

ocean  
– suite –  
Wedding Menu



## **A Stunning Venue**

**Ocean is truly the hidden gem on the East Devon Coast.**

**Your own perfect day, set against the beautiful backdrop of the stunning East Devon coastline, offering panoramic views across the estuary to South Devon and out to sea.**

**At Ocean we understand how important it is that your wedding day reflects your personality and vision. We are therefore delighted to be working with Lyme Bay Catering to provide a unique, tailored menu.**

**With a modern luxurious interior decor and dedicated wedding team, we guarantee that your day will be filled with beautiful memories for both you and your guests.**



## Reception Canapes:

Please choose FOUR

### Cold Selection

Pear and prosciutto skewers with rocket and parmesan cheese

Chicken liver pate & onion jam on toasted brioche

Fresh Lyme Bay crab with chilli, lime and coriander on focaccia toasts, micro herbs

Free range egg mayonnaise with chorizo vol au vent

Prawn cocktail vol au vents

Smoked mackerel pate on mini toasts with horseradish cream and micro herbs

Smoked salmon crostini with crème fraiche and dill

Mozzarella and tomato crostini with tapenade and basil (v)

Goat's cheese crostini with beetroot puree, harissa and toasted mixed seeds (v)

Mini savoury scones with soft goats cheese, fig and chives (v)

Mini tartlets with stilton, walnuts and breadcrumbs (v)

Mini tartlets with ham hock and pea

Smoked cheese straws with tomato chutney(v)

### Hot Selection

Welsh rarebit vol au vents with smoked bacon

Onion bhajis with mint and garlic raita

Thai style fish cakes with sweet chilli dip

Moroccan lamb and chickpea cakes with a Greek yoghurt and spicy harissa dip

Chorizo sausage, halloumi and olive tapas skewers, with a lemon & chilli oil

Pork and stilton cocktail sausages with wholegrain mustard dip

Chinese style duck pancake rolls with hoi sin sauce

Crispy Prawns with sweet and sour chilli dipping sauce

Homemade pork and chorizo sausage roll with a spicy harissa dip

Mini Yorkshire pudding with roast beef and horseradish cream

Pan fried mackerel with salsa verde

Mini Yorkshire pudding with garlic mushrooms (v)

Mini vegetable spring rolls with sweet chilli dip (v)

Fried potato skins with stilton, onion jam and chives(v)

Garlic mushroom vol au vents (v)

## Standing Starter Canapes:

Please choose SEVEN

### Cold Selection

Pear and prosciutto skewers with rocket and parmesan cheese

Chicken liver pate & onion jam on toasted brioche

Fresh Lyme Bay crab with chilli, lime and coriander on focaccia toasts, micro herbs

Free range egg mayonnaise with chorizo vol au vent

Prawn cocktail vol au vents

Smoked mackerel pate on mini toasts with horseradish cream and micro herbs

Smoked salmon crostini with crème fraiche and dill

Mozzarella and tomato crostini with tapenade and basil (v)

Goat's cheese crostini with beetroot puree, harissa and toasted mixed seeds (v)

Mini savoury scones with soft goats cheese, fig and chives (v)

Mini tartlets with stilton, walnuts and breadcrumbs (v)

Mini tartlets with ham hock and pea

Smoked cheese straws with tomato chutney(v)

### Hot Selection

Welsh rarebit vol au vents with smoked bacon

Onion bhajis with mint and garlic raita

Thai style fish cakes with sweet chilli dip

Moroccan lamb and chickpea cakes with a Greek yoghurt and spicy harissa dip

Chorizo sausage, halloumi and olive tapas skewers, with a lemon & chilli oil

Pork and stilton cocktail sausages with wholegrain mustard dip

Chinese style duck pancake rolls with hoi sin sauce

Crispy Prawns with sweet and sour chilli dipping sauce

Homemade pork and chorizo sausage roll with a spicy harissa dip

Mini Yorkshire pudding with roast beef and horseradish cream

Pan fried mackerel with salsa verde

Mini Yorkshire pudding with garlic mushrooms (v)

Mini vegetable spring rolls with sweet chilli dip (v)

Fried potato skins with stilton, onion jam and chives(v)

Garlic mushroom vol au vents (v)

## Starters

### Sharing Board Starters

For something a little different why not try one of our sharing boards. The boards can fit up to 6-8 portions, depending on menu choice. Alternative service ware will be used to present certain menu items. Please choose ONE set combination

#### Antipasti Board

A selection of three locally made charcuterie meats, for example; air dried beef, pork salami and prosciutto.

Mozzarella with chilli & mint, olives, artichoke hearts, roasted peppers & sundried tomatoes.

#### Fish Board

Lyme Bay crab, peppered smoked mackerel and hot smoked salmon.

Chilli & lemon mayo, pickled beetroot, spring onion and shallot salad

#### Ploughmans Board

Pork and bacon terrine, marmalade glazed ham and wedges of local cheddar. Tomato chutney and a crunchy salad of pickled vegetables with flat leaf parsley

#### Sharing Board Starters- Create Your Own

For something a little different why not try one of our sharing boards

The boards can fit up to 6-8 portions, depending on menu choice. Alternative service ware will be used to present certain menu items

Please choose up to THREE of the following dishes to create your own boards

Roasted squash with fresh chilli, Parma ham and pesto

Marinated melon slices with Parma ham and rocket

Ham hock terrine with homemade piccalilli

Beautiful tomato salad with fried chorizo, red onion and fresh parsley, balsamic oil

Poached local trout with beetroot carpaccio and horseradish cream

Chermoula marinated, locally caught mackerel fillets

Hot smoked salmon Nicoise with soft boiled hen's egg, gem lettuce, black olive and anchovy dressing

Devon Blue and creamed leek, soft set tart (v)

Gruyere and caramelised onion, soft set tart (v)

Saffron roasted tomatoes with toasted almonds and soft set Greek cheese (v)

Cumin baked aubergines with zesty lemon couscous, harrisa and tzatziki (v)

Fresh figs with crumbled Devon Blue cheese, drizzled with orange blossom honey (v)

### **Plated Starters**

Please choose TWO options for your guests to pre-order

Topside of beef carpaccio with marinated vegetables, rocket and parmesan shavings

Moroccan spiced lamb on cumin baked aubergines with harrisa and tzatziki

Confit duck salad, orange and pomegranate seed dressing with salads leaves

Pork terrine with olives, pickled vegetables, chutney and focaccia toasts

Mozzarella, mango and Serrano ham salad with a chilli and basil dressing

Ham hock terrine with homemade piccalilli and focaccia toasts

Charred mackerel and watercress salad with apple puree and watercress oil

Potted salmon with garlic butter, potato and beetroot salad, horseradish cream

A vibrant king prawn salad with marinated calamari and a sweet chilli dressing

Smoked mackerel pate with horseradish cream, pickled cucumber ribbons, focaccia toasts

Classic crab salad- with grated hen's egg, shaved radish and fennel, celeriac remoulade and mustardy dressing

Roasted asparagus, with grated hen's egg, artichoke hearts, parmesan shaving, radish and mustard vinaigrette (v)

Heritage variety tomato salad with griddled marinated aubergine, feta & herbs (v)

### **Main Dishes**

**Sharing Bowls or Fork Buffet Main**

Main Course Service Style: Staffed buffet / Sharing bowls

Please choose up to THREE buffet main course dishes to include a vegetarian option

Smoked paprika chicken breast in a charred chorizo, tomato and chickpea ragout

Garlic and herb marinated chicken breast with homemade garlic mayonnaise

Slow roasted and pulled free range pork shoulder dressed in its own roasting juices with crackling and apple sauce

Slow roasted and pulled shoulder of lamb with salsa verde dressing

Shredded slow cooked beef brisket, dressed in its own roasting juices, with horseradish cream

Shredded slow cooked Sticky BBQ beef brisket, with a smoky BBQ sauce

Topside of Char-grilled local beef with horseradish cream

Italian sausage meatballs, red wine and tomato sauce, parmesan shavings

Poached side of salmon, lemon and parsley mayonnaise

Paella Valenciana, chicken, chorizo, prawns, mussels and white fish

Seafood paella, white fish, mussels, prawns, squid and vegetables

Poached skate wing, served with capers, anchovy and olive dressing

Charred mackerel fillets, caramelised onion, preserved lemons and Moroccan spices

Roasted aubergine with toasted cumin, topped with spiced vegetable couscous and minted yoghurt (v)

Gruyere and caramelised onion, soft set tart (v)

Summer frittata, with basil pesto dressing and Mediterranean roasted vegetables (v)

Roasted butternut squash, stuffed with goats cheese, caramelised onions, toasted walnuts and fresh herbs (v)

Spinach and ricotta cannelloni, with a roasted tomato sauce (v)

Garlic roasted chestnut mushrooms with potato gnocchi, Parmesan cream sauce (v)

Cauliflower and chickpea vegetable balti with a mild curry sauce (v)

Vegetarian paella, peppers, artichoke hearts, green beans, peas, onion, courgette and tomatoes (v)

#### **Side Dishes**

Please choose FOUR

Garlic, rosemary and sea salt, roasted new potatoes

New potato salad with fresh herbs & mustardy mayonnaise

Crushed new potatoes with salsa verde and olive oil

Soft polenta mash with parmesan and olive oil

Roasted squash with cumin, rocket, toasted seeds and yoghurt dressing

Creamy Puy lentils, flat leaf parsley, red onion, Dijon mustard and creme friache dressing

#### **Main Course- BBQ**

Main Course Service Style: Staffed buffet / Sharing bowls

Please choose FOUR items, including a vegetarian option

#### **Meat**

Cajun spiced chicken

Lemon and thyme chicken

Jerk chicken

Whole marinated pork belly

Charred Moroccan spiced leg of lamb

Beef skirt steak with garlic, chilli and thyme

Local butcher's pork sausages

Curried pork and apricot kebabs

#### **Fish**

Spicy king prawns with lime and coriander

Deville mackerel fillets

Stuffed whole sardines with lemon and herbs

King prawn brochette with chilli, lemon and lime

#### **Vegetarian**

Vegetable skewers with tofu and Cajun spices

Grilled field mushrooms with garlic, rosemary and cheddar cheese

Mediterranean vegetable kebab with halloumi, lemon and chilli oil

**Side Dishes**  
Please choose FOUR

- Garlic, rosemary and sea salt, roasted new potatoes
- New potato salad with fresh herbs & mustardy mayonnaise
- Crushed new potatoes with salsa verde and olive oil
- Soft polenta mash with parmesan and olive oil
- Roasted squash with cumin, rocket, toasted seeds and yoghurt dressing
- Creamy Puy lentils, flat leaf parsley, red onion, Dijon mustard and creme fraiche dressing
- Garden pea salad with pea shoots, mint, goats cheese and dressing
- Moroccan spiced couscous with fresh coriander and lemon zest
- Mixed variety tomato salad with red onion, fresh mint and apple balsamic vinegar
- Heritage tomato salad with feta cheese, garlic and thyme
- A selection of local green leaf salad with edible flowers and a light dressing
- A crunchy slaw of shaved carrot, beets and fennel with chilli, lemon & mint mayonnaise
- Pea barley tabbouleh with tomatoes, cucumber, lemon zest and lots of fresh herbs
- Roasted beetroot salad with harrisa and coriander
- Orzo pasta salad with garlic and basil pesto, sundried tomatoes and parmesan

**Main Course- Picnic Hampers**

Main Course Service Style: Served family style to tables in picnic hampers, wooden presentation boards on stands and retro white enamel serving dishes.

**Wooden presentation boards**

- Slices of home roasted marmalade ham with micro herb garnish and pots of piccalilli
- Gruyere and caramelised onion, soft set tart (v)

**Picnic hampers**

- Locally raised pork pies with chutney
- Local award winning scotch eggs quarters
- Home made rosemary focaccia bread with a balsamic dipping oil
- Vegetarian only: Spiced mixed bean pasties

## Enamel serving dishes

### Side Dishes

Please choose FOUR

Garlic, rosemary and sea salt, roasted new potatoes

New potato salad with fresh herbs & mustardy mayonnaise

Crushed new potatoes with salsa verde and olive oil

Soft polenta mash with parmesan and olive oil

Roasted squash with cumin, rocket, toasted seeds and yoghurt dressing

Creamy Puy lentils, flat leaf parsley, red onion, Dijon mustard and creme friache dressing

Garden pea salad with pea shoots, mint, goats cheese and dressing

Moroccan spiced couscous with fresh coriander and lemon zest

Mixed variety tomato salad with red onion, fresh mint and apple balsamic vinegar

Heritage tomato salad with feta cheese, garlic and thyme

A selection of local green leaf salad with edible flowers and a light dressing

A crunchy slaw of shaved carrot, beets and fennel with chilli, lemon & mint mayonnaise

Peal barley tabbouleh with tomatoes, cucumber, lemon zest and lots of fresh herbs

Roasted beetroot salad with harrisa and coriander

Orzo pasta salad with garlic and basil pesto, sundried tomatoes and parmesan

### Main Course- Plated Main

Guest's choices will be required for this format, along with a table plan.

Please choose up to TWO options for your guests to pre-order.

Roasted chicken breast with a creamy wild mushroom and sherry sauce, braised leeks, peas and mashed potatoes

Slow roasted shoulder of pork, whole grain mustard mashed potato, apple and roasted parsnip puree, shredded Savoy cabbage and cider gravy

Char-grilled pork loin chops with Dijon mustard and thyme, Smoked cheese champ, roasted carrots and butternut squash with sticky onion gravy

Braised blade of beef with mashed potato, wilted spinach, beetroot/horseradish puree and red wine jus

Char-grilled peppered beef steaks (served pink), saute potatoes with smoked sea salt and rosemary, roasted field mushroom and proper tomato ketchup (\*\*£1pp supplement)

Braised shoulder of lamb with a rosemary and Sauvignon jus, olive oil mash, ratatouille and mint sauce

Char-grilled marinated leg of lamb steaks, minted crushed new potatoes, heritage tomato/balsamic salad, salsa verde mayonnaise (\*\*£1pp supplement)

Roasted duck breast (served pink) with Morello cherry sauce, sweet potato puree and fine green beans  
(\*\*£1pp supplement)

Pie and Mash- handmade pies served with creamy mashed potatoes, gravy and roasted root vegetables

Sausage and Mash- a trio of local butchers sausages served with creamy mashed potatoes, onion gravy and roasted root vegetables

Pan fried sea bass with sauce vierge, roasted Mediterranean vegetables and crushed new potatoes

Lemon sole Florentine with spinach and cream sauce, served with green beans and buttered potatoes

Confit salmon fillet, crushed new potatoes bound with fresh local crab, watercress salad and dill oil

Roasted aubergine with toasted cumin, topped with spiced vegetable couscous and minted yoghurt (v)

Gruyere and caramelised onion, soft set tart (v)

Summer frittata, with basil pesto dressing and Mediterranean roasted vegetables (v)

Roasted butternut squash, stuffed with goats cheese, caramelised onions, toasted walnuts and fresh herbs (v)

Spinach and ricotta cannelloni, with a roasted tomato sauce (v)

Garlic roasted chestnut mushrooms with potato gnocchi, Parmesan cream sauce (v)

Cauliflower and chickpea vegetable balti with a mild curry sauce (v)

Vegetarian paella, peppers, artichoke hearts, green beans, peas, onion, courgette and tomatoes (v)

## **Puddings**

### **Puddings**

Please choose up to TWO puddings for your guests to pre-order  
Depending on choice they will either be served on plates, in wine glasses or in pudding bowls.

Summer fruits with Chantilly cream, crushed meringues and fruit coulis

Summer pudding with local berries, double cream

Vanilla panna cotta with poached seasonal fruit, homemade shortbread

Seasonal fruit fool with smashed honeycomb

Tiramisu with biscotti

Sticky toffee pudding with butterscotch sauce and clotted cream

Treacle tart with a hint of ginger & orange, vanilla custard

Chocolate & hazelnut brownie, butterscotch sauce, clotted cream

Baked chocolate tart with fresh raspberries, Chantilly cream

Salted caramel tart with peanut brittle, vanilla ice cream

Tarte au citron with fresh raspberries, Chantilly cream

**Trio of puddings:** any of the puddings can be served as a trio for an additional £1.25pp

## **Extras**

### **Fresh Cafetiere Coffee, Tea and Herbal Tea**

Poured cups of coffee/tea served to each guest at the table. Milk jugs and sugar bowls placed on each table for guests to help themselves.

### **Bread For The Table**

Ciabatta or Focaccia Bread with dipping oils

(Price includes mini wicker hampers and dishes to serve bread & oil per group of 6-8 guests)

### **Cheese Course**

A selection of three West Country cheeses served with crackers, breads, chutneys and a fruit garnish, served on raised wooden boards to each table.

### **Children's Meals**

Main course and dessert

Please select ONE of the following meals

Smaller Portion of the adults meal

Breaded chicken goujons, mash potatoes and peas/beans

Local butchers sausages with mashed potatoes and peas/beans

Cottage pie with peas/beans

Homemade lasagne with garlic bread

Meatballs and pasta with grated cheddar cheese

### **Dessert**

Same choice as the adult menu

### **Inclusive services**

Our staff can provide a number of key services on the day to make it run as smoothly as possible for you

**\*\*Complimentary**

**Reception Drinks Service**

Catering staff to serve clients alcoholic/ non alcoholic beverages

**\*\*Complimentary**

**Speeches**

Caterer to pour clients toast drink and serve on trays to each guest

**\*\*Complimentary**

**Water and Wine For The Table**

Catering staff to fill water jugs and open/place clients wine on tables prior to guests being seated

**Evening Food**

**Pulled Pork Baps**

Served in local bakery baps with homemade apple sauce

**Pulled Moroccan Spiced Lamb**

Served with large pitta breads, tzatiki, chilli and tomato relish

**Local Butchers Handmade Sausages**

Served with local bakery rolls, fried onions, ketchup & relish

**Grazing buffet**

Wedges of two West Country cheeses with chutney and crackers

A selection of locally made pork pies and scotch eggs

Roasted butcher's sausages with mustard mayonnaise

Selection of crudités

Homemade hummus

Local bakery breads with butter

**Wood Fired Pizzas: Please choose THREE toppings; (1x 9inch pizza per person)**

**Pepperoni** Tomato sauce, mozzarella & pepperoni

**Hawaiian** Tomato sauce, mozzarella, ham & pineapple

**Ham & Mushroom** Tomato sauce, mozzarella, ham & mushrooms

**Diavelo** Tomato sauce, mozzarella, chorizo, jalapenos

**Napoletana** Tomato sauce, mozzarella, anchovies, olives & capers

**Margherita** Tomato sauce & mozzarella

**Funghi** Tomato sauce, mozzarella, sautéed mushrooms & garlic

**Mediterranean** Tomato sauce, goat's cheese, roasted peppers, courgette & aubergine

**El Greco** Tomato sauce, feta cheese, spinach & toasted pine nuts

**Local Butchers Bacon with Bakery Rolls**

Served by staff- buffet style on disposable plates with paper napkins and tomato/ brown sauce

**ocean**  
– suite –

**01395 266500**  
**[oceanexmouth.co.uk](http://oceanexmouth.co.uk)**