

# The Rising Sun Celebration Package



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## INTRODUCTION

The Rising Sun is set in the country with easy access from A.38 mid-way between Plymouth and Exeter just outside of Ashburton. It is a traditional pub with oak beams; log fires and a good size garden to enjoy.

You can choose a menu to suit your tastes and budget. The suggested menus are only a guide and can be adapted to your own requirements. Also included are some drink package ideas.

For parties wanting sole use of The Rising Sun a hire charge will be required depending on the number of people attending, seasonal reflections, i.e. bank holidays and peak times.

The premises can cater for up to one hundred and ten people at a sit down meal and one hundred and twenty for a buffet, there is also the option of using the garden facilities and having a barbecue (weather permitting).

Should guest accommodation be required The Rising Sun has five rooms; two doubles, one twin, one family room which sleeps two adults and three children and one room with a double and single bed. They all have en suite facilities and the price includes breakfast, details of which can be found on our website.

The Rising Sun is happy for the bride and groom to enjoy one night's accommodation with breakfast, free of charge, should they wish within their wedding package.

Paul and Louise would be only too pleased to discuss your requirements and it is advised to make an appointment with them so that your exact requirements can be discussed.

## **SAMPLE MENU 1**

### **Main Course:**

Roast Sirloin of Beef with a Yorkshire pudding & Red Wine Jus

or

Roast Pork with Crackling, Cider Gravy and Apple Sauce.

or

Steak and Ale Pie

or

Roasted Vegetable Lasagne

Served with Roast Potatoes and seasonal Vegetables

### **Dessert:**

Black Forest Gateaux with Double Cream

Or

Duo of Ice Cream with Amoretti Biscuit

Tea or Coffee and Mint Chocolate

Price: £14.95 per person.

## **SAMPLE MENU 2**

### **Starter:**

Trio of Melon with Forest Fruit Sorbet & Blackcurrant Couli  
or  
Prawn Cocktail and Avocado in Marie Rose Sauce  
or  
Breaded Brie with Cider & Red Currant Jus  
or  
A Home Made Farm House Pate with Home Made Chutney

### **Main Course:**

Poached Salmon with Hollandaise Sauce and Asparagus  
or  
Free Range Chicken wrapped in Bacon with a Leek & Blue Cheese  
Sauce  
or  
Leek and Sharpham Brie Pancakes baked in a Cream and Garlic  
Sauce  
or  
Beef Bourguignon (Bacon, Button Mushrooms, Baby Onions & Red  
Wine)

Served with New Potatoes and seasonal Vegetables

### **Dessert:**

Strawberry Mille Feuille  
or  
Chocolate Brownie with Chocolate Sauce and Clotted Cream  
or  
Trio of Ice Creams with Amoretti Biscuit

Tea or Coffee with Chocolate Mint

Price: £18.99 per person

### **SAMPLE MENU 3**

#### **Starter:**

Country Vegetable Soup with Croutons

or

Button Mushrooms in a Garlic, Cream and Chive sauce.

or

Pork Terrine with Home Made Chutney

or

Scottish Smoked Salmon & Prawn Cocktail

#### **Main Course:**

Roast Rack of Lamb with a Red Currant & Red Wine Jus

or

Chicken Rossini (Pan-Fried Breast Chicken wrapped Bacon with a Mushroom pate served on Crispy Fried Bread)

or

Spinach and Ricotta Cannelloni

or

Supreme of Salmon with Crab Hollandaise Sauce

Served with Roast Potatoes and seasonal Vegetables

#### **Dessert:**

Lemon Eton Mess

or

Baked Vanilla Cheesecake with Seasonal Fruits

or

White & Dark Chocolate Marquise with Clotted Cream

or

West Country Cheeseboard served with Fresh Fruits & Crackers

Tea or Coffee with Chocolate Mint

Price: £22.99 per person

### **BUFFET NO. 1**

A selection of Sandwiches, Sausage Rolls, Bacon Wrapped Sausages, Crispy Prawns, Spring Rolls, Vegetable Puffs, Quiches & Pizzas

Price: £9.95 per person

### **BUFFET NO. 2**

(Barbecue)

Burgers, Sausages, Chicken Wings, Pork Ribs, Baked Mini Jacket Potatoes, French Sticks & A variety of Salads

Price: £10.95 per person.

### **BUFFET NO. 3**

(Knife and fork meal of two courses.)

#### **Main course:**

Home Cooked Local Ham, Poached Salmon, Hot Barbecued Belly Pork, Buttered New Potatoes, French Sticks, a variety of Salads including both Rice & Pasta Salads

#### **Dessert:**

Strawberry Gateaux with Clotted Cream

Sherry Trifle

Price: £15.95 per person

### **BUFFET NO. 4**

(Knife and fork meal of two courses)

Cold Roast Sirloin of Beef

Cold Roast Turkey

Dressed Poached Salmon & Prawns

Minted Hot New Potatoes, Mixed green salad, Pasta Salad, Rice Salad, Couscous, Coleslaw, served with Warm Breads

**Dessert:**

Fresh Fruit Salad with clotted cream

Profiteroles with Chocolate Sauce

Lemon Cheesecake with Clotted Cream

Price: £17.95 per person

**BUFFET NO. 5**

(Hot three course meal)

Spring Rolls, BBQ Ribs, Crispy Prawns, Prawn Crackers

Thai Vegetable Curry

Tray Baked Lasagne

Chilli Con Carne

Served with Rice, Garlic Bread and a Selection of Salads

**Dessert:**

Fruit Crumble with Custard

Chocolate Bread and Butter Pudding with Clotted Cream

Trio of Ice Creams

Price: £18.95 per person

# **The Rising Sun Wedding Day Package**

A pub lunch with a twist!

Pimms & Fruit Juice on arrival, a set three-course menu with a glass of Wine followed by a glass of Sparkling Wine to toast the new Bride & Groom, then Tea or Coffee.

In the evening there will be a Finger Buffet (Buffet number one from our menu) & a Disco.

Price includes the use of White tablecloths.

## **Starters**

Farmhouse Vegetable soup with Croutons

or

Breaded Brie with a Red Currant Jus & Mixed Leaves

or

Pate with Home Made Chutney & Mixed Leaves

## **Mains**

Steak & Ale Pie with mashed Potato & Seasonal Vegetables

or

Chicken & Leek Pie with mashed Potato & Seasonal Vegetables

or

A Selection of Butchers sausages with mashed Potato & Onion Gravy

or

Roasted Red Pepper Lasagne with Salad & Garlic Bread

## **Desserts**

Devon Cheeseboard served with Fresh Fruits & Crackers

or

Apple crumble with Custard

or

Trio of ice Creams

Coffee or Tea

£2499.00 – based on 60 guests  
(£20.00 for each extra guest attending)

# **Drinks Package**

## **PRICES PER GLASS**

Pimms = £2.75

Non-Alcoholic Fruit Punch = £1.85

Fruit Cocktail = £2.75

Bucks Fizz = £2.45

Sherry = £2.30

## **PRICES PER BOTTLE**

House Wine (Californian - Chardonnay, Merlot or White Zinfandel) =  
£12.25

Sparkling Wine = £16.00

House Champagne = £25.00

We also have a wine list available.

You may supply your own Wine or Champagne for which there will be a corkage charge of £6.00 per bottle of Wine, Sparkling wine or Champagne.