

Canapé Selection

£1.60 each. We recommend 4 - 6 per person

Prices subject to VAT

Smoked salmon mousse on mini crackers



Yorkshire pudding with rare beef and horseradish



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 hummus and pitta sticks



Crisp fried halloumi with sweet chilli dip





for the love of good food

Traditional Devon Hog Roast

Hog roast for 80 – £800

Hog roast for 100 – £850

Hog roast for 120 – £960

Hog roast for 150 – £1125

Hog roast for 200 – £1400

Prices subject to VAT Please contact us for larger numbers.

Price includes -

Astridges stuffing and apple sauce
served in a variety of freshly-baked rolls

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



Delicious Devon Lamb Roast

Lamb Roast for 50 – £700 Prices subject to VAT

Please contact us for larger numbers

Price includes - rosemary stuffing and mint sauce.

Served in a variety of freshly baked rolls



Mixed-Meat Roasts

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

Mixed-Meat Roast for 80 – £800 Mixed-Meat Roast for 100 – £850

Prices subject to VAT Please contact us for larger numbers.

Price includes - our stuffing and a selection of sauces. Served in a variety of freshly
baked rolls. Prices subject to VAT



Vegetarian Options

Locally-made vegetable pasties

Our nut-roast

Our watercress, red onion and goats cheese quiche

Homity pie

Falafel



Example Salads, and Sides to accompany main dishes

Example Menus

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

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

Avocado, broccoli, cucumber, mint, basil, bean sprout, red cabbage, peas, 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, pesto, marinated olives, rocket and parmesan



Seasonal Roasted Vegetables £1.70 per person

Roasted potatoes £1.70 per person Prices subject to VAT





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Traditional Afternoon Tea

£20.95 per head. Prices subject to VAT

Includes use of slate stands, serving platters, side plates, tea cups & saucers, milk jugs, sugar bowls and teaspoons. Good quality paper serviettes.

Savoury

Selection of freshly-made finger sandwiches.

Please choose 4 fillings –

Locally cured ham and mustard

Coronation chicken

Smoked salmon, dill and cream cheese

Pork, stuffing and apple-sauce

Cucumber

Mature cheddar and chutney

Free-range egg mayonnaise and cress

Hummus, carrot and rocket



Selection of Homemade Quiche

Please choose 2 –

Wild rocket and sausage

Chorizo, spring onion and asparagus

Quiche lorraine

Watercress, red onion and goats cheese

Mushroom and stilton

Sun blushed tomato and brie



Sweet

Scones, with jam and West Country clotted cream

Selection of homemade biscuits and cakes

Please choose 3 –

Flapjack

Shortbread

Triple chocolate brownie

Raspberry Macaron

Carrot cake

Cappuccino cake

Lemon drizzle cake



Puddings £7.50 per head

Prices subject to VAT

Example Desserts



TRIO: Salted caramel chocolate brownie – Mini waffle with berries – Shotglass cheese cake



TRIO: Creme Brulee – Mini pavlova – raspberry macaron



Sticky toffee pudding with sticky toffee sauce



Raspberry Les Bavaois



Cheese Board – Devon Blue, Keen's Cheddar, Sharpham Brie
crackers, chutney and grapes

These are just suggestions.

Please contact us for more pudding options to compliment your menu



Savoury picnic board or basket

From £18.95 per person

Minimum ten

Prices subject to VAT

Honey and mustard glazed ham
Caramelised onion and goat's cheese quiche
Freshly baked local bread
Potato and pea salad
Cornish Blue and Farmhouse Cheddar
Devon chutney
Burt's Crisps
Chunky coleslaw
Vine tomatoes
Spring onions



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Sweet menu

From £7.50 per person

Minimum ten

Prices subject to VAT

A selection of individual sweet treats

(presented on boards and cake stands to compliment your picnic/basket)

Typical selection:

Zingy lemon drizzle cake – Individual victoria sponge – Crackle top chocolate brownies
Mini shortbread – Devon fudge

Evening Food

These are just suggestions.

Please speak to us to tailor a menu to suit your event and budget.



After Dark Feast

A selection of locally-made pasties and pies

Astridges sausage rolls

Astridges scotch eggs

Chutney

Freshly baked bread



Baked Potatoes

A selection of fillings with salad and sauces



Gourmet Sausage Bar

Locally made jumbo sausages in brioche rolls with onions, salsa and sauces



Chilli Rice and Nachos

Served with avocado, cheese and sour cream



Cheese board

Locally-made cheese selection, crackers, chutney and fruit



Pasties and pies

Locally made





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Cold Buffet - £15 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 hummus, beetroot hummus and a spicy salsa



Please ask for tailored buffet menus

Baked Potatoes -

Baked on-site in our big oven
£9.50 per head with a choice of two fillings.

Prices subject to VAT

Please choose up to two fillings for your 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



Includes baby leaf salad with cherry tomatoes