

The Moorland Links Hotel

Tamar Package

Choose one selection from each course to complete your menu

Starters

Roasted Vine Tomato Soup (V)
Cream of Leek and Potato Soup (V)
Chicken Liver Parfait with Orange and Redcurrant Dressing
Seasonal Melon and Fresh Fruits with Berry Coulis (V)



Main Course

Roast Loin of Pork with Apple Sauce and Roast Gravy
Traditional Roast Turkey with Chipolata, Stuffing and Cranberry Sauce
Supreme of Chicken in a Rich Mushroom Sauce
Baked Fillet of Salmon with New Potatoes and Hollandaise Sauce
Tomato and Spinach Pancake baked with Mozzarella (V)

Served with selection of Seasonal Vegetables and Potatoes



Desserts

Homemade Apple Pie served with Custard or Cornish Clotted Cream
Profiteroles filled with Cream served with Chocolate Sauce
Fruits of the Forest Cheesecake with Berry Coulis
Meringue Nest filled with Fresh Fruits and Vanilla Cream



Freshly brewed Tea or Coffee with Mint Chocolates

With your Inclusive Drinks Package

Glass of Bucks Fizz or Pimms on Arrival
Glass of Specially Selected Red or White House Wine with the meal
Glass of Cordoniu Sparking Wine for the Toast



£47.00 per person

Prices are valid for weddings taking place before 31st December 2010
And are inclusive of VAT

The Moorland Links Hotel

Buckland Package

Choose one selection from each course to complete your menu

Starters

Cream of Forest Mushroom Soup (V)
Carrot and Coriander Soup (V)
Duck and Pork Pate with Spiced Apple and Cinnamon Chutney
Prawn Cocktail with Baby Gem Lettuce and Marie Rose Sauce



Main Course

Roast Sirloin of Beef with Yorkshire Pudding and Roast Gravy
Pork Medallions served with Creamed Potatoes and Calvados Sauce
Breast of Chicken with Asparagus in a White Wine Cream Sauce
Baked Salmon topped with a Herb Crust and Crushed New Potatoes
Vegetable Wellington with a White Wine & Cream Sauce (V)

Served with selection of Seasonal Vegetables & Potatoes



Desserts

Chocolate Brownie served with Callistick Pistachio Ice Cream
Lemon Tart with Raspberry Coulis
Fruits of the Forest Cheesecake with Berry Coulis
Tropical Fruit Salad in a Brandy Snap Basket



Freshly brewed Tea or Coffee with Chocolate Mints

With your Inclusive Drinks Package

Glass of Bucks Fizz or Pimms on Arrival
Two glasses of Specially Selected Red or White House Wine
Glass of Cordoniu Sparkling Wine for the Toast



£52.00 per person

Prices are valid for weddings taking place before 31st December 2010
And are inclusive of VAT

Yelverton, Devon PL20 6DA

The Moorland Links Hotel

Devonshire Package

Choose one selection from each course to complete your menu

Starters

Cream of Forest Mushroom Soup (V)
Pressed Chicken and Leek Terrine with Balsamic Reduction
Smoked Salmon and Prawn Roulade with Cucumber Dressing
Smoked Duck Breast with fresh Orange Salad
Goats Cheese Salad with Apple and Walnut Dressing (V)

♥ ♥ ♥

Main Course

Fillet of Beef Wellington with Forest Mushrooms served with Potato Gratin
Roast Sirloin of Beef with Yorkshire Pudding and Roast Gravy
Roast Rack of Lamb with Wholegrain Mustard Crust and Redcurrant Sauce
Pan Fried Duck Breast with Braised Red Cabbage and Red Wine Sauce
Sole Roulade with Prawn Mousse and Chive Butter Sauce
Roquefort, Spinach and Red Onion Tart with New Potatoes and Rocket Salad (V)

Served with selection of Seasonal Vegetables and Potatoes

♥ ♥ ♥

Dessert

Dark Chocolate Tart served with Cornish Clotted Cream
Tropical Fruit Salad in a Candy Basket
White Chocolate Cheesecake served with Fruit Compote
Meringue Nest filled with Fresh Fruits and Vanilla Cream
Lemon Tart with Raspberry Coulis

♥ ♥ ♥

Freshly brewed Tea or Coffee with Chocolate Mints

With your Inclusive Drinks Package

Glass of Bucks Fizz, Pimms or Sparkling Wine Kir Royale
Two glasses of Hardy's The Riddle Chardonnay-Semillon or Shiraz Cabernet
Glass of Louis Dornier NV Champagne for the toast

♥ ♥ ♥

£63.00 per person

Prices are valid for weddings taking place before 31st December 2010
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Yelverton, Devon PL20 6DA

The Moorland Links Hotel

Wedding Buffet Menu Selector

Starters

Cream of Forest Mushroom Soup
Carrot and Sweet Potato Soup
Duck and Pork Terrine with Spiced Apple and Cinnamon Chutney
Prawn Cocktail with Baby Gem Lettuce and Marie Rose Sauce
Smoked Chicken Salad with Mango and Pineapple Mayonnaise
Seasonal Melon and Fresh Fruits with Berry Coulis



Main Course

Cold Buffet Selection

Roast Sirloin of Beef, Honey Glazed Ham, Roast Turkey Breast,
Poached Salmon, Seafood Platter

Salad Selection

Tomato and Red Onion, Mixed Leaf, Beetroot and Pine nuts, Cous Cous and Roasted
Vegetables, Pasta with Green Herb Dressing, Cucumber and Minted Yoghurt,
Rocket and Balsamic Dressing, Coleslaw

Hot Buffet Selection

Thai Green Chicken Curry, Coq au Vin, Sweet and Sour Chicken,
Braised Beef and Mushroom, Slow Cooked Belly of Pork with Cider Gravy,
Fillet of Salmon with Saffron Sauce

Vegetarian Selection

Roast Red Pepper Stuffed with Mushroom Pilaff, Thai Green Vegetable Curry,
Gratin of Gnocchi with Char grilled Vegetables,
Mixed Vegetable Tempura with Hoi Sin Sauce

All hot dishes are served with seasonal vegetables and potatoes, rice or pasta



Desserts

Crème Brulee with Shortbread Biscuits
Warm Chocolate Brownie served with Callestick Pistachio Ice Cream
Lemon Tart with Raspberry Coulis
Fruits of the Forest Cheesecake with Berry Coulis
Tropical Fruit Salad in a Brandy Snap Basket



Freshly Brewed Tea or Coffee with Mint Chocolates

Please see following page for package details and prices

The Moorland Links Hotel

Wedding Buffet Packages

Moorland

Select one choice from the Starter Course * Three selections from the Cold Buffet, One Hot Dish, One Vegetarian Dish and Four Salads * Select one choice from the Dessert Course *
Freshly brewed Tea or Coffee with Mint Chocolates

With your Inclusive Drinks Package

Glass of Bucks Fizz or Pimms on Arrival
Glass of Specially Selected Red or White House Wine with the meal
Glass of Cordoniu Sparkling Wine for the Toast

£52.00 per person



Dartmoor

Select two choices from the Starter Course * Four selections from the Cold Buffet, Two Hot Dishes, One Vegetarian Dish and Four Salads * Select two choices from the Dessert Course *
Freshly brewed Tea or Coffee with Mint Chocolates

With your Inclusive Drinks Package

Glass of Bucks Fizz or Pimms on Arrival
Two glasses of Specially Selected Red or White House Wine
Glass of Cordoniu Sparkling Wine for the Toast

£55.00 per person



Burrator

Select three choices from the Starter Course * Four selections from the Cold Buffet, Three Hot Dishes, One Vegetarian Dish and Four Salads * Select three choices from the Dessert Course *
* Freshly brewed Tea or Coffee with Mint Chocolates

With your Inclusive Drinks Package

Glass of Bucks Fizz, Pimms or Sparkling Wine Kir Royale
Two glasses of Hardy's The Riddle Chardonnay-Semillon or Shiraz Cabernet
Glass of Louis Dornier NV Champagne for the toast

£65.00 per person



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The Moorland Links Hotel

Children's Menu

To start

Chefs Homemade Soup of the Day (V)

Mini Prawn Cocktail

Melon with Fresh Fruits (V)

Main Course

Sausage, Chips & Beans

Fish Fingers, Chips & Peas

Omelette with Cheese & Mushrooms (V)

Chicken Nuggets, Chips & Beans

Dessert

Ice-cream Selection

Fruit Yoghurt

Fresh Fruit Salad

£9.95 for three-courses including soft drinks

Please select one starter, one main course and one dessert.

The Moorland Links Hotel

Evening Celebrations

If you wish to extend your celebrations into the evening, perhaps inviting further guests to help you celebrate your special day to the end, we can help create the perfect evening reception for you.



Evening Finger Buffet Menu

Selection of Filled Baguettes and Wraps
Salmon, Chive and Cream Cheese Tartlet
Tomato, Mozzarella and Basil Bruschetta (V)
Cajun spiced Chicken Wings
Curried Vegetable Samosas (V)
Baby Roast Potatoes with Rosemary and Rock Salt (V)
Cheese Lattice (V)

£12.50 per person

Additional items @ £1.00 per person

Mini Cocktail Pasties
Sausage Rolls
Cocktail Sausages
Cheese & Pineapple (V)
Vegetable Pizza Slices (V)
Vegetable Kebabs (V)

Desserts @ £1.25 per person

A selection of mini desserts are available, choose from the following:
Chocolate Brownie
Profiteroles with Chocolate Sauce
Fruit Tartlets



Entertainment

We can host a range of entertainment and can assist where necessary, to include:

Disco
Karaoke
Bands
Soloists

Please note that for Evening Receptions the entertainment to finish by midnight, with the Brentor Bar closing 11.30pm.

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The Finishing Touches...

Detailed below are some little extras that you may wish to add to your package to make your special day even more perfect. If you have any thoughts or ideas that are not covered in our literature, we are more than happy to discuss them with you.

Canapés

£3.00 per person

Please choose three items from the selection

Avocado and King Prawn
Individual Beef Wellington
Roasted Vegetable and Basil Tartlet (V)
Chilli Chicken Kebab
Smoked Salmon Roulade
Feta Cheese and Spinach Tartlet (V)
Pate and Black Olive
Tomato and Mozzarella Parcel (V)
Salmon and Dill Tartlet

Premium Drinks Package

£6.00 per person

Glass of Pink Champagne with a Strawberry or Champagne Kir Royale
Half a bottle of Errazuriz Sauvignon Blanc or Cabernet Sauvignon with the meal
Glass of Moët et Chandon Brut Imperial NV for the Toast

Chocolate Fountain

£3.00 per person

Why not try a delicious chocolate fountain. Its looks spectacular, smells wonderful and tastes fantastic. A chocolate fountain presents your guests with warm curtain of delicious luxury Belgian chocolate cascading down the fountain tiers to make a mouth watering well to dip into. We provide a varied selection of dipping items including, Fresh Strawberries, Marshmallows, Pineapple Pieces, Mini Doughnuts and more!

Additional Drinks

Still or Sparkling Mineral Water £2.95 per 1 litre bottle
Orange Juice £4.75 per jug
Non-alcoholic Fruit Punch £4.75 per jug

Flowers

You may provide your own, or the hotel can organise these for you from our local florist – prices on request. Alternatively, you may like balloons instead of flowers, and we will be happy to put you in touch with the right people.

Table Linen

White Linen is included free of charge. Coloured linen and chair covers can be arranged.