

The Lamb Inn at Sandford Wedding Packages 2024

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.

Licenced Wedding
Ceremony Venue
2 to 40 (80 evening)
Boutique Accommodation

AA Rosette
Culinary Excellence

thelambinn@gmail.com 01363 773676
www.lambinnsandford.co.uk EX17 4LW

Photo: Yeti Photography

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 80 for the evening buffet and offers country style boutique accommodation. So why not give us a call to set your wedding dreams in motion.



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DOWRICH ROOM

Example 2024 Wedding Packages from

15 Persons	
Buttercup	£4,164
Bluebell	£4,584
Primrose	£4,914

25 Persons	
Buttercup	£4,815
Bluebell	£5,515
Primrose	£6,065

40 Persons	
Buttercup	£5,790
Bluebell	£6,910
Primrose	£7,790

	Buttercup	Bluebell	Primrose	Extras
The Dowrich Room Hire	☑	☑	☑	
Lamb Inn Wedding 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 Lamb Inn Bar till 5:00pm	☑	☑	☑	
Wedding Ceremony at The Lamb Inn	☑	☑	☑	
Extra persons for evening buffet (max cap.80)				From £11.95
Canapés				From £10.95
Corkage per bottle (no spirits)				£15.00
Tea/Coffee per person				£3.75
Exclusive use of Courtyard				£500.00
Exclusive use of whole garden and Courtyard				£850.00
Dowrich Room access the day before* from 2:00pm				£50.00
Packing up of 3 rd party hired equipment				£200.00

*Subject to availability

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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 per dish

KEY

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

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Wedding Breakfast

Menu dishes subject to seasonal variances

BLUEBELL WEDDING BREAKFAST

Chargrilled Sharing Platters

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

Meat Platter

Includes pork sausages.

- Lemon and thyme roasted half chicken. *gf,df*

*and a choice of **one** of the following meat options*

- Slow roasted pork belly *gf,df*
- Marinated lamb rump *gf,df*
 - 8oz grilled steak *gf,df*

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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*

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Chargrilled seasonal vegetables sharing platter *ve, df*

Please note the vegetarian/vegan dishes will be sperate to the meat dishes.

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Choice of desserts - *Choose two dishes.*

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PRIMROSE WEDDING BREAKFAST

A la cart option

Starter choices *choose two dishes.*

please ask for details

Main Course choices *choose two dishes.*

please ask for details

Choice of desserts - *Choose two dishes.*

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DESSERT CHOICES

(choice of two)

- Goats cheese, rhubarb curd and thyme cheesecake
 - 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*
-

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

CHILDREN'S MENU

Mains *(select one)*

Come with chops and a choice or baked beans or vegetables.

- Flat Bread Cheese & Tomato Pizza *v*
- Battered Fish Fingers & 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

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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), Italian Rosso (Italy)

Whites

Chardonnay (France), Sauvignon Blanc (Chile), Pinot Grigio (Italy),
Pleno Blanco (*organic and 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*