

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

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

Vanilla Pannacotta
with sable biscuit and fresh fruit

Chocolate Brownie
with vanilla ice cream

Bread & Butter Pudding
with custard

Coffee & Chocolate Mints

£30 per person

Event Menu 2



Prosecco on Arrival

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

Sorbet

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

Dark Chocolate & Rum Torte

with chocolate sauce & clotted cream

Sticky Toffee Pudding

with toffee sauce and vanilla ice cream

Brown Sugar Custard Tart

Coffee & Truffles

£40 per person

Event Menu 3



Prosecco Kir Royale & Canape on Arrival

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

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

Sorbet

Dark Chocolate Fondant

with cherry compote and clotted cream

Citrus Tart

with fresh raspberries and raspberry sorbet

West Country Cheeses

with chutneys

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
oldpottery@houseofmarbles.com
or phone 01626 831320 (option 1)

We look forward to hearing from you.

The Old Pottery Team