



Menus 2009

Menu 1

Starter

Home-made Soup with a crusty roll
Classic Prawn cocktail

Main Course

Roast Devon Beef
Roast Devon Chicken
Roast Devon Lamb

All served with Devon Roast potatoes, local seasonal vegetables and trimmings

Dessert

Profiteroles with home-made chocolate sauce
Sherry trifle

Tea/coffee and mints

Menu 2

Starter

Home-made soup

Pate

Lamb Koftas

Main Course

Roast Beef with Roast potatoes, local seasonal vegetables and trimmings

Lamb Cutlets with local seasonal vegetables

Chicken breast with BBQ sauce, served with garden salad and new potatoes

Mouth watering salmon salad

Dessert

Profiteroles with home-made chocolate sauce

Raspberry pavlova

Lemon meringue pie

Tea/coffee and mints

Menu 3

Starter

Combo Starter
Honey mustard Salad
Potato waves with a BBQ dip
Home-made soup

Main Course

Lamb Shank with seasonal Vegetables and new potatoes
Chicken curry with rice
Roast Pork with local seasonal vegetables and roast potatoes
Spaghetti Bolognese

Dessert

Strawberry gateau
Blackcurrant cheesecake
Profiteroles with home-made chocolate sauce
Caramelised oranges

Tea/coffee and mints

Menu 4

Starter

Breaded Mushrooms with a Sour cream and chive dip

Melon and port

Salmon and Boursin cheese

Home-made Soup

Main Course

Mouth watering Salmon with creamy leek sauce, new potatoes and vegetables

Half Roast chicken with Local Vegetables and new potatoes

8oz Sirloin steak with all the trimmings

Tenderloin pork with apple and cinnamon sauce with chunky chips and seasonal vegetables

Dessert

Black forest gateaux

Lemon meringue pie

Crème brulee

Sherry trifle

Tea/coffee and mints

Prices

Menu 1	£24.95
Menu 2	£29.95
Menu 3	£29.95
Menu 4	£34.95

All menus can be served with a glass of champagne and canapés, including vol au vents for an extra £6.00 per person.

A range of red, white and rose wines are available starting from £9.99 per bottle.

Contact:

Liam Armstrong
Hospitality Manager
M: 07525 800303
E: liam@crealy.co.uk

Adrian Culley
Deputy General Manager
T: 01395 233200
E: adrian@crealy.co.uk

www.crealy.co.uk