

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 prosciutto 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

Salads, Vegetables and Sauces to accompany main dishes

£1.70 per person, per salad
we recommend about 3 - 5. Prices subject to VAT

Homemade chunky coleslaw

(white cabbage, carrot, onion and caraway seeds in a creamy dressing)

Potato and pea salad

(baby new potatoes, petit pois with a tarragon, dill & mustard dressing)

Green leafy salad

(mixed salad leaves, apple, sultanas and homemade croutons)

Lentil Salad

Puy lentils with kale and home made salsa verde

Super Green Salad

Avacado, broccoli, cucumber, mint, basil, bean sprout, red cabbage, pea, spring onion
and courgette

Vibrant Beetroot Salad

Beetroot chickpea and spinach salad

Fiery Green Beans

Fine green beans, wild rocket with a garlic, mustard and shallot dressing

Tomato mozzarella and basil

Heritage tomatoes, bocconcini and fresh basil

Pasta pesto and olive

(fusilli pasta, homemade pesto, marinated olives)



Seasonal Roasted Vegetables £1.70 per person

Roasted potatoes £1.70 per person Prices subject to VAT



Salsas and Sauces £36 serves 50 Prices subject to VAT

Rum and Date Sauce – Peanut and Hoison Sauce – Hot Cumberland Punch –
Caribbean Banana Salsa Posh Pear & Chilli Chutney –
Apple Cranberry Chutney – Jack Daniels Barbecue Sauce

Puddings £5.50 per head

Prices subject to VAT

Mini pavlova with fresh cream and mixed berries



Homemade chocolate brownie, clotted cream and mini meringue



Jam jar trifle



Salted caramel cheese cake



Fruit cone with passion fruit coulis



Raspberry les bavaois



Cheese & Biscuits £5.50 per person Prices subject to VAT

A selection of four different local cheeses, accompanied by savory biscuits,
homemade chutney, apple and grapes

Devon Oak – Mature Cheddar

Cornish Yarg – Covering of nettles. A famous Cornish export

Woodley Smoked – Smoked over oak chippings and made near Crediton, Devon

Exmoor Blue – Creamy and peppery

Devon Blue – Devonian blue cheese of choice. Creamy, yet firm – crumbly, yet moist.

Norsworthy – Semi-hard goats milk cheese made near Exeter

Sharpham – Sexy Sharpham, Devon's 'Brie style' cheese

Black Eyed Susan – A soft cheese in cracked black pepper

Wicker table hampers

Savoury Hamper –

From £12.95 per person (in baskets for ten). Prices subject to VAT

Typical selection...

Home-cooked honey and mustard glazed ham Freshly baked local bread
2 West Country cheeses – Cornish yarg, Devon oke, Devon blue and Sharpham rustic.
Devon chutney
Mixed pitted olives with garlic, pepper and mustard seeds Burts crisps
Bunched spring onions
Homemade coleslaw
Our home-roasted spiced nuts
Tomatoes on the vine



Sweet Menu –

From £5.50 per person. Minimum ten. Prices subject to VAT

A selection of homemade individual sweet treats (presented on boards and cake stand to compliment your hamper)

Typical selection...

Zingy lemon drizzle cake Individual victoria sponge Crackle top choc brownies
Mini shortbread Devon Fudge



Refreshing extras

Luscombe drinks – from a farm in deepest Devon
St Clements, Sicilian lemonade, Elder flower bubbly and Hot ginger beer
£2.40 32cl bottle £3.40 74cl bottle
Prices subject to VAT

After Dark Feast!

Please speak to us for some ideas...



A selection of delicious, locally-made pasties

Vegetarian

Lamb & Mint

Steak & Stilton

Steak

Pork and Cider



A selection of tasty, locally-made pies

Steak & Kidney

Steak & Ale

Chicken & Mushroom

Devon Lamb & Mint Traditional Homity (v)

Pork



Scotch Eggs



Homemade chutney and freshly baked bread

Above prices are based on 1/2 large pasty,
one individual pie and one scotch-egg per person)

Cold Buffet - £12.95 per head

To include bio-degradable plates, wooden cutlery and serviettes

Prices subject to VAT

Selection of sandwiches/wraps and rolls -

Mature cheddar, wild rocket and sun blushed tomato

Coronation chicken

Halloumi and red pepper

Spicy tuna with red kidney beans and sweetcorn

Sausage and red onion



Quiche -

Red onion, water cress and goats cheese quiche lorraine



Selection of pies and mini pasties -

Pies: Homity, chicken leek and bacon and steak ale

Pasties: Steak, wild boar and garlic, brie and cranberry

Home made Old English sausage rolls



Kettle chips



Dipping platter

Carrot, cucumber, pepper and bread sticks –
served with houmous, beetroot houmous and a spicy salsa

Baked Potatoes -

Baked on-site in our big oven
£7.50 per head with a choice of two fillings.

Prices subject to VAT

Please choose up to two fillings for you event

Chilli, Grated Cheese and Sour Cream



Cottage Cheese, Pineapple



Beans and Cheese



Pork Curry (with mango chutney)



Vegetable Curry (with mango chutney)



Spicy Tuna, Sweet Corn and Red Kidney Beans



Chunky Coleslaw



Sausage Casserole



Incudes baby leaf salad with cherry tomatoes



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