

# Events Menu 1



**Sweet Potato & Sage Soup**  
with locally baked granary bread

**Ham Butter**  
with toasted sourdough and pickled vegetables

**Smoked Mackerel Pate**  
with toasted rye bread

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**Chicken & Tarragon Ballotine**  
with Dauphinoise potatoes, greens and a light chicken sauce

**Wild Mushroom & Vegetable Cassoulet**  
with parsley and lemon crumb, dressed lettuce and warm sourdough focaccia

**Slow Cooked Belly Pork**  
with baked apple, savoy cabbage, mashed potato and garlic & honey sauce

**Thai Fish Curry**  
with Basmati rice and prawn crackers

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**Vanilla Pannacotta**  
with sable biscuit and fresh fruit

**Chocolate Brownie**  
with vanilla ice cream

**Bread & Butter Pudding**  
with custard

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**Coffee & Chocolate Mints**

**£30 per person**

# Event Menu 2



## Prosecco on Arrival

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## Chicken Liver Parfait

With red onion chutney and toasted brioche

## Smoked Salmon

shallots, capers, boiled egg and parsley

## Wild Mushroom Arancini

with garlic aioli, rocket and parmesan

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## Sorbet

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## Confit Duck Leg

With Dauphinoise potatoes, cavolo nero, beetroot puree and a redcurrant & port sauce.

## Pork Tenderloin

Pan fried, with carrot puree, charred hispi cabbage, crispy black pudding and a honey & garlic sauce

## Butternut Squash & Spinach Wellington

with cocotte potatoes, curly kale and a light curried sauce

## Crab & Samphire Linguine

with rocket and chilli

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## Dark Chocolate & Rum Torte

with chocolate sauce & clotted cream

## Sticky Toffee Pudding

with toffee sauce and vanilla ice cream

## Brown Sugar Custard Tart

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## Coffee & Truffles

£40 per person

# Event Menu 3



## Prosecco Kir Royale & Canape on Arrival

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### Pan Fried Pigeon Breast

with lamb's lettuce, burnt shallots and raspberry dressing

### Double Baked Goat's Cheese Souffle

with carpaccio of heritage beetroot and toasted walnuts

### Seared Brixham Scallop

with roasted cauliflower, samphire and curried butter

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### Grilled Whole Sole

with lemon and parsley butter, new potatoes and dressed salad.

### Braised Forerib of Beef

With fresh horseradish creamed potatoes, glazed carrots, asparagus and a rich red wine sauce

### Roast Rump of Lamb

with crispy potato terrine, aubergine puree, courgettes and a port & tomato jus

### Char Grilled King Oyster Mushroom

Tarragon gnocchi, fresh truffle and toasted pine nuts

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### Sorbet

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### Dark Chocolate Fondant

with cherry compote and clotted cream

### Citrus Tart

with fresh raspberries and raspberry sorbet

### West Country Cheeses

with chutneys

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### Coffee & Truffles

£55 per person

# A NIGHT FROM THE SMOKER



## Smoked BBQ Ribs

Quarter Smoked Chicken brined in Teignworthy Ale

## Hot Link Sausage Hot Dogs

with American mustard, crispy onions and pickle

## Slow Cooked Beef Brisket

## Smoked Baked Sweet Potato

with smoked bean chilli or BBQ pulled jackfruit  
topped with smoked Applewood Cheddar

## Sides

Mac 'n' Cheese - Smoked Garlic Butter Jacket - Rosemary Fries

Corn on the Cob - 'Cowboy' Beans - Slaw - Green Salad

Deep fried Frikkles (battered pickles)

## Sauces

BBQ Sauce - Homemade Chilli Jam - Hot American Mustard

Sour Cream & Chive - Smoked Garlic Aioli

Smoked Pineapple & Sweetcorn Salsa

£40 per person



## *Welcome to the Pottery by Night*

Following our successful event nights in 2023 we are delighted to open the Pottery by Night for private bookings, too.

With its captivating atmosphere in the evening, the Pottery by Night sets the perfect scene to celebrate any special event.

Our chefs have specially created a selection of menus covering a range of price points per person to suit a variety of budgets. There is no hidden cost for room hire, however, we respectfully request a minimum of 20 attendees per event, a minimum of 30 attendees is required for a Night from the Smoker.

To discuss a potential booking, availability or menus, please email  
[Christine.holmes@houseofmarbles.com](mailto:Christine.holmes@houseofmarbles.com)  
or phone 01626 831320 (option 1)

We look forward to hearing from you.

*Christine Holmes & The Old Pottery Team*