

The Rydon Inn

Menu 1

*Carrot and coriander soup
with warm ciabatta.*

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*Pearls of melon
with yoghurt, mint and orange.*

*Roast Devonshire beef
Yorkshire pudding and all the trimmings.*

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*Mushroom Stroganoff
laid on a bed of saffron rice.*

*Sticky Toffee Pudding
with a rich butterscotch sauce.*

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Summer fruit pudding.

£15.95 per person (inc VAT @ 17.5%)

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Menu 2

Winter vegetable and pearl barley soup.

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*Chicken and asparagus terrine
mixed leaves, garlic dressing.*

*Chicken suprême stuffed with creamed leeks.
tomato and basil sauce.*

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*Roasted vegetable and polenta gâteau
with herb dressing.*

Chocolate profiteroles.

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Raspberry cheesecake.

£20.95 per person (inc VAT @ 17.5%)

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Menu 3

*Local game terrine
with port sauce.*

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Roulade of gravad lax.

*Beef Wellington
madeira jus.*

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*Salmon en croût
with a lemon and spring onion sauce.*

*White and dark chocolate Parfait
with a raspberry coulis.*

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Crème Brulée.

£25.95 pp



Sample Buffet

Spicy mixed bean salad
Tomato and cucumber salad
Mediterranean pasta
Mexican rice
Coleslaw
Chopped potato and chive salad
Game terrine
Mushroom vol au vents
Open sandwiches (honey roast ham, rare topside of
beef, smoked Devon cheese - on ciabatta bread)
Chicken satay
Puff pastry cheese twists
Individual cheese and tomato tartlets

£10.95 per person
(inclusive of 17.5% VAT.)