



THE COLTON ARMS

3 COURSE SET MENU

3 course **£32**

2 course **£28**

STARTERS

Cumbrian air dried ham, rocket and mozzarella salad

Devon crab risotto

Avocado tempura, chilli and lime dressing (vg)

MAINS

Breast of corn fed chicken, spinach,
mushrooms and tarragon

Grilled fillet of sea bream, puy lentils and salsa verde

Spiced roasted cauliflower, pilaff rice,
greens and romesco sauce (vg)

All served with seasonal vegetables and new potatoes

Roast bavette steak, garlic butter, fat chips and watercress

DESSERTS

Fresh pineapple, coconut sorbet, rum and mint syrup (vg)

Milk chocolate and passion fruit pot, shortbread biscuits (v)

Westcombe Cheddar, pickles, crisp bread (v)

v = vegetarian vg = vegan

Please let us know if you require information on any of the ingredients we use.



THE COLTON ARMS CANAPÉ MENU

Minimum 10 of the same item

Select a maximum of 8 choices

FISH - £3.50 EACH

Chapel and Swan smoked salmon,
crème fraîche, on blini

Cornish crab poppadum, mango and chilli salsa

Brixham lobster arancini, lime gel

Hot-smoked mackerel rilette, cucumber

Mini fish and chips

MEAT - £4 EACH

Mini Colton cheeseburger

Scotched quail egg, wholegrain mustard mayo

Cured duck breast, gooseberry jam

Duck liver paté on brioche

Salt beef croquette, Stilton mousse

VEGETARIAN - £2.50 EACH

Wild mushrooms on truffled toast

Gazpacho, basil oil

Sweetcorn fritter, sweet chilli dip

Tempura sea spaghetti, lemon mayo

Petit Niçoise

Radish, yoghurt, dukkah

Roast cauliflower tartlet, apple

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THE COLTON ARMS

BUFFET MENU

£25 per person

A shared selection of all the below - minimum order 10 people

Vegan burgers, avocado salsa (vg)

Roast West Country chickens, aioli

Whole roast side of salmon, lemon mayonnaise

*All the above is served to share with seasonal slaw,
watercress vinaigrette, new potatoes (v)*

British cheese board, chutney,
crisp bread biscuits (v)

Fresh seasonal fruit salad (vg)

Chocolate and passion fruit mousse pots,
shortbread (v)

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