



MEETINGS & EVENTS

Meetings & Event Room capacities

	Large Atrium	Small Atrium	Garden Room	Cocktail Bar	Wine Room
Theatre	100	80	35	15	-
Cabaret	40	20	10	5	-
Circle	40	30	20	10	-
Boardroom	40	30	20	15	6
U -shape	40	40	20	-	-
Casual	120	60	30	15	6

Room Hire

Room hire rates include bottled still/sparkling water, paper & pens

	Half Day (8am-1pm. 12pm-5pm)	Full Day (8am-5pm)	Twilight (6pm-12am)
Large Atrium	375	650	375
Small Atrium	225	450	200
Garden Room	175	350	175
Cocktail Bar	150	200	175
Wine Room	100	200	100.00

Equipment Hire

LCD Projector	30.00
Projector Screen	10.00
Flipchart, Paper & Pens	20.00
Speaker & Microphone	25.00
Photocopying	0.25 per sheet

Sundries Per Person or serving

Tea and Coffee	3.25
Tea, Coffee & Biscuits	3.75
Tea, Coffee & Pastries	4.50
Tea, Coffee & Cake	5.50
Jug of Juice	10.00
Full English Breakfast	17.00
Bacon Sandwiches	7.50
Breakfast Roll	9.00
Cream Tea	12.00
Mixed Sandwich Platter (Salad & Crisps)	11.50
Fruit Platter	8.00



DAY DELEGATE RATE

Minimum number of 20 delegates on this rate

Room Hire

Equipment Hire

Arrival - Tea, Coffee & Pastries

Mid Morning -Tea & Coffee

5-tem buffet or Sandwich Platter Lunch

Afternoon Tea & Coffee

44.40 per person

Inclusive of VAT

MENUS



Finger Buffet

- Selection of Sandwiches (*choice of up to 4 fillings*)
- Mini Quiches
- Mini Roast Potatoes or Hand Cut Chips
- Chicken Goujons with Sweet Chilli Sauce
- Mini Scotch Eggs
- Sage & Onion Sausage Rolls
- Duck Spring Rolls with Hoi Sin Dip
- Wild Mushroom & Truffle Arancini
- Smoked Haddock & Leek Fishcakes
- Caramel, Vanilla, Strawberry Profiteroles
- Mini Chocolate Fudge Brownies
- Mini Fruit Meringues

4 items: 17.00 per person

5 items: 20.00 per person

7 items: 26.00 per person

9 items: 30.00 per person

Sandwich fillings available : Smoked Salmon & Cucumber, Beef & Horseradish, Ham & Mustard Tuna & Red Onion Mayo, Prawn & Marie Rose Sauce, Mature Cheddar & Chutney, Coronation Chicken.

The Hartnoll Tea Party

A delicious homemade scone with Devonshire clotted cream & homemade strawberry jam. Mini cake selection, served with a selection of sandwiches & freshly brewed tea or coffee .

Add a glass of prosecco for an extra £8.00 per person

24.50 per person

Fork Buffets

Hot Fork Buffet

Choose one of the following hot dishes:

- Chilli Con Carne
- Beef Bourguignon
- Thai Chicken Curry
- Lamb Shoulder Shepherds Pie
- Vegetable Korma
- Cornish Fish Pie
- 5 Bean Cassoulet

Choose one of the following accompaniments

- Rice
- Pasta
- French Fries
- Mini Jacket Potatoes
- Crispy Roasted Potatoes
- Creamy Mash

Served with warm homemade Crusty Rolls & Butter

26.50 per person

Cold Fork Buffet

Choose two of the following platters:

- **Cold Meats Platter**

Selection of locally sourced carved meats with mustard & pickles

- **Fish Platter**

Medley of South Coast seafood with lemon & aioli

- **Cheese Feast**

Selection of Westcountry cheeses with grapes, celery & Hartnoll chutneys

Served with warm homemade crusty rolls, butter, creamy coleslaw, potato salad, mixed green salad

26.50 per person

The Pulled Pig

Smokey barbecued pulled pork, served with soft brioche baps, crackling, creamy coleslaw, Roast Potatoes, mixed green salad.

20.00 per person

The Posh Hog

Whole spit-roasted Devonshire hog, served with soft brioche baps, crackling, sage & onion stuffing, homemade apple sauce, creamy coleslaw, potato salad, mixed green salad

Add Crispy Roasted Potatoes £3.50 per person

26.00 per person
(100+ guests)

28.00 per person
(70- 100 guests)

Canapes

Cold Canapes

- Prawn & Crayfish Ragout Cup with Marie Rose Sauce
- Smoked Salmon Blinis with Pickled Cucumber
- Tandoori Spiced King Prawn Skewer
- Feta & Basil Pinwheel
- Chicken Liver Parfait En Croûte with Red Onion Marmalade
- Cherry Tomato & Baby Mozzarella Lollipops
- Smoked Trout & Horseradish Mayo, Spiced Baby Fig
- Goats Cheese, Sun Blushed Tomato & Pesto Mousse
- Indian Spiced Salmon with Mango and Lime

Hot Canapes

- Smoked Applewood, Parma Ham & Tomato Croque Monsieur
- Pork & Chorizo Pinwheel
- Sun Blushed Tomato, Red Pepper & Pesto Quiche
- Tempura Lemon Sole & Tartare Sauce
- Wild Mushroom & Truffle Arancini
- Mini Scotch Eggs with Tomato Chutney
- Rare Roast Beef & Mini Yorkshire Pudding with Horseradish
- Smoked Haddock & Leek Bon Bon

Choice of 3 £8 per person

Choice of 5 £12.50 per person

Choice of 7 £15 per person

ACCOMMODATION



We offer delegates attending corporate events a Bed & Breakfast rate of 110.00 per room based on single occupancy, or 140.00 double occupancy in a standard double room.

EVENTS DINING MENUS



A minimum of 20 people

For bookings of up to 50 covers please choose only 3 options per course.

For bookings of over 50 covers please choose only 2 options per course.

Starters

Homemade Bread & Butter included with every menu

	Seasonal Soup (V/VE,SD,G,C)	10
	Confit Chicken & Herb Terrine, Tomato & Onion Chutney, Smoked Almonds Sour Dough Toasts (D,G,E,SD,C,M,N)	13.5
	Poached Asparagus, Hollandaise Sauce, Quails Eggs, Parmesan Salad & Truffle Oil (D,E,M,V,VE)	14.5
	Smoked Salmon Mousse, Lemon Purée, Crostini's, Capers & Rocket Salad (V/VE,SD,G,C)	14.5
	Brixham Crab, Prawn & Avocado Tian, Cucumber Salsa, Dill Dressing, Baby Sorrel (CC,D,M,C,SD)	16.5
	Slow Roasted Pork Belly, Celeriac Puree, Hogs Pudding & Curry Oil (SD,C,M)	16
	Pea, Broad Bean & Mint Arancini, Parmesan & Rocket Salad, Balsamic Reduction (D,GF,E,SD,V,VE)	11
	Duck Liver & Port Parfait, Red Onion Marmalade, Picked Wild Mushroom, Red Wine Syrup & Toasted Brioche (D,G,SD,M)	14.5
	Thai Marinated Tiger Prawn, Pan Choi, Beansprouts, Mango Puree, Coconut & Lime Dressing (F,GF,CC,C)	15

Mains

	Roasted Creedy Carver Farm Chicken Breast, Fondant Potato, Pancetta, Spinach & Wild Mushroom Fricassee, Thyme Jus (D,SD,C,GF)	26
	Slow Cooked Somerset Pork Belly, Champ Creamed Potato, Parsnip Puree & Sage Jus (D,SD,C)	27.5
	Courgette, Pea & Broad Bean, Penne Pasta, Parmesan Shavings, Watercress Salad (D,SD,S,V/VE)	21
	Grilled Sea Bream, Roasted Red Pepper Risotto Cake, Roasted Fennel Tomato, Truffle & Olive Sauce (D,SD,C,F,GF)	26.5
	Grilled Salmon, Crushed New Potatoes, Wilted Greens, Herb Butter Sauce (D,C,F,SD)	26.5
	Roasted Dry Aged Sirloin of Beef, Dauphinoise Potato, Onion Puree, Roasted Root Vegetables Red Wine Gravy (D,C,SD,GF)	26
	Wild Mushroom, Leek & Tarragon Risotto, Parmesan Shavings, Rocket & Watercress Salad (V/VE,D,SD)	21.5
	Chargrilled Dry Aged Fillet of Beef, Horseradish Creamed Potato, Sauteed Spinach Wild Mushroom & Tarragon (D,C,SD,GF)	45
	Rump of Exmoor Lamb, Confit Potato, Carrot & Celeriac Puree, Savoy Cabbage With Bacon, Apricot & Thyme Jus (D,C,SD,GF)	27.5

Desserts

	Hartnoll Hotel Summer Berry Eton Mess (D,E,SD)	10
	Dark Chocolate Marquise with Confit Orange & Honeycomb Ice Cream (G,D,E,SD)	10.5
	Vanilla Crème Brûlée, Mini Meringues & Mixed Berries (D,E,SD)	10
	Iced Pineapple & Mango Parfait, Exotic Fruit Salad, Mango Sorbet (D,E,SD)	10.5
	Glazed Lemon Tart, Raspberries, Crushed Meringues, Blackcurrant Sorbet (G,D,E,SD)	10.5
	Chocolate Brownie, Hazelnut Crumb & Salted Caramel Ice Cream (G,D,E,N)	10
	Lemon & Raspberry Mousse, Candied Lemon, Stem Ginger Ice Cream (G,D,E,SD)	10.5
	Sticky Toffee Pudding, Toffee & Pecan Sauce, Clotted Cream (G,D,E,SD,N)	10
	Selection of Westcountry Cheeses served with Chutney, Apple, Celery, Grapes & Hand Made Biscuits (D,G,SS,S)	15
	Tea, Coffee and After Dinner Mints	3.75

Please Note

There may be slight changes and seasonal variations due to availability and supply of certain products/produce

Any dietary requirements/allergies must be specified in advance to ensure alternative options can be arranged.

Hartnoll Hotel Menu Allergen Key

G - Gluten	C - Celery	MS - Molluscs
S - Soya	CC - Crustaceans	P - Peanuts
N - Nuts	M - Mustard	SS - Sesame
SD - Sulphur Dioxide	E - Eggs	D - Dairy
L - Lupin	GF - Gluten Free	V - Vegetarian
VE - Vegan if Requested		

