



DARTMOOR DINING BARBEQUE AT BOVEY PACK

£30 PER PERSON

Minimum 2 persons. Please order before 6pm on the day prior to dining.

Traditional Caesar salad, aged parmesan

Heritage tomato, olive oil and basil

Mature cheddar cheese and golden sultana coleslaw

Charlotte potato, whole grain mustard and chive, crème fraiche

M-C-MU-E-F

1 x Grilled lemon and herb chicken breast

1 x Bovey Castle burger, brioche bun

1 x Old English sausage, onion marmalade

1 x Teriyaki Mediterranean prawn and scorched lime skewers

M-E-S-F-C-SU-G

Selection of condiments

ALLERGEN INDEX:

F-Fish, E-Eggs, L-Lupin, MO-Molluscs, S-Soy, M-Milk, C-Celery, MU-Mustard,

G-Gluten, P-Peanuts, SE-Sesame, NU-Tree Nuts, CR-Crustaceans,

SU-Sulphur Dioxide

If you have any food intolerances or dietary requirements, please speak to a member of our team before ordering.



“THE BIG NIGHT IN”

£24.00 per person, Minimum 4 people per menu.

Taste trail of authentic meals from around the world

Please order no later than 10am on the day you require your meal to be delivered, these meals will be delivered cooked and ready to eat.

INDIAN

Poppadum's and dips

Chicken tikka masala, lamb madras and Bombay potatoes

Pilaff rice and naan bread

M-C-G-SU-E-MU

INDIAN - Vegetarian option

Poppadum's and dips

Chickpea marsala,

Curried brassicas, cauliflower, broccoli and Romanesco,

Pilaff rice and naan bread

M-C-G-SU-E-MU

MEXICAN

Cheese and jalapeno nachos

Slow cooked beef chilli and brown rice

Guacamole, sour cream, scorched lime and grated cheese

M-C-G-SU-E-MU

ITALIAN

Herb baked garlic bread

Dartmoor beef lasagne, mixed leaf and herb salad

Parmesan fried green courgettes

M-C-G-SU-E-MU

CHINESE

Beef and black bean, green pepper and green chillies

Chicken in satay sauce, bok choy and bamboo shoots

Egg fried rice

Prawn crackers and sweet chilli sauce

E-S-M-C- NV-P

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BOVEY CASTLE BAKERY BASKET FRESHLY BAKED

Please order these by 6pm the night before for morning delivery

Freshly baked croissants and Danish pastries, homemade blueberry muffin and kouign-amann, selection of preserves and marmalade

£22.00 for 2 to share

E-M-NU-SU-G

CONTINENTAL BREAKFAST HAMPER

Placed in your fridge the day prior, please order by 6pm

Freshly squeezed orange juice, chilled melon and berries, Teign valley sour dough bloomer and unsalted butter, Bircher muesli, organic natural yogurt

£16.00 per person (minimum 2)

E-M-NU-SU-G

DIY ENGLISH BREAKFAST

Placed in your fridge the day prior for your convenient cooking, please order by 6pm

2 slices cured back bacon, old English sausage, field mushroom, vine tomato, Black pudding and Devon hog's pudding, 2 William's farm free range eggs, jug of oil

£16.00 per person (minimum 2)

E-M-NU-SU-G

FAMILY CONTINENTAL BREAKFAST HAMPER

Placed in your fridge the day prior, please order by 6pm

Teign Valley sour dough bloomer, West Country unsalted butter, selection of cereals, assorted fruit yoghurts, selection of fresh fruits, gala melon, pineapple and English strawberries, freshly squeezed orange juice and semi-skimmed milk

£55.00 to share for 2 adults and 2 children

M-G-SU

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LODGE DRINKS PACKAGES

Accompanied with ice and citrus & selection of nuts and olives

FAMILY DRINKS PACK £85.00

2 x Wenlock Still & 2 x Wenlock Sparkling Water 750ml

Selection of soft drinks:

Orange juice and apple juice

Diet Coke, lemonade, ginger beer

Selection of wine and beers:

Bottle of house white and red wine

Choose 4 of any of the following:

Dartmoor Jail Ale or Wyldwood Cider 500ml

Budweiser or Corona 330ml

BUCKET OF BEERS £22.00

5 beers of your choice in a bucket of ice:

Budweiser, Corona 330ml

Dartmoor Jail Ale or Wyldwood Cider 500ml

BUBBLES

Gusbourne, Brut Reserve, Kent NV £59

Ca'del Console, Prosecco Extra Dry, Italy NV £45

Veuve Clicquot, Brut, NV £85

PRE-ORDERED DRINKS

Wenlock Sparkling or Still Water 750ml £4.50

Orange juice or Apple juice 250ml £3.60

Dartmoor Jail Ale or Wyldwood Cider 500ml £6.00

Non-Alcoholic Becks Blue 275ml £4.00

Budweiser or Corona 330ml £5.00

House Red Wine or House White Wine 750ml £35.00

Selection of soft drinks 200ml

Lemonade, Coke or Diet Coke, Soda, Tonic, Bitter Lemon, Ginger Ale or Ginger Beer £3.30



GOURMET LARDER

£35.00 per person (minimum 2)

Basket of freshly baked bread
Oils and butters
G-M

Selection of West Country cheeses
Crackers and condiments
Grapes and Chutney
M-E-C-SU-G-NU

Smoked and dill cured salmon
F-MU-SU

Charcuterie platter
Selection of British and continental cured meats
SU-NU

Selection of homemade chocolates
M-E-F-S-C-SU-G

To accompany your Gourmet Larder order
Champagne Palmer Nectar reserve
£70.00 supplement

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"HOME FROM HOME"

Minimum of 4 persons dining per menu

Please order no later than 6pm the day before you require your meal. These meals are delivered at a specified time fully cooked.

Roast free-range chicken, sage and onion stuffing, tarragon glazed Chantenay carrots, cauliflower cheese, dripping roast potatoes and chicken jus

£26.00 per person

M-C-G-SU-E-MU

Sirloin of Dartmoor Farmer's Association beef, dripping roast potatoes, glazed vegetables, fresh horseradish, Yorkshire puddings and rich red wine jus

£28.00 per person

M-C-G-SU-E-MU

Potato crusted Brixham fish pie, sautéed greens

£24.00 per person

M-C-G-SU-E-MU

Macaroni and Wookey Hole cheddar cheese gratin, heritage tomato and basil salad, wild rocket olive oil croutons

£22.00 per person

M-C-G-SU-E-MU

Deli board selection of West Country cheeses and cured meats

£30.00 to share

M-SU-C-G-E-MU-NU

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INDULGENT DINING TO SHARE

Please order no later than 6pm the day before you require your meal. These meals are delivered at a specified time fully cooked.

2 courses for £45.00 per person (minimum 2 for each dish)

Fillet of Dartmoor beef "wellington", truffle sauce, fondant potatoes and glazed fine beans
E-M-C-G-MU

Salmon and halibut puff pastry "en croute", herb sauce, buttered new potatoes, panache of young vegetables
F-E-M-C-G

Dark chocolate brownie and Dulcie leche mousse in glasses, praline Chantilly, caramel and pecans
E-M-G-NU

Strawberry Eton Mess
M-E-NU

SWEET TREATS TO SHARE

To accompany your meal choices
£24.00 (serves up to 6)

Slow cooked apple Tatin, caramel sauce, Calvados crème fraiche
M-C-G-SU-E-MU

Warm raspberry and almond Bakewell, Devon clotted cream
M-C-G-SU-E-MU

Summer berry, vanilla cheesecake, white chocolate crushed wafer base
M-NU-G-SU-E

Selection of British and French cheeses, cracker and condiments
M-C-G-SU-NU

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ESSENTIAL PANTRY PACK

£65.00

Please order no later than 48 hours before you require this menu. This is to be placed in your lodge on arrival.

1 x unsalted butter 250g
1 x split tin white loaf
1 x split tin brown loaf
8 x selection of individual cereals
Selection of preserves
2 x Wenlock still water 750ml
2 x Wenlock sparkling water 750ml
2 litres x semi-skimmed, soya or almond milk
8 x homemade chocolate chip cookies
Dozen free range eggs
2 litres x freshly squeezed orange juice
12-piece fruit bowl
Smoked almond and pitted green olives

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"TAKE ME AWAY AT BOVEY CASTLE"

These options have been designed for your convenience. Please order at least 2 hours before your required meal time.

Served between 5pm & 9pm

BOVEY CASTLE BURGER £20.00

Wookey Hole cheddar, brioche bun and French fries

E-M-G-MU-SU-C

Or

Falafel burger with guacamole (V)

M-MU-G-SU-E

FISH AND CHIP SUPPER £20.00

Crushed peas, tartare sauce, lemon and triple cooked chips

E-M-C-F-SU-MU

HOMEMADE SOUR DOUGH PIZZA £20.00

Roasted vine tomato sauce mozzarella and wild rocket

M-SU-C-G

Fresh pineapple and ham hock

M-SU-C-G

Green chilli, pepperoni and Roscoff onions

M-SU-C-G

Goats cheese, red onions and plum tomato

M-SU-C-G

TRADITIONAL CAESER SALAD £20.00

Garlic croutons and aged parmesan

Add grilled chicken £5.00

F-G-E-MU

SELECTION OF SALCOMBE DAIRY ICE CREAMS

£5.00 per individual tub

Vanilla, strawberry chocolate, mint, rum and raisin

(For allergens please ask a member of staff)

IF YOU WOULD LIKE TO ORDER PLEASE DIAL 0 FOR RECEPTION

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