



THE GREAT BARN

WEDDING FEAST

MENU

THE GREAT BARN

OUR DELICIOUS FOOD

We totally understand how important food is to the success of your wedding and we seem to be getting it right! Guests regularly tell us our grub is the “best wedding food they have ever had” which is testament to our amazing, experienced team.

Our talented Chefs have carefully constructed menus, using as much locally sourced produce as possible, which not only taste delicious but look fantastic plus there's plenty of it!

Do let us know if there is something specific you had in mind for your wedding feast, or if you would like to make some tweaks to our menus, nothing is set in stone...and rest assured our team are extremely experienced at dealing with particular dietary needs of any of your guests.

Minimum Numbers 50

PRICING

£83 per head for 2026/27 bookings
£85 per head for 2028 bookings

to include:

Maitré D, waiting staff, all cutlery, glass, china and table linen for your day.

Canapés, 2 courses, tea & coffee, evening food.

3 courses + £10



DRINKS RECEPTION CANAPÉS

*A generous eight canapés per head
Choose four canapés, one from Group A, one from Group B and two from Group C.*

GROUP A

Saffron Infused Arancini with Romesco Sauce
(V)

Triple Cooked Chunky Chips with Aioli or
Homemade Ketchup (V)

Cauliflower & Spring Onion Bhaji with Raita
(V)

Tempura Summer Vegetables with Lime and
Chilli Dip (VG)

GROUP B

Asian Glazed Pork Belly

Great Barn Cocktail Sausages with Honey and
Mustard Dip

Charred Chorizo

Devon Lamb Kofta with Minted Yoghurt

GROUP C

Brixham Crab, Lime, Avocado and Coriander
Smashed Garden Pea and Broad Bean
Bruschetta (V)

Smoked Mackerel Pate and Beetroot on Crisp
Bread

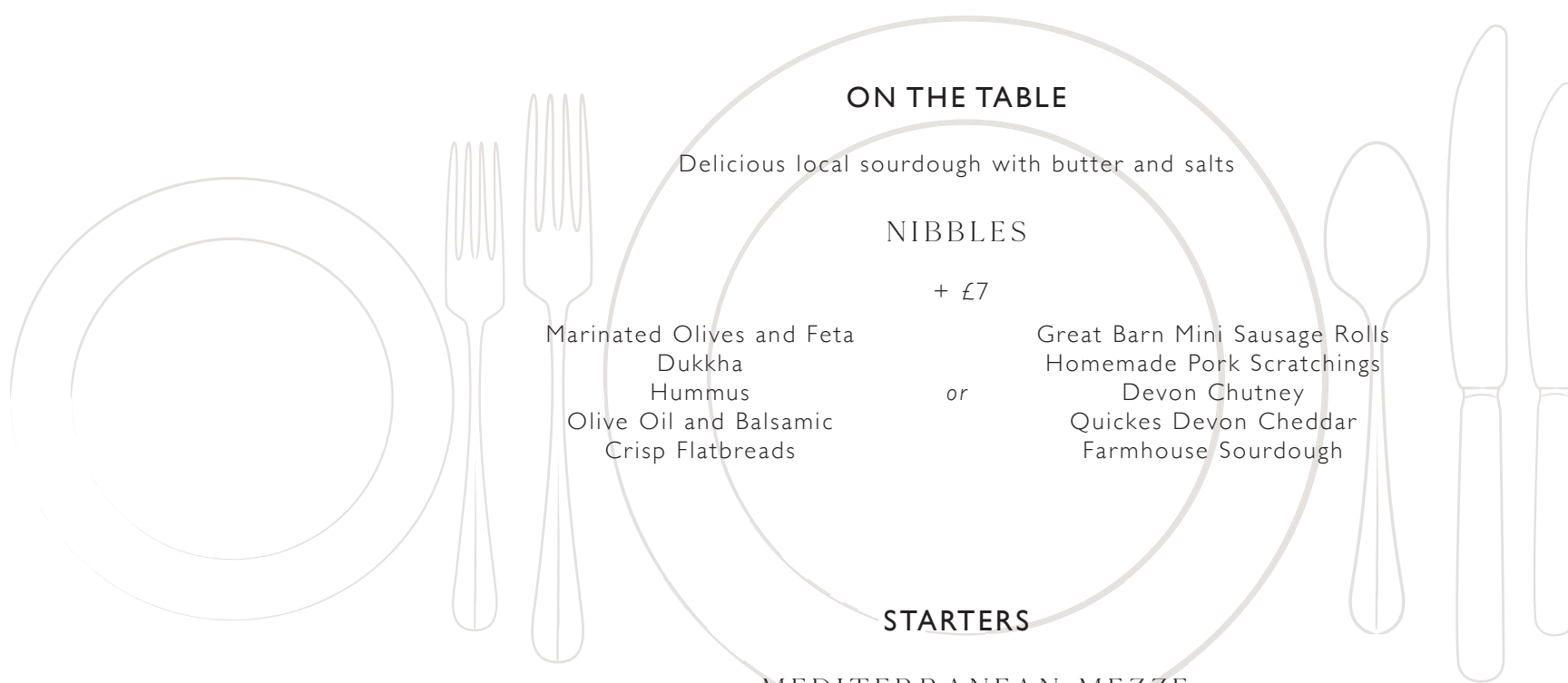
Quickes Devon Cheddar, Red Leicester and
Parmesan Scone with Cream Cheese & Tomato
Chutney (V)

Salmon Tartar, Pickled Cucumber and Dill

Smoked Chicken and Celeriac Remoulade with
Crispy Serrano Ham

Tomato, Roast Pepper and Basil Bruschetta
(VG)





ON THE TABLE

Delicious local sourdough with butter and salts

NIBBLES

+ £7

Marinated Olives and Feta
Dukkha
Hummus
Olive Oil and Balsamic
Crisp Flatbreads

or

Great Barn Mini Sausage Rolls
Homemade Pork Scratchings
Devon Chutney
Quickes Devon Cheddar
Farmhouse Sourdough

STARTERS

MEDITERRANEAN MEZZE SHARING BOARDS

Greek Salad
Mediterranean Vegetable Tart
Charred Chorizo
Marinated Artichoke Hearts
White Bean and Truffle Dip
Sourdough and Flatbreads

ENGLISH STYLE MEZZE SHARING BOARDS

Ham Hock and Pea Terrine
Red Onion and Cropwell Bishop Stilton Tart
Roast Beef, Horseradish and Rocket Yorkshires
Piccalilli
Whipped Stilton
White and Granary Sourdough

INDIVIDUAL STARTERS

Classic Prawn Cocktail
Ham Hock Terrine, Piccalilli, Crisp Bread
Smoked Salmon, Shallots, Capers, Mustard
Dressing
Dartmoor Beef Carpaccio, Rocket, Shaved
Parmigiano, Lemon Dressing
Heritage Beetroot Carpaccio, Rocket, Goats
Cheese, Toasted Pine Nuts, Honey and Mustard
Dressing (V)
Tomato, Avocado, Lime and Coriander
Brushchetta with Melba Toast (VG)

STARTERS FOR SHARING

Maple and Harissa Chicken Drumsticks with
Tabouleh
Braised Lamb Fillet with Broad Beans and Salsa
Verde
Charred Mackerel, Green Beans, Little Gem,
Roasted Red Peppers, Turmeric Infused Croutons,
Kalamata Olives and Harissa Dressing
Roast Mediterranean Vegetable Tart with
Cauliflower, Pomegranate and Pistachio Salad (V)
Braised Fennel, Olives, Ricotta and Crispy capers
(V)



SHARING FEAST MENU

BRITISH CLASSICS

THE PERFECT ROAST

Roast Dry Aged Sirloin of Dartmoor Beef, Free Range Roast Chicken, Yorkshire Puddings, Horseradish Cream, Coleman's Mustard Pots, Red Wine Gravy

Roasted Root Vegetables, Carrot, Butternut, Celeriac and Red Onion Roasted with Garlic and Rosemary

Cauliflower and Broccoli Cheese, Cauliflower and Broccoli in a Creamy Three Cheese Sauce

Duck Fat Roast Potatoes, Roasted in Duck Fat for the Perfect Crispy Roast Potato

Foil Baked Salmon, Watercress and Caper Salad with a Honey and Mustard Dressing + £6

LOW AND SLOW LAMB

Sticky Shoulder of Devon Lamb, Charred Purple Sprouting Broccoli, Mint Sauce, Red Wine Jus

Roasted Winter Vegetables, Carrot, Butternut, Celeriac and Red Onion Roasted with Garlic and Rosemary

Braised Red Cabbage, Shredded Red Cabbage Slow Braised with Apples and Spices

Dauphinoise Potatoes, Sliced Potatoes Cooked in Garlic and Cream

Catch of the Day Fish Pie, Flaky Chunks of Cod, Salmon and Smoked Haddock in a Creamy Bechamel, Topped with Buttery Mash + £6

DOUBLE BEEF

Devon Dry Aged Beef Rump, Braised Beef Shin, Thyme Roasted Tomatoes Horseradish Cream, Red Wine Jus

Roasted Winter Vegetables, Carrot, Butternut, Celeriac and Red Onion, Roasted with Garlic and Rosemary

Heritage Beetroot Salad, Goats Cheese, Watercress with a Pine Nut Dressing

Duck Fat Roast Potatoes, Roasted in Duck Fat for the Perfect Crispy Roast Potato

Foil Baked Salmon, Watercress and Caper Salad with a Honey and Mustard Dressing + £6

SHARING FEAST MENU

SEASONAL

SPRING & SUMMER

Grilled Lemon, Thyme and Oregano Chicken Thigh, Garlic & Rosemary Butterflied Leg of Devon Lamb, Cucumber & Sweetcorn Salsa, Tzatziki

Charred Summer Vegetables, Aubergine, Courgette, Peppers and Red Onions with Tomato and Roast Pepper Sauce

Caesar Salad, Romane Lettuce Leaves, Shaved Parmigiano, Sourdough Croutons with a Rich and Creamy Garlic and Anchovy Dressing

Roast Cornish New Season Potatoes, with Garlic, Rosemary and Olive Oil

Salmon Niçoise Salad, Flaked Salmon with Potato, Green Beans, Tomato, Lettuce and Olives, and finished with a Lemon Dressing + £6



Free Range Lemon & Herb Rubbed Chicken Breast, Fresh Herb and Pine Nut Stuffed Chicken Ballantine, Cucumber & Sweetcorn Salsa, Tarragon Aioli

Charred Summer Vegetables, Aubergine, Courgette, Peppers and Red Onions with Tomato and Roast Pepper Sauce

Caesar Salad, Romane Lettuce Leaves, Shaved Parmigiano, Sourdough Croutons with a Rich and Creamy Garlic and Anchovy Dressing

Roast Cornish New Season Potatoes, with Garlic, Rosemary and Olive Oil

Grilled Mackerel, Fennel, Rocket and Pine Nut Salad with Soy and Lime Dressing + £6



AUTUMN & WINTER

Confit Duck & Mixed Bean Cassoulet, Devon Dark Ale Braised Beef, Glazed Carrots, Crispy Kale, Ale and Onion Gravy

Roasted Root Vegetables, Carrot, Butternut, Celeriac and Red Onion, Roasted with Garlic and Rosemary

Braised Red Cabbage, Shredded Red Cabbage Slow Braised with Apples and Spices

Duck Fat Roast Potatoes, Roasted in Duck Fat for the Perfect Crispy Roast Potato

Roasted Cod with Spiced Butterbean Stew + £6



SHARING FEAST MENU

SOIL & SURF

FROM THE SOIL

Butternut Wellington, Spinach and Ricotta Stuffed Mushrooms, Vine Cherry Tomatoes, Toasted Pumpkin Seeds, Vegetable Gravy (V)

Roasted Root Vegetables, Carrot, Butternut, Celeriac and Red Onion Roasted with Garlic and Rosemary

Cauliflower and Broccoli Cheese, Cauliflower and Broccoli in a Creamy Three Cheese Sauce

Roast Cornish New Season Potatoes, with Garlic, Rosemary and Olive Oil

Braised Lamb Fillet with Broad Beans and Salsa Verde + £6

FROM THE SURF

Herb Crusted Salmon Fillets, Chilli and Lime Calamari, Samphire, Vine Cherry Tomatoes, Tomato and Red Pepper Sauce, Preserved Lemon Aioli

Roasted Mediterranean Vegetables, Aubergine, Courgette, Red peppers and Red Onions seasoned with Rosemary, Oregano and Olive Oil

Green Bean and Little Gem Salad, with Feta, Chilli, Peas,
and a Mint & Parsley Dressing

Roast Cornish New Season Potatoes, with Garlic, Rosemary and Olive Oil

Maple and Harissa Chicken with Tabouleh Salad + £6



SHARING FEAST MENU

ROUND THE WORLD

ITALIAN

Traditional Italian Porchetta, Pork and Fennel Sausage, Shaved Fennel and Orange, Garlic and Lemon Aioli, Salsa Verde

Roasted Mediterranean Vegetables, Aubergine, Courgette, Red peppers and Red Onions seasoned with Rosemary, Oregano and Olive Oil

Heritage Tomato Caprese Salad, Heritage Tomatoes Mozzarella and Basil Salad
with an Olive Oil Dressing

Patate al Forno, Potatoes Roasted with Garlic, Rosemary and Olive Oil

Grilled Sea Bass, Slow Roast Vine Cherry Tomatoes, Mixed Italian Olives, Rocket & Fresh Basil with a Balsamic Glaze + £6

CARIBBEAN

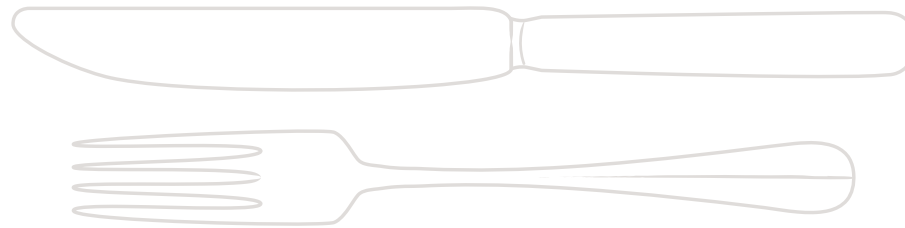
Caribbean Pepper Steak, Jerk Chicken Thighs, Tomato and Grilled Sweetcorn Salsa, Scotch Bonnet Gravy

Jerk Spiced Fire Roasted Veg, Butternut Squash, Red Pepper, Red Onion and Cherry Tomatoes with our Jerk Seasoning, Roasted in our Wood-Fired Oven

Caribbean Slaw, Shredded Cabbage, Carrot, Scallions, Mango and Sunflower Seeds with Honey and Scotch Bonnet Dressing

Curry Spiced Roast New Season Potatoes or Jamaican Rice and Peas

Jamaican Escovitch Sea Bass, Crispy Sea Bass Topped with a Spicy and Tangy Pickled Vegetable Slaw + £6



INDIVIDUAL PLATED MAIN COURSES

All served with dishes of garlic and rosemary roasted seasonal vegetables, brought to the table.

Choose a maximum of 3 dishes including a vegetarian/vegan option.

INDIVIDUAL MAIN COURSES

Pressed Shin of Dartmoor Beef, Dauphinoise Potatoes, Carrot Puree, Seasonal Greens, Red Wine Jus

Dartmoor Beef Rump, Broccoli and Stilton Puree, Wild Mushrooms, Dauphinoise Potatoes, Red Wine and Shallot Jus + £2

Pressed Shoulder of Devon Lamb, Dauphinoise Potatoes, Celeriac Puree, Seasonal Greens, Red Wine Jus

Rump of Devon Lamb, Dauphinoise Potatoes, Parsnip Puree, Seasonal Greens, Red Wine Jus + £2

Roast Pork Belly, Grain Mustard Mash, Spring Greens, Cider Gravy

Apricot Stuffed Free-Range Chicken Breast, Fondant Potato, Carrot Puree, Seasonal Greens, White Wine and Shallot Jus

Roast Guinea Fowl Breast, Fondant Potato, Carrot Puree, Seasonal Greens, Wild Mushroom Sauce + £2

Saddle of Teign Valley Venison, Venison Sausage, Dauphinoise potato, Braised Red Cabbage, Crispy Kale, Plum and Port Sauce + £2

FISH

Herb Crusted Salmon Fillet, Olive Crushed Potatoes, Capers, Green Beans, Roast Tomato and Red Pepper Sauce

Grilled Sea Bass, Saffron Potatoes, Roast Peppers, Capers, Roast Tomato and Red Pepper Sauce

Roast Cod, Spiced Butterbean Stew, Cavolo Nero

CLASSICS

Award Winning Pies, Mash, Minted Peas, Gravy
Various fillings including vegetarian, vegan & gluten free

Great Barn Sausage Trio, Mash, Minted Peas, Onion Gravy

CHILDRENS FOOD

£12

Spaghetti & Meatballs

Sausage & Mash

Meat or Vegetable Lasagne

CHILDREN'S PUDDING

£7

Ice Cream & Chocolate Sauce or Berry Coulis

VEGETARIAN (V) & VEGAN (VG)

Aubergine and Courgette Moussaka, Tomato and Rocket Salad (V)

Thyme Gnocchi, Vegetable Ragu, Hard Goats Cheese and Rocket (V)

Vegan Tagine, Tabbouleh, Mint and Cucumber Salad (VG)

Nut Roast, Butternut Stuffed Field Mushroom, Fondant Potato, Wild Mushroom Sauce (VG)

Cauliflower Steak, Cauliflower Mash, Crispy Capers and Lemon (VG)

Spiced Cauliflower, Bombay potato, Smoked Aubergine puree (VG)



PUDDINGS

INDIVIDUAL PUDINGS

Choose One + Vegan/Gluten free option

Sticky Toffee Pudding, Fudge Sauce, Salcombe Dairy Ice Cream

Warm Treacle Tart, Lemon Curd, Clotted Cream

Double Chocolate Brownie, Salcombe Dairy Ice Cream,
Warm Chocolate Sauce

Double Chocolate Mousse, Crème Fraiche, Amaretti Crumb

Classic Eton Mess, Berry Coulis

Lemon Posset, Lime and Pistachio Meringue, Fresh Raspberries

Lemon, Lime and Vanilla Cheesecake, Fresh Strawberries, Raspberry
Coulis

Your Wedding Cake, cut and served with berries and Chantilly
cream - deduct £7

TRIO OF DESSERTS + £2

Choose one from each group

Lemon Posset with Shortbread and Raspberries
Raspberry Mousse with Fresh Raspberries
Dark Chocolate Mousse with Amaretti Crumb

Summer Berry Pavlova
Lemon and Vanilla Cheesecake
Treacle Tart with Lemon Curd

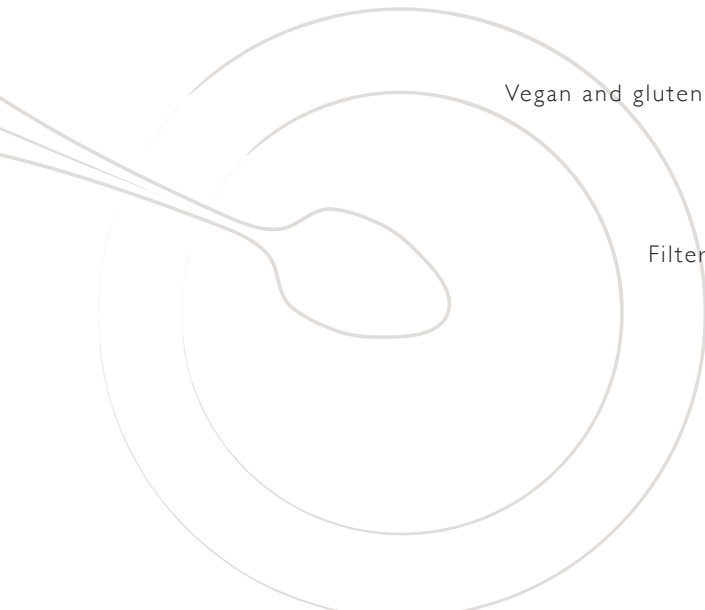
Double Chocolate Brownie
Sticky Toffee Pudding, Fudge Sauce and Clotted Cream
Pear & Almond Cake with Lemon and Ginger Sauce

VEGAN/GLUTEN FREE PUDDING

Vegan and gluten free chocolate and caramel Delice with fresh berries, berry coulis and raspberry sorbet

TEA & COFFEE

Filter Coffee, Fairtrade Tea, Selection of Herbal Teas, Decaffeinated Tea & Coffee.



EVENING FOOD

Additional Evening Guests Food + £15

PIZZAS

Cooked in our wood fired pizza oven in our Courtyard Kitchen.
Minimum 50 Pizzas. Vegan & Gluten free options available.
Choose 3.

Classic Margherita topped with fresh Basil (V)

Fig, Walnut, Gorgonzola topped with fresh Rocket (V)

Mushroom & Prosciutto

Napoli Salami with fresh Chillies

Mediterranean with Red Onion, Artichoke Hearts, Kalamata Olives, Sun Dried Tomato, topped with fresh Parsley (V)

Dartmoor Steak & Devon Blue with Mushrooms

SELECTION OF WEST COUNTRY CHEESES

With Red Onion Marmalade, Homemade Chutney, Grapes, Celery & Crackers

YOUR WEDDING CAKE

Your Wedding Cake, served with accompaniments
- deduct £7

SELECTION OF AWARD WINNING PIES

Served warm in cardboard boxes with wooden knives and forks.

Lots of delicious choices including Steak & Ale, Chicken, Ham & Leek, Chicken & Mushroom, Mushroom & Spinach. Vegan and gluten free options also available.

STREET FOOD

Served in disposable cardboard boxes with wooden knives and forks.

Chicken or Lamb Jalfrezi with Pilau Rice and Naan Bread

Jamaican jerk pork, Caribbean slaw, sweet potato fries

Smoked bourbon brisket, Mac and cheese, grilled sweetcorn

Barbecue pulled Pork, Red cabbage slaw, crispy potatoes

Greek Lamb Gyros, Tomato salad, garlic yoghurt, fries

MEDITERRANEAN MEZZE

Greek Salad

Mediterranean Vegetable Tart

Charred Chorizo

Marinated Artichoke Hearts

White Bean and Truffle Dip

Sourdough and Flatbreads

ENGLISH STYLE MEZZE

Ham Hock and Pea Terrine

Red Onion and Cropwell Bishop Stilton Tart

Roast Beef, Horseradish and Rocket Yorkshires

Piccalilli

Whipped Stilton

White and Granary Sourdough

CONTACT US

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