

## Canapé Selection

£1.80 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 – £880  
Hog roast for 100 – £950  
Hog roast for 120 – £1080  
Hog roast for 150 – £1275  
Hog roast for 200 – £1600

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 – £880 Mixed-Meat Roast for 100 – £950

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

£1.80 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



**Prices are based on 80 plus guests**  
**Please ask for a price for smaller numbers**

## Traditional Afternoon Tea

**£24.95 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



## **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**