

Business lunch/meeting – menu 1

Sanwiches, wraps and rolls, crisps, jars of fresh fruit
and a mix of 'bite-size' homemade shortbread/cakes/flapjacks

£9.50 minimum of 10

Our freshly prepared sanwiches, wraps and rolls, include a mix of

four fillings from the following...

Honey roast Devon ham and English mustard

Wild rocket, sun-blushed tomato and buffalo mozzarella

Classic BLT

Sausage and red onion

Brie, grape and baby salad leaves

Smoked salmon, cream and chive

Free-range egg mayonnaise and cress



Local mature cheddar and local chutney

Spicy tuna with red kidney beans and sweetcorn



Home made hummus, carrot and baby salad leaves

Canapé Selection

£1.35 each. We recommend about 4 - 6 per person
Prices subject to VAT

Smoked salmon mousse on mini crackers



Yorkshire pudding with rare beef and horseraddish



Sausage on sticks with honey sesame glaze



Prawn and chorizo skewer



Marinated figs with proscuitto mozzarella and basil



Mini mighty sausage and mash



Wild boar and garlic pasty



Black pudding pea and pancetta



Thai fishcake with sweet chilli



Fig and blue cheese tartlet



Tomato brushetta



Brie and cranberry pasty



Beetroot humous and pitta sticks



Crisp fried halloumi with sweet chilli dip



for the love of good food

Traditional Devon Hog Roast

Hog roast for 80 – £750

Hog roast for 100 – £770

Hog roast for 120 – £850

Hog roast for 150 – £920

Hog roast for 200 – £1150

Prices subject to VAT Please contact us for larger numbers.

Price includes -

Homemade tasty-herby-stuffing and apple sauce
served in a variety of freshly-baked ciabatta rolls

Astridges – when it comes to the crunch... we make the best crackling ever!



Delicious Devon Lamb Roast

Lamb Roast for 50 – £650 Prices subject to VAT

Please contact us for larger numbers

Price includes - homemade rosemary stuffing and mint sauce.

Served in a variety of freshly baked ciabatta rolls



Mixed-Meat Roasts

A choice of up to four different meats Pork – Gammon – Lamb – Beef – Turkey

Mixed-Meat Roast for 80 – £750 Mixed-Meat Roast for 100 – £770

Prices subject to VAT Please contact us for larger numbers.

Price includes - our homemade tasty-herby-stuffing and a selection of sauces. Served in
a variety of freshly baked ciabatta rolls.



Vegetarian Options £5.75 per person Prices subject to VAT

Locally-made vegetable pasties

Homemade nut-roast

Homemade spiced rissoles

Homemade watercress, red onion and goats cheese quiche

Homity pie



for the love of good food

Traditional Afternoon Tea

£19.95 per head Prices subject to VAT

Includes use of vintage cake stands, serving platters, cake plate, tea cups & saucers, milk jugs, sugar bowls and teaspoons. Good quality paper serviettes.

Savoury

Selection of freshly-made Sandwiches (crusts on or off)

Please choose 4 fillings –

Cucumber

Locally cured ham and English mustard

Smoked salmon and dill and cream cheese

Mature cheddar cheese and homemade chutney

Free-range egg mayonnaise and cress

Tomato, basil and mozzarella

Brie and grape

Pork, stuffing and apple-sauce

Hummus, carrot and watercress



Selection of Homemade Quiches/Flans

Please choose 2 –

Watercress, balsamic roasted red onion and goats cheese

Mushroom and stilton

Wild rocket and sausage

Chorizo, spring onion and chargrilled asparagus

Quiche lorraine



Sweet

Homemade plain and fruit scones, with jam and Devonshire clotted cream

Selection of homemade biscuits and cakes

Please choose 4 –

Flapjack

Shortbread

Granola cookies

Victoria sponge

Cappuccino cake

Tea bread

Raspberry and white chocolate tray bake

Lemon drizzle cake

Crackle-top chocolate brownies

Carrot cake

SAMPLE
MENUS
2020



We also cater for

Fine dining

Office parties

Corporate events

Please enquire