

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

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

thelambinn@gmail.com ♥ 01363 773676
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 4 to 40 guests, with 75 for the evening buffet and offers country style boutique accommodation. Our 25-person package starts from just £2,335. So why not give us a call to set your wedding dreams in motion.

The Lamb Inn at Sandford Wedding Packages

DOWRICH ROOM

Example 2021 Wedding Packages from

15 Persons	Weekend packages from
Buttercup	£1935
Bluebell	£2085
Primrose	£2610

5% Discount on midweek packages

25 Persons	
Buttercup	£2335
Bluebell	£2585
Primrose	£3460

40 Persons	
Buttercup	£2935
Bluebell	£3335
Primrose	£4735

	Buttercup	Bluebell	Primrose	Extras
The Dowrich Room Hire	☑	☑	☑	
Wedding Day Co-ordinator	☑	☑	☑	
Canapés				From £6.55
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 honeymoon suite	☑	☑	☑	
Extra persons for evening buffet (max cap.75)				From £6.55
Reserve accommodation for wedding guests (2 nights 10% discount)	☑	☑	☑	
Day time Exclusive use of Courtyard & Sun Deck	☑	☑	☑	
Exclusive use of Main bar or Tap Room till 5:30pm	☑	☑	☑	
Wedding Ceremony at The Lamb Inn				£325.00
Corkage per bottle (no spirits)				£12.00
Tea/Coffee per person				£2.00

The Lamb Inn at Sandford
Wedding Packages

Wedding Breakfast

Menu dishes subject to seasonal variances

BUTTERCUP WEDDING BREAKFAST

BUFFET OPTION

Choose any FIVE dishes from our seasonal buffet menu choices below

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

Buffet served with pasta salad, mixed leaf salad and seasonal grilled vegetables

plus

Choice of desserts - *Choose TWO dishes*

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Wedding Packages**

**BLUEBELL WEDDING BREAKFAST
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

Served with Salad in house vinaigrette and grilled greens.

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 - *Choose TWO dishes*

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PRIMROSE WEDDING BREAKFAST A LA CART OPTION

Starter choices *(one meat or fish and one vegetarian)*

- 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
- Gravadlax 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 *(one meat , one fish and one vegetarian)*

- 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 stem 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 - *Choose TWO dishes*

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DESSERT CHOICES

(choice of two)

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

- Homemade Beef stew and mash
- Vegetarian curry with rice (v)
- Vegetarian chilli (v)

Or Stir-fried vegetables *with a choice of*

- Chicken and noodles or rice
- Beef curry and rice
- Prawns and noodles or rice
- Vegetarian stir fry noodles or rice(v)

Or Burgers with chips/wedges *with a choice of*

- Beef
 - Pulled pork
 - Pulled beef
 - Pulled chicken
 - Chicken
 - Halloumi (v)
-

CANAPES SELECTION

(a choice of three)

- Arancini Balls with Local Cheese
- Sweetcorn and Jalapeño Fritters
- 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

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CHILDREN'S MENU

MAINS *(select one)*

- 1/4 Grilled Chicken
- Grilled Sausages
- Child Beef Burger
- Child Veggie Burger (v)

DESSERT

- Ice Cream 2 Scoops
- *Or smaller portion as per adult selection*

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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)

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)

FOR THE TOAST

HOUSE PROSECCO AND CHAMPAGNE (125ml)

Prosecco – Amori (Italy)

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