

Sample
Menus 2024



for the love of good food

We are happy to cater
for any dietary
requirements
Please let us know

Canapé Selection

£2 each. We recommend 5 - 7 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

www.astridgescatering.co.uk

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Traditional Devon Hog Roast

Hog roast for 80 – £950
Hog roast for 100 – £1020
Hog roast for 120 – £1150
Hog roast for 150 – £1345
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 – £750

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 – £950 Mixed-Meat Roast for 100 – £1020

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.

Vegetarian Options

Pulled jackfruit

Our nut-roast

Our watercress, red onion and goats cheese quiche

Homity pie

Falafel

Example Salads, and Sides to accompany main dishes

£2 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 £2 per person

◆
Roasted potatoes £2 per person

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

Prices subject to VAT



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Traditional Afternoon Tea

£26.95 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

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Puddings

£8 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

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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



Sweet menu

From £8 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



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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

£16 per head

To include bio-degradable plates, wooden cutlery and serviettes

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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

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