

CANAPÉ SAMPLE MENU

COLD CANAPÉS

Meat

- Carpaccio of Beef Fillet dressed with Harissa and Crispy Onions
- Ham Hock and Smoked Chicken Terrine with Candied Plum Chutney on Onion Croute
- Parma Ham, Bocconcini and Oven Cured Tomato on Focaccia with Rocket Pesto

Fish

- Smoked Trout Mousse with Wasabi Mayo and Beetroot Jelly on Rye
- Smoked Salmon with Chive Sour Cream on Black Pepper Blini with Avruga Caviar
- Smoked Salmon and Watercress Roulade on Granary Toast
- Devon Crab with Papaya, Chilli and Ginger in New Potato Cup

Vegetarian

- Creamy Wild Mushroom and Tarragon Mousse on a Crisp Focaccia (v)
- Vulscombe Goats Cheese, Chargrilled Courgette and Pine Nut Crostini (v)
- Peppered Bocconcini, Basil, Harlequin Olive and Oven Cured Tomato Skewer (v)

HOT CANAPÉS

- Local Sausages with Honey and Mustard Marinade
- Crispy Confit Duck 'Popcorn' with Soused Black Cherries, Zesty Orange and Five Spice Mayo
- 'Sweet & Sour' Pork, Chilli & Coriander Tempura Pork, Seared Pineapple & Pickled Pepper Skewer
- 'Salmon and Prawn Mini Fishcakes with Lemon and Dill Mayo
- Teriyaki Salmon with Thai Chilli Dipping Sauce
- Courgette Bhaji with Indian Spiced Yoghurt Dip (v)

SMALL BOWL FOOD

Choose 3 options for three bowls per person

- Fresh Grilled Tuna Nicoise
- Smoked Haddock and Chive Fishcakes with Verdi Mayo
- Butter Chicken Curry with Basmati Rice, Mini Poppadom and Mango Chutney
- 'Posh Nosh' Prawn Cocktail with Chargrilled Avocado and Granary Toasts
- 'Bangers n' Mash' with Crispy Onions, Cider and Mustard Gravy
- 'Mini Burgers' with Quickest Cheddar and Pickle
- 'Steak and Chips' with Tomato, Onion and Mushroom Kebab, and Homemade Spicy Ketchup
- Mexican Chilli with Guacamole, Sour Cream, Jalapeno Peppers and Tortilla Chips
- Vulscombe Goats Cheese and Onion Marmalade Dumplings with Roasted Peppers and Maddocks Leaves (v)
- Oriental Vegetable Spring Rolls with Sauté Pak Choi and Sweet Chilli (v)
- Pink Grapefruit and Fennel Salad with Feta and Marinated Olives (v)

STREET FOOD SAMPLE MENUS

Choose 3 of the following styles of food, each will be set up to create mini festival stands, food is served in high quality disposable packaging

‘TASTE OF INDIA’

- Chicken Tikka Massala
- Lamb Dansak
- Seafood Pathia
- Seasonal Vegetable Biryani
- Served with Pilau Rice, Poppadoms, Naan Breads, Lime Pickle, Mango Chutney, Mint Sauce and Onion Salad

‘FUN BUNS’

- BBQ Pulled Pork with Apple and Fennel Coleslaw
- Classic Beef Burger with Relish, Mature Cheddar and Gherkin
- Jerk Shredded Chicken with Chargrilled Pineapple
- Marinated Mackerel with Chilli and Lime, finished with Vine Tomato Salsa
- Thai Fish Cakes with Coconut and Chilli Dressing
- Falafel with Cucumber Yoghurt and Sweet Chilli Sauce
- Mixed Vegetable Bhaji with Curried Yoghurt
- Simply served with Tossed Mixed Salad of Maddocks Leaves, Tomatoes, Radish and Onions

‘POSH DOGS’

- Cider Dog – Pork and Apple Sausage with Mustard, Mature Cheddar and Piccalilli
- Moo Dog – Beef Sausage with Guacamole, Sour Cream, Tomato Salsa and Lime
- Exe Dog – Fish Goujons, Tartare Sauce, Fresh Pea and Mint Crush and Rocket
- Greek Dog – Chickpea, Olive and Halloumi with Mango Salsa and Cured Tomatoes
- Served with Summer Coleslaw and Maddocks Tossed Salad

'POSH PIES' - CHOOSE THREE

- Steak and Otter Ale
- Chicken, Chorizo and Leek
- Pork, Stuffing and Caramelised Apple
- Moroccan Lamb and Chickpea
- Haddock, Smoked Cheddar and Wholegrain Mustard
- Goats Cheese, Sweet Potato, Spinach and Red Onion
- Classic Cheese, Potato and Onion
- Served with Creamy Mash and Homemade Gravies,
Golden Onions and Minted Peas