coast & Country Dining

Ivybridge, Devon



2025

Time: TBC

Address: TBC

Covers: TBC

Menu selector

1 course from £25, two courses from £40, three courses from £51. Please send us your choices for a detailed costing or let us know your budget, number of courses & number of guests.

(Prices are based on selection, number of guests, number of choices per course & number of courses. This list is not exhaustive, if there are further options you would like to discuss please get in touch or have a look at our

website <https://coastandcountrydining.co.uk/event-dining>).

info@coastandcountrydining.co.uk

Canapes from £8pp

Devon crab arancini
'Caprese' skewers
Hot honey chorizo
Olive crostini, crispy ham
Devon crab mayonnaise tartlet, confit tomato & avocado
Rare roast Dexter beef fillet Yorkshire pudding
Hot smoked salmon blinis, horseradish creme fraiche
Confit Creedy Carver duck Bao bun, plum sauce & spring onion (gF)
Korean gochujang & sesame chicken skewers
Lemon sole soft taco, Pico di gallo, lime & coriander
Salcombe meat company beef sliders
Crispy Sharpham brie, onion chutney (v)
Kedgerie arancini, coriander & mango chutney (gF)
Confit free range pork belly, 'katsu' style
Crispy chicken & vegetable gyozas(vG), hoisin dip
Anchovy & grilled heritage tomato crostini
Chestnut mushroom, spinach & truffle arancini (vG)(gF)
Roasted pepper polenta, feta & onion marmalade (gF)(v)(vGo)
Crispy King prawns, lemon & Sriracha cocktail dip
Selection of breads, butter, oil & balsamic

(gF) Gluten free (gFo) Gluten free available on request (v) vegetarian (vO) vegetarian option available on request (vG) Vegan
(vGo) vegan option available on request

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Starters from £15pp

West country Dexter beef carpaccio, horseradish mascarpone, watercress & Parmesan

Smoked chicken Caesar salad, parmesan & croutons

Devon crab gnocchi, brown crab gnocchi, dressed crab, roasted vine cherry tomato

Roasted pumpkin gnocchi, spinach, toasted pine nuts & whipped gorgonzola

'Panzanella' garlic croutons, anchovies, olives & tomato

Slow cooked venison raviolo, kale & creamed horseradish (when in season)

Crispy pumpkin tortellini, chestnut mushroom & roasted leek (when in season)

Pressed pork belly, apple, chard & sherry vinegar dressing

Soup (various flavours available, please see Website for selection)(v)(gFo)

Slow cooked Korean BBQ style pork belly, pineapple relish

Trio of seafood- Mini prawn cocktail, dressed Devon crab & avocado, Anchovy & heritage tomato

sourdough toast

Sharpham's goats cheese & spinach polenta, pickled walnut relish (v)(gF)

Bruleed chicken liver parfait, onion jam & toast

Crispy squid salad, Asian slaw, passionfruit & chilli dressing

Garlic chestnut mushrooms, white wine & toasted sourdough (gFo)(v)

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Main courses from £25pp

Chicken breast, Parma ham & red pesto 'Wellington', roasted tomato & smoked garlic
basil

Slow cooked Dexter beef brisket rigatoni, tomato, basil & parmesan (gFo)

Herb crusted pork fillet, baby vegetables, Parmesan polenta, red wine sauce, apple & fennel puree

Smoked chicken (or halloumi(v)), spinach & sunblush tomato gnocchi, whipped feta & fresh basil(gFo)

Slow cooked free range pork shoulder cannelloni, salsa verde crust & tomato sauce

Pan roasted Cornish hake, chive mash, buttered spinach & tenderstem, 'Moules mariniere' sauce (gF)

Roasted honey & balsamic duck breast, confit leg, mushroom & spinach fregola

Smoked haddock, spinach & parmesan risotto, walnut pesto & poached egg (gF)(Add Brixham scallops to the
top for a surcharge)

Fillet of beef Wellington, carrot & brown butter puree, port roasted shallots & bearnaise sauce

Roasted Creedy carver chicken breast, indian spiced confit leg, leek bhaji & sweet potato 'chana masala'

Roasted best end rack of lamb, slow cooked shank pithivier, pea puree, glazed carrots & red wine sauce

Cod loin wrapped in pancetta, tenderstem & roasted tomato dressing(gF)

Thai style Brixham fish cakes, edamame, kimchi, pickled ginger & Asian coleslaw (gF)

Pan roasted Brixham hake, dauphinoise, charred tenderstem & red wine sauce (gF)

Sides

Rocket & parmesan salad(gF)

Lemon & fresh herb quinoa(gF)

Roasted Mediterranean vegetables(gF)

Vine tomato & mozzarella salad(gF)

Olive oil, balsamic & warm breads (gFo)

'Millionaires' fries, smoked bacon, parmesan & truffle oil(gF)

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Puddings £11pp

Chocolate, caramel & peanut cheesecake, toffee sauce (gFo)
Salt caramel panna cotta, honeycomb, berries
Lemon shortbread, whipped mascarpone, fresh fruit
White chocolate & passion fruit cheesecake, prosecco(gFo)
Lime zabaglione, chocolate sauce & gingerbread(gFo)
Triple Belgian chocolate brownie, vanilla ice cream(gFo)
Sticky toffee sundae, caramel sauce & clotted cream(gFo)
'Tiramisu' choux buns, pistachio praline
English strawberry shortcake (when in season)

Cheese course from £14pp

West Country &/or French cheeses (dependent on preference)
Served with crackers, chutney & fruit

Costs

Canapes from £8 per person	£dependent on selection
Starters from £15 per person	£dependent on selection
Main course & sides from £25 per person	£dependent on selection
Pudding from £11 per person	£dependent on selection
Cheese course from £14pp	£dependent on selection
Waiting staff x1	£75

Grand total	£ Final total dependent on selections
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