



2024
FINGER BUFFET CHOICE

**ALL OF OUR BUFFETS HAVE A SELECTION OF COCKTAIL SANDWICHES
THEN CHOOSE FROM THE FOLLOWING**

ANY 5 ITEMS £19.00 / 7 ITEMS £22.95 / 9 ITEMS £25.50

Baked Cajun Spiced Chicken Wings with Sour Cream Dip
Cheese and Pineapple
Crab Cakes
Pizza Triangles
Salt & Pepper Potato Wedges
Pear Walnut & Blue Cheese Tartlets
Vegetable Samosas
Breaded Mushrooms
Vegetable Spring Rolls
Cheese and Onion Quiche
Cocktail Sausages
Vegetable Crudities with a selection of dips

ADD ANY 2 ITEMS BELOW £8.00 / 4 ITEMS £12.00

Deep Fried Goujons of Plaice with Tartare Sauce
Homemade Scotch Eggs
King Prawns in Filo Pastry
Deep fried Scampi with Tartare Sauce
Chicken Liver Pate-en-crouete
Smoked Salmon Roulade

CARVED MEAT BUFFET BANQUETS

CARVED MEAT BUFFET MENU 1 PRICED AT £40.00 PER PERSON

Smooth Chicken Liver Parfait with Plum Chutney & Melba Toast
Fan of Melon with a Mixed Berry Compote
Fresh Cream of Tomato & Basil Soup

Sliced Ham, Beef and Turkey
Baked Jacket Potatoes with Butter
Selection of Seasonal Salads
Tomato* Cucumber* Pasta * Waldorf * Coleslaw * Nicoise * Potato

Fresh Fruit Salad with Devon Clotted Cream
Profiteroles filled with Chantilly Cream and served with a
Hot Belgian Chocolate Sauce

Coffee and Mints

CARVED MEAT BUFFET MENU 2 PRICED AT £43.00 PER PERSON

Carved Melon with Passion Fruit Sorbet
Classic Prawn Cocktail with Brown Bread
Fresh Cream of Tomato & Basil Soup

Decorated Totnes Ham
Prime Rare Roast Sirloin of Beef
Devonshire Turkey
Medallions of Poached Salmon
Selection of Seasonal Salads
Tomato*Cucumber*Pasta * Waldorf * Coleslaw * Nicoise * Potato
Parsley New Potatoes

Fresh Fruit Salad with Devonshire Clotted Cream
Fresh Strawberry Gateau served with Devonshire Cream
Profiteroles filled with Crème Chantilly and served with
Hot Belgian Chocolate Sauce

Coffee and Mints

CARVED MEAT BUFFET 3 PRICED AT £48.00 PER PERSON

Prawn and Brixham Crab Gateau
Quenelles of Melon with Mixed Berry Compote
Duck Liver Parfait with Melba Toast and Orange Chutney
Fresh Cream of Tomato Soup

Decorated Salmon Mayonnaise
Decorated Prime Rare Roast Sirloin of Devon Beef
Decorated Turkey
Decorated Totnes Ham
Assorted Continental Salami's
Selection of Seasonal Salads
Tomato* Cucumber * Waldorf * Coleslaw * Nicoise * Potato
Parsley New Potatoes

Strawberry and White Chocolate Cheesecake
Cream filled Profiteroles
Vanilla Crème Brulee
Chocolate Truffle Cake
Assorted Cheeses with Biscuits and Celery

Coffee with Mints

HOT AND COLD BUFFET MENU PRICED AT £46.00 PER PERSON

Smoked Trout Pâté with Melba Toast
Chicken, Wild Mushroom & Asparagus Terrine with a Red Pepper Coulis
Fan of Melon with Peppered Strawberries
Homemade Cream of Mushroom and Whole Grain Mustard Soup

Seafood Mornay
Curried Chicken with Pilaf Rice
Beef Stroganoff
Turkey a la King
Selection of Seasonal and Mixed Salads
Indienne * Waldorf * Coleslaw * Nicoise * Potato
Parsley New Potatoes

Meringue Vacherin with Fresh Cream and Strawberries
Black Forest Gateau
Selection of Local Cheeses with Biscuits

Coffee and Mints

HOT BANQUETS

MENU A PRICED AT £38.00

Chef's homemade Tomato and Basil Soup

XXXXX

Honey and Orange Glazed Loin of Pork
Served with Apple Puree, Thyme Stuffing and
Cider Jus

Selection of fresh Vegetables and Potatoes

XXXXX

Cream Filled Profiteroles Coated with a
Hot Belgian Chocolate Sauce

XXXXX

Fresh Filtered Coffee and Mints

MENU B PRICED AT £41.00

Classic Prawn Cocktail
Served with Brown Bread and Butter

XXXXX

Freshly Roasted Devon Turkey
Accompanied with Bacon and Chipolata Roll,
Fresh Cranberry Sauce and Sherry Jus

Selection of fresh Vegetables and Potatoes

XXXXX

Vacherin of Meringue with Fresh Cream
And Raspberries

XXXXX

Fresh Filtered Coffee and Mints

MENU C PRICED AT £42.00

Chef's Homemade Cream of Leek and Potato Soup
With a Hint of Nutmeg

XXXXX

Oven Roasted Crediton Chicken Breast
Served with Bacon and Chipolata Roll,
Sage and Onion Stuffing, Natural Pan Gravy

Selection of fresh Vegetables and Potatoes

XXXXX

Choux Swans filled with Crème Chantilly, Strawberries,
Finished with a Rich, Dark Belgian Chocolate Sauce

XXXXX

Fresh Filtered Coffee and Mints

MENU D PRICED AT £45.00

Smooth Chicken Liver and Brandy Parfait
Plum Chutney and Melba Toast

XXXXX

Herb Roasted Rump of Lamb
Served with Baked Tomato and Rosemary and Redcurrant Jus

Selection of fresh Vegetables and Potatoes

XXXXX

Strawberry and White Chocolate Cheesecake
Served with a Vanilla sauce

XXXXX

Fresh Filtered Coffee and Mints

MENU E PRICED AT £47.00

Fan of Chilled Melon
Mixed Berry Compote and Mango Coulis

XXXXX

Prime Roasted Sirloin of Devon Beef
Accompanied with a Yorkshire Pudding and
Red Wine Sauce

Selection of fresh Vegetables and Potatoes

XXXXX

Rich Belgian Chocolate Mousse
With Coffee Bean Sauce

XXXXX

Fresh Filtered Coffee and Mints

MENU F PRICED AT £49.00

Smoked Salmon, Prawn and Cream Cheese Roulade
Mixed Leaf Salad, Citrus and Dill Dressing

XXXXX

Chef's Homemade Broccoli and Almond Soup

XXXXX

Oven Roasted Breast of Chicken
Served with a Red Wine, Bacon and
Shallot Sauce

Selection of fresh Vegetables and Potatoes

XXXXX

Vanilla Crème Brulee
Served with Shortbread Biscuit

XXXXX

Fresh Filtered Coffee and Mints

MENU G PRICED AT £50.00

Quenelles of Melon Wrapped in Parma Ham
Drizzled with a Mango and Black Pepper Coulis

XXXXX

Chef's Homemade Tomato and Basil Soup

XXXXX

Supreme of Chicken wrapped in Smoked Bacon
Finished with a Wild Mushroom and Madeira Cream Sauce

Selection of fresh Vegetables and Potatoes

XXXXX

Black Forrest Gateau with Clotted Cream

XXXXX

Fresh Filtered Coffee and Mints

MENU H PRICED AT £51.00

Duck Liver and Brandy Parfait
Kumquat Chutney and Melba Toast

XXXXX

Chef's Homemade Wild Mushroom and Port Soup

XXXXX

Roast Tenderloin of Pork, Wrapped in Cabbage and Bacon,
Port and Stilton Cream Sauce

Selection of fresh Vegetables and Potatoes

XXXXX

Trio of Chocolate Terrine
With a Vanilla Bean Sauce

XXXXX

Fresh Filtered Coffee and Mints

MENU I PRICED AT £51.00

Chef's Homemade Broccoli and Brie Soup

XXXXX

Poached Fillet of Plaice stuffed with a Mushroom Mousse
Coated with a White Wine and Chive Cream Sauce

XXXXX

Pan Roasted Supreme of Creedy Carver Duck (Served Pink)
Wild Mushroom, Port Wine and Black Cherry Jus

Selection of fresh Vegetables and Potatoes

XXXXX

Mixed Berry Vacherin with Fresh Cream
and Raspberry Coulis

XXXXX

Fresh Filtered Coffee and Mints

MENU J PRICED AT £55.00

Chef's Homemade Roasted Red Pepper Soup

XXXXX

Medallion of Salmon with Poached Leeks
Coated with a Saffron Cream

XXXXX

Herb Crusted Best End of Lamb
Ratatouille stuffed Tomato, Rosemary and Redcurrant Sauce

Selection of fresh Vegetables and Potatoes

XXXXX

Crisp Brandy Snap Basket filled with Fresh Fruit
and Vanilla Ice Cream

XXXXX

Fresh Filtered Coffee and Mints

MENU K PRICED AT £56.00

Chicken, Asparagus and Wild Mushroom Terrine
Served with a Red Pepper Coulis

XXXXX

Poached Fillet of Torbay Sole filled with Baby Leaf Spinach
coated with a Prawn and Brandy Cream

XXXXX

Prime Roasted Sirloin of Devon Beef
Served with a Rioja Wine, Bacon and Shallot Sauce

Selection of fresh Vegetables and Potatoes

XXXXX

Vanilla Pannacotta with Fresh Raspberries

XXXXX

Fresh Filtered Coffee and Mints

MENU L PRICED AT £56.00

Salmon and Prawn Terrine
Lemon and Chervil infused Oil

XXXXX

Chef's Homemade Cream of Asparagus Soup

XXXXX

Lime infused Breast of Guinea Fowl,
Pot Roasted Leg, Wild Mushrooms and Button Onions

Selection of fresh Vegetables and Potatoes

XXXXX

Chocolate Marquis
Orange and Brandy Sauce

XXXXX

Fresh Filtered Coffee and Mints

MENU M PRICED AT £60.00

Chef's Homemade White Onion and Wholegrain Mustard Soup
xxxxx

Poached Fillet of Torbay Sole filled with Asparagus
coated with a Saffron and Sherry Cream Sauce
xxxxx

Fillet of Devon Beef Rossini
Topped with Foie Gras
served on a Buttered Croute finished with a
Truffle and Madeira Jus

Selection of fresh Vegetables and Potatoes
xxxxx

Fresh Strawberries served in a Tuile Basket with Clotted Cream
xxxxx

Fresh Filtered Coffee and Mints

MENU N PRICED AT £65.00

Salmon and Sole Terrine
Lime and Dill Dressing
xxxxx

Chef' Homemade Cream of Leek and Potato Soup
with a hint of Nutmeg
xxxxx

Individual Fillet of Beef Wellington
Cabernet Sauvignon Jus

Selection of fresh Vegetables and Potatoes
xxxxx

Rich Chocolate Truffle Cake
xxxxx

Fresh Filtered Coffee and Mints

MENU O PRICED AT £69.00

Trio of Duck Terrine
(Duck Foie Gras, Duck Liver and Duck Confit)
Red Onion Marmalade and Toasted Brioche
xxxxx

Poached Fillet of Torbay Sole with a Lobster Mousse
Champagne Cream
xxxxx

White Bean and Truffle Oil Soup
xxxxx

Medallions of Beef Fillet
Served with a Green, Pink Peppercorn
and Brandy Sauce

Selection of fresh Vegetables and Potatoes
xxxxx

Iced Chocolate and Honeycomb Parfait
Milk Chocolate Sauce
xxxxx

Fresh Filtered Coffee and Mints

Choice of Menu

The Menus featured here are our suggestions and give you an idea of the type of dishes and meals available. If you see any items that you would like to change, please feel free to create a meal just for you and we will give you a revised price, or if there are dishes that you don't see and would like us to prepare, again feel free to ask. For the main course we like this to be a set dish allowing us to give you the service we are renowned for (Excluding a vegetarian choice).

Vegetarians

Vegetarians and Vegans have always traditionally been well catered for at The Livermead House Hotel, provided with such delights as Mushroom Stroganoff, Vegetable Pancakes and various other dishes. We would ask you to confirm the number of Vegetarians when you confirm your final numbers one week prior to your event.