

THE Waterfront nt

PUB & DINING

Function Pack

2019

ALLERGEN INFORMATION

If you have any food or drink allergies or intolerances, please speak to a member of our team before placing your order. Our kitchen uses ingredients that may contain the 14 notifiable allergens – Cereals containing gluten, crustaceans, eggs, fish, peanuts, soya beans, milk, nuts, celery, mustard, sesame, sulphites, lupin and molluscs. Every effort is made to minimise the risk of cross-contamination of ingredients but this cannot be guaranteed.

THE Waterfront

PUB & DINING

Buffet Menu £12.95 per head

Choose three cold, two hot and one dessert option:

Cold Selection

Sandwich selection on white and granary

Cheddar and Tribute chutney • Ham, tomato and wholegrain mustard mayonnaise

Tuna and sweetcorn mayonnaise • Crispy kale, avocado, tomato and hummus

Ploughman's platter

Pork pie, honey roast ham, Brie, Cheddar, Devon blue and Tribute chutney

Mixed leaf salad

Cherry tomatoes, red onion, cucumber and house dressing

Mediterranean vegetable penne pasta

Hot Selection

Tempura vegetables and sweet chilli sauce

Battered cod goujons and tartar sauce

Chips

Desserts

Homemade cakes & biscuits

Chocolate brownie, lemon drizzle, and shortbread

Scones, jam and cream

THE Waterfront

PUB & DINING

Buffet Menu £17.95 per head

Choose – four cold, three hot and two dessert options

Cold Selection

Sandwich selection on white and granary

Cheddar and Tribute chutney • Ham, tomato and wholegrain mustard mayonnaise
Tuna and sweetcorn mayonnaise • Crispy kale, avocado, tomato and hummus

Meat platter

Honey roast ham, Parma ham, chorizo, pork pie, scotch egg, Tribute chutney

Mezze platter

Olives, feta, stuffed vine leaves, bread, oil and balsamic

Seafood platter

Shell on prawns, roll mops, smoked salmon, mackerel pate, sardines in basil oil, citrus crème fraîche

Moroccan cous cous

Mixed leaf salad

Cherry tomatoes, red onion, cucumber and house dressing.

Hot Selection

Tempura vegetables and sweet chilli sauce

Battered cod goujons and tartar sauce

Devon blue and caramelized red onion flatbreads

Roasted root vegetables

Chips

Desserts

Homemade cakes

Chocolate brownie and lemon drizzle

Vanilla cheesecake and shortbread

Cheeseboard

Smoked Cheddar, Brie, Devon blue, grapes, apple, savoury biscuits, Tribute chutney

Scones, jam and cream

Wedding Breakfast Choices
2 course £18.75 - 3 course £25

Soup of the day – homemade granary roll
Chicken liver and mushroom pâté – Tribute chutney, homemade bread
Greek salad

Fish and chips, mushy peas, tartar sauce
8oz homemade burger, Cheddar, brioche, bacon jam, onion rings, coleslaw, chips
Garlic, lemon and herb chicken burger, bacon, brioche, coleslaw, chips
Chicken, smoked bacon salad, honey and mustard dressing
Red pepper pesto linguini, cherry tomato, Parmesan

Sticky toffee pudding, toffee sauce, vanilla ice cream
Ice cream/sorbet sundae
Chocolate brownie, honeycomb ice cream



2 course £19.95 - 3 course £28.50

Avocado and prawn tian – dressed salad
Chicken liver and mushroom pâté – Tribute chutney, homemade bread
Devon blue, pear, walnut, honey, crostinis

Slow braised beef, red wine, heritage carrots, roast potatoes
Garlic, lemon and herb chicken supreme, tomato and chorizo cassoulet, parmentier potatoes
Mediterranean seabream, tomato and chorizo sauce, olives, new potatoes, greens
Sweet potato, spinach and lentil dahl, flat bread
Halloumi and quinoa salad, parmesan, lemon dressing

Cherry baked Alaska
Chocolate, banana and hazelnut parfait, shortbread
Honey and strawberry cheesecake

THE Waterfront

PUB & DINING

Optional extras

Selection of homemade bread and olives £4.50 per head

Cheeseboard £6 per head

Bucks fizz on arrival £4.75 per head

Mocktail on arrival £3 per head

Unlimited tea and coffee £2.50 per head

Table cloth hire per table of 4 £10

Exclusive use of our function room for FREE

Monday to Friday until 5pm

Friday from 5pm, all day Saturday and Sunday

with either wedding breakfast or £17.95 buffet with a minimum of 20 people

A room hire charge may be applicable for the £12.95 buffet or bookings under 20

Please speak to a member of our management team

Katie, Dean or Jamie for more information

To secure your booking we will require a non-refundable deposit of £100