



## Sandy Park Sample Banqueting Menu

### Canapes

Pea & mint mousse, prosciutto & crispy parmesan crumb  
Wild mushroom arancini, blue cheese dressing (v)  
Crispy Scampi bonbon, potato puffs, salt & vinegar mayonnaise  
Lime cured mackerel bruschetta  
Smoked duck breast, roast plum chutney & rocket cress

Basket of Local Breads & Butter

### Starters

Slow braised beef croquettes, Korean barbecue sauce, kimchi & cabbage slaw  
Grilled mackerel, tomato & basil fondue, black olives, fennel salad & crispy potato puffs  
Wild mushroom rilette, port and plum purée, crumbled stilton, Melba toast, watercress salad & walnut dressing

### Palate Cleanser

### Mains

Roasted chicken breast, confit garlic mash potato, smoked white onion purée, buttered kale, turnip & thyme sauce  
Slow braised lamb shoulder, curried cauliflower purée, spinach potato cake, buttered chard, roasted squash & pan jus  
Winter vegetable Wellington, fondant potato, cream cabbage & thyme gravy

### Desserts

Dark chocolate & salted caramel delice, cherry puree, vanilla cream & cocoa soil  
Coffee cake, honey roast walnuts, tonka bean cream & roasted plums  
Yoghurt pannacotta, blackberry, apple maple compote & granola crumb

### Cheese Course

Selection of Westcountry Cheeses with accompaniments

### Tea & Coffee

With After-Dinner mints

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## Tailored Dining Experiences

### Bespoke Menu with Head Chef Craig Beacham

For a truly personalised dining experience, our Head Chef invites you to create a bespoke menu crafted to your tastes and preferences. Every detail can be tailored for you and your guests. Please contact our Events Team to begin creating your unique menu.

### Wine Pairings

Enhance your meal with optional wine pairings carefully selected to complement each course. Contact our Events Team for details.



## Dietary Information

Please inform us in advance of ALL dietary requirements or allergies. Our team will be happy to advise you on the ingredients and allergens present in our dishes.

If you have an allergy, please let us know the severity — for example, whether a nut allergy is triggered by ingestion, contact, or airborne exposure — so we can take appropriate precautions.

While we take every care to minimise cross-contamination, please be aware that all food and drink is prepared in areas where allergens may be present.

Please note: Some menu items may be subject to change due to supplier availability.

## Our Food Philosophy

At Sandy Park, we proudly champion local produce and work closely with trusted regional suppliers.

This commitment allows our Head Chef, Craig Beacham, and his talented team to deliver consistently high-quality, freshly prepared food for our valued guests