



## **FINGER BUFFET CHOICE**

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

ANY 5 ITEMS £14.50 / 7 ITEMS £17.00 / 9 ITEMS £19.00

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 £5.00 / 4 ITEMS £9.00

Deep Fried Goujons of Plaice with Tartare Sauce

Prawn Vol-au-vents

Homemade Scotch Eggs

King Prawns in Filo Pastry

Deep fried Scampi with Tartare Sauce

Chicken Liver Pate-en-croute

Smoked Salmon Roulade

## **CARVED MEAT BUFFET BANQUETS**

### **CARVED MEAT BUFFET MENU 1 PRICED AT £32.00 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

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

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

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Coffee and Mints

### **CARVED MEAT BUFFET MENU 2 PRICED AT £34.00 PER PERSON**

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

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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

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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

## **HOT AND COLD BUFFET MENU 1 PRICED AT £36.00 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

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

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Coffee and Mints

## **DECORATED CARVED MEAT BUFFET 2 PRICED AT £39.00 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

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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

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

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Coffee with Mints

## **HOT BANQUETS**

### **MENU A PRICED AT £29.50**

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 £31.00**

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 £32.00**

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 Fresh Cream and  
Strawberries finished with a Duo of Coulis

XXXXX

Fresh Filtered Coffee and Mints

**MENU D PRICED AT £35.00**

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 £37.00**

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 £38.00**

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 £39.00**

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 £40.00**

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 £40.00**

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 £44.00**

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 £45.00**

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 £45.00**

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 £49.95**

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 £54.00**

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 £59.00**

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.

### **Other Allergens**

We also cater for all 14 main allergens. For example Wheat ,Milk ,Nuts ,Soybeans ,Eggs ,Fish or Shellfish, etc. Please let us know of any special dietary requirements you may have so that we can accommodate each and everyone attending your event.