

## The Lamb Inn at Sandford Elopement Wedding Packages

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

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

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### **Just us Two**

The Lamb Inn at Sandford invites you to experience the runaway romance of an elopement wedding.

Just want to tie the knot - *no fuss?* Choose a secret wedding at our beautiful country inn.

The Lamb Inn can provide the ideal picturesque setting for an intimate elopement wedding with a relaxed atmosphere. Our Tap Room is perfect for a private exchange of marriage vows, followed by a romantic meal from our select celebration menu. Add to your special day by sharing a bottle of Champagne in our secluded honeymoon suite.

Our Inn nestles among the Tudor cobbles of the photogenic 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 and enjoy a delicious dinner, then relax in our peaceful top of the garden honeymoon suite for the night. Prices from £425 for two.

**Book an appointment and let us help you to plan your perfect day.**

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## Elopement Packages

	Bluebell	Primrose
The Tap Room Hire	☑	☑
Wedding ceremony in Tap Room/Sun Deck	☑	☑
Bottle of House Champagne	☑	☑
Private Three course dinner	☑	☑
½ bottle of house wine per guest	☑	☑
One-night B&B stay in Garden suite	☑	☑

## BLUEBELL

### CHARGRILLED SHARING PLATTER OPTION

A selection of homemade dips with sourdough and flat bread

*Choose TWO dishes from our seasonal meat sharing platter menu*

Lemon and thyme roasted half chicken

Slow roasted pork belly

Marinated lamb rump

8oz grilled steak

PLUS

Venison sausages

*Vegetarian/Vegan\* Platter option*

Spiced roasted cauliflower with barley couscous

Sunflower seed falafel balls with tahini sauce

Lentil beetroot, charred broccoli and hazelnut salad

Chargrilled seasonal vegetables

**Plus**

**Choice of desserts** – *from menu of the day*

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## PRIMROSE

### A LA CART OPTION

#### Starter choices

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

#### Main Course choices

- Seasonal fish dish
- Rhubarb & ginger jam lamb cutlets with potatoes and beetroot puree
- Lamb & black olives in rosé wine with whole-wheat pasta
- Grilled lamb rump with Lyonnaise potatoes, roasted baby vegetables and red wine & rosemary jus
- 6 – 8 oz fillet steak with fondant potatoes, roasted baby vegetables and béarnaise sauce
- 8 – 10 oz Rib Eye steak with sun dried tomatoes and banana shallot puree
- Chicken Supreme with sautéed green, parmentier potatoes and creamy white wine and blue cheese sauce
- Chicken Supreme with wild mushroom risotto, basil pesto, parmesan shavings and black truffle oil
- Pork loin wrapped in parma ham, stuffed with pistachios with apple and potato rosti, caramelised apples and cider sauce
- Slow roasted pork belly with apple mash, roasted baby vegetables and cider jus
- Grilled duck breast with sweet potato dauphinoise, roasted baby vegetables and red wine & vanilla jus

#### Vegetarian choices

- Pear, gorgonzola and walnut risotto
- Superfood salad with grilled broccoli and harissa dressing
- Salted ricotta with couscous, olives, charred stern broccoli and pickled red onion
- Kale, avocado, beetroot, apple & apricot salad
- Roasted fennel, clementine, burrata and chilli salad
- Harissa spiced butter beans with peppers and feta
- Aubergine stack with freekeh salad and buttermilk dressing
- Quick charred spring onion and sweet potatoes salad

#### Choice of desserts – *from menu of the day*

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## HOUSE WINES

### 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

Champagne - Gremillet Brute NV ( France)

