

Fed and Pickled sample menus

Can be cooked and served to you by our team, or delivered to you to cook at your own convenience.

Canapés

Goats cheese Bon Bon, red onion jam
Shredded duck, hoi sin and spring onion
Bruschetta, tomato, garlic olive oil and fresh basil
Smoked salmon blini, pickled cucumber, cods roe
Chicken and chorizo mozzarella arancini, pepper coulis
Black pudding, quails egg, tomato relish
Fresh salmon and herb rilette, lemon mayonnaise croute
Chargrilled courgette, sun blushed tomato, oregano
Shredded ham hock and pea shortcrust pasty, mint purée
Smoked haddock fishcake, aioli, radish
Devilled eggs

Small plates/tapas/grazing

Hummus
Marinated olives
Cured meat boards
Tapenade
Cheeses
Marinated chargrilled vegetables
Smoked mackerel pate
Salmon pate
Local bread/crackers
Aioli
Chutneys

Fresh chilli and garlic king prawns
King prawn and chorizo
Truffled cheesy leeks
Oven baked Camembert
Mini lamb kofta, tzatziki
Garlicky roasted tomato and Greek yoghurt

Starters

French onion soup, chunky cheddar crouton
Smoked salmon, wasabi mayonnaise, pickled radish, sesame tuile.
Aubergine parcel, stuffed with an olive and mozzarella risotto, rich tomato sauce
Prosciutto wrapped asparagus, feta crumb, chive oil
Spiced cod and spinach fishcake, curried mayonnaise, pickled shallot
Ham hock scrumpet, pineapple jam
King prawn risotto, lemon, chilli, garlic
Spring onion and feta potato cake, soft poached hens egg, smoked paprika
Greek yogurt, garlic roasted cherry tomatoes, toasted ciabatta.
Sweetcorn chowder, cheddar and chive scone
Classic chicken Caesar salad, Caesar dressing, croutons, parmesan
Moules Mariniere, white wine, garlic and parsley sauce
Fillet of beef carpaccio, shallot and caper dressing, parmesan shaving

Mains

Slow roasted pork belly, mustard creamed leeks, dauphinois, chorizo
Pan fried steak (Steak of choice) thyme baked tomato, creamed mushroom sauce and sautéed potatoes
Pan fried seabass fillet, crushed peas, new potatoes, seared scallop
Lamb rump, salsa Verde and black olives
Roasted vegetable stack, polenta chips, parmesan crisp, tomato and caper sauce
Oven roasted salmon fillet, spinach and watercress cream, crushed potato, smoked salmon
Crisp Asian style pork belly, crunchy fresh chilly, ginger and garlic salad, sesame potato
Panko fried chicken, linguini tomato mascarpone sauce, truffle oil
Pan fried gnocchi, wild mushrooms, goats cheese, parsley crumb gratin
Confit chicken leg, shredded chicken bon bon, mushroom fricassee, greens

Desserts

Rhubarb and custard pot, amaretti biscuit
Fresh cream profiteroles, rich chocolate sauce (baileys cream filled option 2)
Warmed chocolate brownie, vanilla ice cream, salted caramel, salted popcorn
Vanilla panacotta, berry compote, meringue shards
Zesty lemon posset, fresh berries, butter shortbread
Creme brûlée
Rich coffee and chocolate pots de creme
Poached pear, shortbread crumb, vanilla ice cream

Selection of truffles

Selection of local cheeses and biscuits

Afternoon tea

Classic afternoon tea

Selection of finger sandwiches
Selection of cakes and pastries
Scone, Cornish clotted cream and strawberry jam

Devon savoury afternoon tea

Cheddar and chive scones
Chutney
marmite butter
Mature cheddar chunks
Sausage rolls