

# Ocean Spite

## BANQUETING MENU

### Welcome

Our dedicated team of chefs endeavor to use local produce and suppliers where possible and source our meat, poultry, fish and vegetables from a sustainable source within the west country which in turn reflects the availability and seasons. We source the best available ingredients from further afield when required to maintain quality.

The chefs focus on in-house cooking as our priority to ensure quality and consistency always.

For individual dietary requirements or bespoke menu options please contact us promptly so we can successfully cater for all your needs.

# Ocean Suite

## CANAPÉ SELECTION

### Canapé Menu

£11.95 per head for a selection of 6 canapés

These are suggested items & may change depending on seasonal availability or produce quality.

### Cold Selection

Smoked salmon & cream cheese blinis

5 spiced duck leg and cucumber cups

Pea and mint mousse, smoked ham hock

Mini savoury scones, soft goat's cheese and honey roasted fig (v)

Mini tartlets with stilton & spiced walnuts (v)

# Ocean Sprite

## CANAPÉ SELECTION

### Hot Selection

Tomato & mozzarella arancini (v)

Mini falafel balls (v)

Croque monsieur squares

Mini yorkshire pudding, garlic mushrooms (v)

Mini fish cakes with sweet chilli 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

Mini Yorkshire pudding, roast beef & horseradish

Mini vegetable spring rolls with sweet chilli dip (v)

### Bite Size Sweets

Mini filled meringues

Mini lemon tarts

Strawberries dipped in chocolate

Chocolate dipped Brownies

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## EVENING SELECTION

### Contemporary Buffet

Choose any 6 items for £14.00 or 8 items for £17.00 per head

Selection of homemade sandwiches (M,F,V)

Cheese scones with chive cream cheese (V)

Goats cheese spinach and red onion tartlets (V)

A selection of crunchy vegetables with our own hummus (V, VG)

Chicken satay skewers with peanut dip

Spring rolls with sweet chilli sauce (V)

Falafel with hummus and yoghurt dips

Beef and vegetarian mini pasties

Thai styled fish cakes

Sausage rolls

Crisps, bread sticks and nuts (V)

Honey and mustard roast cocktail sausages

Chicken drumsticks in seasoning

Homebaked pizza slices (V)

Sticky loose spiced Chicken wings

Charred mixed bread basket

# Ocean Sprite

## TABLE SERVICE DINING

### SOUPS

Roasted plum tomato soup bathed in herb oil

French onion soup gruyere cheese croute

Buttered leek & potato soup

Roasted butternut, apple & cumin soup with coriander oil

### STARTERS

Devon blue viney, poached pear, caramelised walnut  
& rocket salad, Croutons & sherry vinaigrette

Confit carver duck leg, crispy vegetable salad in a spiced plum dressing

Ham hock & leek crumble

Classic prawn cocktail, marie rose sauce salad & lemon

Smoked Salmon dressed leaves & caper, shallot 7 herb salsa

### MAIN COURSES

Pan-seared chicken breast & thickened pan juices, goose fat roasted potatoes, seasonal vegetables  
& red wine jus

Pork tender loin, mustard mash, buttered spinach, seasonal veg & creamy whisked cider sauce

Chicken supreme wrapped in parma ham, dauphinoise potato, seasonal vegetables & madeira jus

Roasted sirloin of Devon ruby red, yorkshire pudding, goose fat roasted potatoes & seasonal  
vegetables with demi-glaze

Confit honey glaze duck leg, black pudding galette, vanilla apple puree, braised red cabbage & a red  
wine jus

Wild mushrooms & pea risotto [V]

Mushroom & root vegetable wellington, vine tomatoes & buttered new potatoes [V]

Spinach & Ricotta linguine in a white wine, garlic cream sauce [V]

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## TABLE SERVICE DINING

### MAIN COURSES

Scottish salmon, anna potatoes, seasonal vegetables with a lemon butter sauce

Pan-seared cod, minted mash, tempura courgette, clams & a tomato reduction

Seabass, rosti, samphire, charred lemon, confit tomatoes with a lemon & caper butter

### SWEET SELECTION

Glazed lemon tart, fresh berries & compote

Baked New York cheesecake & caramel sauce & vanilla ice cream

Sticky toffe pudding, toffee sauce & clotted cream

Triple chocolate brownie, chocolate sauce & clotted cream

Chocolate & orange tart & salted caramel ice cream

Seasonal berry pavlova

Crème Brûlée, shortbread finger

Centerpiece Sharing platter; triple chocolate brownie, canadian miniature pancakes & belgian waffles with an inclusive side of dips

### CHEESE BOARD

Somerset brie, creamy aged stilton, mature west conutry cheddar, extract of biscuits, chutney & fresh grapes

### ON THE TERRACE

BBQ; 4 ounce porky downs beef burger in a crusty cob bun,  
West Country sausage in a crusty baguette, both with a choice of a caramalised onions

Medetaranian spiced charred chicken breast

Naan bread, cous cous, potato salad & mixed leaf salad

French vinaigrette, balsamic glaze & a selection of sauces

Our secret recipe Falafal burger, bun, red onion marmalade & freshly sliced avacado (V)

The logo for Ocean Spite, featuring the word "ocean" in a lowercase, sans-serif font. The letter "o" is blue, and the letters "cean" are dark blue. A stylized wave graphic is integrated into the letter "c".