

## The Lamb Inn at Sandford Wedding Packages

**The Lamb Inn at Sandford** The Square, Sandford, Crediton, Devon EX17 4LW

*Call today and ask for Nick to make an appointment*

**Tel: 01363 7736 76 | [thelambinn@gmail.com](mailto:thelambinn@gmail.com)**

**The Lamb Inn Sandford Weddings**

Intimate weddings  
at our beautiful  
country inn.

Licensed Wedding Ceremony  
Venue for 4 to 40  
(75 for evening buffet)  
Boutique Accommodation

AA Rosette  
Culinary Excellence

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[www.lambinnsandford.co.uk](http://www.lambinnsandford.co.uk) ♥ EX17 4LW

Images by Yeti Photography

Award Winning Restaurant

### **Intimate Weddings at our Beautiful Country Inn**

From rustic to country chic The Lamb Inn can provide the ideal photogenic setting for an intimate wedding with a relaxed atmosphere.

Our Inn nestles among the Tudor cobbles of the picturesque village of Sandford in Devon. This unique location provides the perfect backdrop for the couple looking for the easy charm of a country village wedding.

You can stay the night, say your vows, enjoy a delicious wedding breakfast and celebrate the night away, all under one roof. Book an appointment today and let us help you to plan your perfect day.

The Lamb Inn offers licenced wedding ceremonies from 2 to 40 guests, with 75 for the evening buffet and offers country style boutique accommodation. Our 25-person package starts from just £3,265.00. So why not give us a call to set your wedding dreams in motion.

## The Lamb Inn at Sandford Wedding Packages

### DOWRICH ROOM

#### Example 2022 Wedding Packages from

<b>15 Persons</b>	
Buttercup	£2,765
Bluebell	£3,140
Primrose	£3,444

<b>25 Persons</b>	
Buttercup	£3,265
Bluebell	£3,890
Primrose	£4,390

<b>40 Persons</b>	
Buttercup	£4,015
Bluebell	£5,015
Primrose	£5,815

	Buttercup	Bluebell	Primrose	Extras
The Dowrich Room Hire	☑	☑	☑	
Wedding Day Co-ordinator	☑	☑	☑	
Welcome Drink	☑	☑	☑	
Tablecloths, silverware and napkins	☑	☑	☑	
Cake stand and knife	☑	☑	☑	
Wedding Breakfast Menu packages	Buttercup	Bluebell	Primrose	
½ bottle of house wine per guest	☑	☑	☑	
A glass of bubbles to toast the Bride & Groom	☑	☑	☑	
Evening buffet	☑	☑	☑	
One-night B&B stay in our Garden Suite	☑	☑	☑	
Exclusive daytime use of Courtyard & Sun Deck	☑	☑	☑	
Exclusive use Bar or Tap Room till 5:00pm	☑	☑	☑	
Wedding Ceremony at The Lamb Inn				£350.00
Extra persons for evening buffet (max cap.75)				From £9.65
Canapés				From £8.35
Corkage per bottle (no spirits)				£12.00
Tea/Coffee per person				£2.00
Wedding Day Bridal Breakfast Tray per person				£11.00
Dowrich Room access the day before* from 2:00pm				£150.00
Packing up of 3 <sup>rd</sup> party hired equipment				£150.00

*\*Subject to availability*

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Wedding Packages**

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## Wedding Breakfast

Menu dishes subject to seasonal variances

### BUTTERCUP WEDDING BREAKFAST

#### BUFFET OPTION

Choose any **THREE** dishes\* from our seasonal buffet menu choices below:

- Selection of cured meats and cheeses *gf*
- Selection of homemade dips with sourdough and flat bread
- Selection of vol au vents
- Chicken drumsticks
- Beetroot and feta mini burgers *v*
- Mini beef or pulled pork burgers.
- Vegetarian antipasti *ve, gf, n, s*
- Devilled eggs *gf*
- Choice of seasonal stews *gf*, pies or curry dishes *gf*
- Garlic, sweet chilli and lime prawns with coconut rice *gf*
- Lamb skewers with minted tzatziki *gf*
- Sweet potato wedges with seeds and yoghurt *v, gf, s*
- Smoked salmon, avocado and herb tarts
- Sticky pork belly bites *gf, n*
- Prawn and lime spring rolls with chilli mayonnaise
- Thai chicken wings with oriental noodle salad *n, s*
- Chickpea and beetroot falafel with tahini sauce *ve, gf, s*
- Beef, chorizo and sundried tomato sausage rolls
- Barbecued prawn and mango lettuce cups *gf, df*
- Hawaiian pineapple and ham sticks *gf, df*

*Buffet served with pasta salad, mixed leaf salad or seasonal grilled vegetables*

**plus**

Choice of desserts - *Choose two dishes*

*\*Extra dishes available at £3.95 per head*

#### KEY

*v vegetarian*  
*gf gluten free*  
*ve vegan*  
*n nuts*  
*s seeds*  
*df dairy free*

# The Lamb Inn at Sandford Wedding Packages

## BLUEBELL WEDDING BREAKFAST CHARGRILLED SHARING PLATTERS

A selection of homemade dips with sourdough and flat bread to start

### Meat Platter

Includes Venison sausages

*Plus your choice of TWO dishes of the following meat options*

- Lemon and thyme roasted half chicken. *gf,df*
  - Slow roasted pork belly *gf,df*
  - Marinated lamb rump *gf,df*
    - 8oz grilled steak *gf,df*

.\*.

### Vegetarian/Vegan Dish

Spiced roasted cauliflower with barley couscous *ve, df*

Sunflower seed falafel balls with tahini sauce *ve, df*

Lentil beetroot, charred broccoli and hazelnut salad *ve, df*

.\*.

Chargrilled seasonal vegetables sharing platter *ve, df*

*Please note the vegetarian/vegan dishes will be separate to the meat dishes*

.\*.

Choice of desserts - *Choose two dishes*

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## PRIMROSE WEDDING BREAKFAST

*A la cart option*

### Starter choices (choose two dishes)

- Courgette carpaccio *v, gf, df, s*
- Haddock ceviche with tostones *gf*
- Beef carpaccio & truffle oil *gf, df*
- Clam chowder with roasted corn *gf*
- Broiled scallops with chorizo and pebre *gf*
- Pear, gorgonzola and walnut risotto *v, ve\*, gf*
- Smoked duck breast with pomegranate & basil tabbouleh *gf, df*
- Half a dozen oysters *gf, df*
- Antipasto platter *ve, gf, df, s*
- Chicken Caesar salad boats
- Apple & prosciutto bruschetta *df*
- Smoked salmon with prawns, horseradish cream & lime vinaigrette *gf*
- Gravdax with celeriac and fennel salad *gf*
- Seared venison with sprout and apple slaw *gf*
- Chicken liver and pineau paté
- Sprouting broccoli, green romesco and almonds *v, gf, df, n*

### Main Course choices (choose two dishes)

- Seasonal Fish dish *gf*
- Rhubarb & ginger jam lamb cutlets with potatoes and beetroot puree *gf, df*
- Lamb & black olives in rosé wine with whole-wheat pasta *df*
- Grilled lamb rump with Lyonnaise potatoes, roasted baby vegetables and red wine & rosemary jus *gf, df*
- Chicken Supreme with sautéed green, parmentier potatoes and creamy white wine and blue cheese sauce *gf*
- Chicken Supreme with wild mushroom risotto, basil pesto, parmesan shavings and black truffle oil and new potatoes *gf*
- Pork loin wrapped in parma ham, stuffed with pistachios with apple and potato rosti, caramelised apples and cider sauce *df*
- Slow roasted pork belly, apple mash, roasted baby vegetables and cider jus *df*
- Grilled duck breast with sweet potato dauphinoise, roasted baby vegetables and red wine & vanilla jus *gf*
- Pear, gorgonzola and walnut risotto *v, ve\*, n*
- Superfood salad with grilled broccoli and harissa dressing *v, df, n, s*
- Salted ricotta with couscous, olives, charred stem broccoli and pickled red onion *v, ve\*, n, s*
- Kale, avocado, beetroot, apple & apricot salad *v, gf, df, n, s*
- Roasted fennel, clementine, burrata and chilli salad *v, gf*
- Harissa spiced butter beans with peppers and feta *v, ve\*, gf*
- Aubergine stack with freekeh salad and buttermilk dressing *v, ve\*, n, s*
- Quick charred spring onion and sweet potatoes salad *v, gf, n, s*

### Choice of desserts - Choose two dishes

## The Lamb Inn at Sandford Wedding Packages

### DESSERT CHOICES

*(choice of two)*

- Goats cheese, rhubarb curd and thyme cheesecake
  - Cherry & Amaretti crumble cake *n,s*
  - Salted chocolate porridge with honeycomb ice cream & salted peanuts
  - Crème Brûlée *gf*
  - Chocolate and orange mousse with vanilla cream *gf*
  - Selection of ice cream *gf* and sorbets *gf, ve*
  - Pecan, cranberry & dark chocolate tart *df*
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### EVENING BUFFET CHOICES *(one meat and one vegetarian dish)*

Beef Burger sliders with chips

Halloumi Burger sliders with chips *ve*

Cheese Board section with crackers and bread

Meat and vegetarian antipasti platters

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### CHILDREN'S MENU

MAINS *(select one)*

- Flat Bread Cheese & Tomato Pizza *v*
- Battered Fish Goujons & Chips with salad or seasonal vegetables
- ¼lb Beef Burger & Chips, a choice salad or seasonal vegetables
- Child Vegetarian Burger & Chips, a choice of salad or seasonal vegetables *v*
- Macaroni Cheese, a choice of salad or garlic flatbread *v*

DESSERT

- Ice Cream one scoop
- *Or one of the adult selections*

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### CANAPES SELECTION

*(a choice of three)*

- Arancini Balls with Local Cheese *v, ve\**
- Sweetcorn and Jalapeño Fritters *ve, df*
- Homemade Sausage Rolls
- Roasted Pepper and Goat's Cheese Crostini
- Taramasalata and Radishon Crispbread
- Hummus, Urfa Butter on Pita Chips
- Welsh Rarebit Bites
- Confit Cherry Tomato and Pesto Puffs
- Almond and Oat Biscuit, Brie and Honey
- Smoked Trout and Cream Cheese on Rye Bread
- Smoked salmon & dill
- Goat cheese crostini
- Mini tomato & caramelised red onion tart
- Chargrilled nectarine & prosciutto Bruschetta

### WEDDING DAY BRIDAL BREAKFAST TRAY\*

*(Delivered to the Garden Suite)*

- Orange juice
- Tea/coffee
- Croissant
- Toast, butter & preserves
- Fruit

*\*Please pre-ordered if required and only for guests who booked for two nights, there is a charge for non-residents.*



## The Lamb Inn at Sandford Wedding Packages

### WELCOME DRINK SELECTION

Glass of Pimms (10 oz)  
Gin & Tonic (25ml)  
House wine, red white and rose (125ml)  
Local Cask Ale (10oz)  
Cider (10oz)  
Glass of Prosecco (125ml)  
Lager (10oz)  
Orange or Apple Juice (8oz)

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### HOUSE WINES

*Choice of any two House wines (we offer by the glass from the bar)*

#### Reds

Malbec (Argentina), Pinot Noir (Romania), Merlot (Chile), Shiraz (Australia)

#### Whites

Chardonnay (France), Sauvignon Blanc (Chile), Pinot Grigio (Italy),  
Verdejo (vegan - Spain)

#### Rosés

White Zinfandel (sweet - California) or La Viole (dry- France)

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### FOR THE TOAST

**HOUSE PROSECCO AND CHAMPAGNE (125ml)**

Prosecco - Amori (Italy)

Champagne - Gremillet Brute NV (France) *Extra charge POA*