



SHARING FEASTS

Informal sharing Posh Feasts for all, served from a buffet table, BBQ or Spit Roast decorated with local produce and herbs.

1. **The Rustic Table** – Slow cooked foods served from a buffet or to the tables on sharing platters
2. **The Whole Hog** – Served by our chefs straight from the Spit Roaster
3. **BBQ** – Served by our chefs straight from the BBQ

If you would like the 'Rustic Table' food served on sharing platters to the individual tables, as opposed to from a buffet table, we have to reduce the amount of choice offered due to limited space.

OPTION 1: THE RUSTIC TABLE

To have this served from a buffet table, please choose 4 main items and 5 side dishes.

To have this served to the individual tables, please choose 3 main items and 3 side dishes.



Hot Meats

Whisky Smoked Beef Ribs with Jim Beam glaze

Honey and Maple Glazed Shoulder of Pork with an Apple and Rhubarb Sauce

West Country Beef with Mustard and Herb Crust, served with Watercress Mayo and Horseradish Cream

Whole Leg of Lamb marinated in Harrissa, Coriander and Lime, served with Mango and Vine Tomato Salsa

Breast of Turkey cooked in 'Thai Style' Coconut Cream served with Satay Sauce

Jerk Chicken with Chargrilled Pineapple

Slow Roast Pork Belly, Sticky Ribs, Crackling and Cider Apple Sauce

Slow Roasted Brisket with Honey & Whisky served with a Chilli Sauce

Marinated Turkey in Cumin and Coriander served with a Curried Bread Sauce

Spiced Chicken served with Salsa Verde and Chargrilled Lemons

Lebanese Chicken, Olives and Artichokes

Pomegranate and Balsamic Glazed Shoulder of Lamb with Saffron Couscous

Fish

Whole Fillet of Salmon with Parsley and Basil Pesto and Vine Tomato Salsa

Whole Fillet of Cod with Cajun Spices and Sweetcorn Relish

Loin of Monkfish with Chilli & Lime

Vegetarian

Warm Savoury Tarts (v)

Homemade Falafel and Courgette Bhajis (v)

Oven Baked Spinach and Ricotta Frittata (v)

Mac n' Cheese with Herby Crust (v)

Portobello Mushroom stuffed with Leeks and topped with Cheddar Cheese (v)

Cold Meats, Fish and Veggies

Honey Roast Ham with Mustards and Pickles

Charcuterie Platter of Parma Ham, Salami and Chorizo

Smoked Meat Platter of Ham, Chicken and Duck

Smoked Fish Platter of Salmon, Mackerel and Trout

Coronation Chicken with a Lime & Mango Twist

Poached Salmon and Prawn Platter with Marie Rose, Watercress Mayo and Fresh Lemon

West Country Cheese Ploughman's Platter of Three Cheeses

Spinach, Red Pepper and Goats Cheese Roulade (v)

Homemade Vegetarian Tart selection (v)

Homemade Scotch Eggs



OPTION 2:

THE WHOLE HOG

West Country Pork with Flourey White Baps,
Crispy Crackling, Apple Sauce and homemade
Stuffing. Served with 3 side salads.



OPTION 3: THE POSH BBQ

Choose 3 main items to have on the BBQ and 5 side salads.

Local Bangers (or ask for our Butcher's varieties made bespoke to us)

Rib Eye Steak**

Jerk Chicken with Chargrilled Pineapple

Piri Piri Prawns**

Spicy Lamb and Mint Burgers

Teriyaki Glazed Tuna Steak

Chicken Breast with Ginger, Oregano & Lime Marinade

Halloumi, Courgette, Mushroom, Red Onion & Pepper Kebabs (v)

Posh Nosh Chickpea, Courgette & Pepper Burgers (vegan)

Tandoori, Halloumi and Vegetable Skewers (v)

Lebanese Style Lamb on Skewers with Yoghurt & Cumin

Slow Roast Pork Belly, Sticky Ribs, Crackling and Cider Apple Sauce

Moroccan Fish Skewers with a Sweet Chilli Glaze

Lemongrass and Honey Salmon Skewers served with Lime Crème Fraiche

Salmon En Papillote with Chilli, Orange, Soy & Spring Onion

Seared Blackened Salmon with a Coriander Yoghurt Dressing

Butterfly Leg of Lamb with Garlic

Chicken & Courgette Kebabs marinated in Coriander & Lime

**surcharge is applicable



THE SIDE SALADS

Choice of 5 Vegetables and Salads for the Rustic Table Buffet or BBQ

Choice of 3 for the Whole Hog or if you would like Rustic Table served to the tables

We take great pride in our vibrant salads, taking inspiration from the seasonal produce available. As a result of this, the salads can sometimes vary from the descriptions below. We take great pleasure in colour and texture so do talk to us about what we can do for your event. Please see below for salad suggestions or take our advice and let our chefs create a suitable flavour, style and taste to compliment your meat or fish choices.

Warm Local New Potatoes with Rock Salt & Thyme

Summer Vegetables with Minted Butter

New Potatoes, Sprouting Broccoli and Wild Garlic mixed with Wholegrain Mustard

Heritage Tomato and Roasted Lemon Salad

Roasted Sweet Potato, Toasted Seeds, Masala Yoghurt and Fried Kale

Sprouting Beans, Summer Leaves, Summer Herbs, Avocado, Baby Tomatoes & Toasted Sunflower Seeds

Local Mixed Leafy Salad with Summer Herbs & Lemon Olive Oil Dressing

Spicy Chickpea, Feta, Red Onion, Cumin & Mint

Chilli Roasted Squash, Courgettes and Garlic Baby Spinach topped with Pinenuts

Broad Bean & Pea Salad with Mint & Parmesan

Couscous Salad with Sunblush Tomato, Roasted Squash & Peppers, Feta Cheese & Fresh Basil

White Bean Salad with Chilli and Wild Rocket

Chargrilled Saffron Cauliflower Salad

Summer Coleslaw or Sweet Winterslaw

Naked Asian Coleslaw

Griddled Courgette & Summer Tomato Salad with Basil Dressing

Chargrilled Courgette, Parmesan, Pinenuts with Green & Purple Basil Salad

Soba Noodles with Chargrilled Vegetables, Basil & Mango

Tomato Party Salad – Lots of Tomatoes, Lots of Herbs and Giant Couscous

Royal Potato Salad – Quail Egg, Peas, Basil, Toasted Pinenuts, Garlic, Mint & Parmesan

Carrot & Roasted Sesame Seed Salad

Chargrilled Corn on the Cob with Ribbon Vegetables

Green Beans, Sultanas and Parsley Salad

All served with a wide variety of dressings and sauces, and a selection of homemade breads.



ADD DESSERT:

Please choose three Mini Desserts which will then be served on boards to the individual tables for guests to share:

Mini Cappuccino Mousse with Ginger Tuille

Vanilla Crème Brulee with Fresh Raspberries

Lemon Posset with Mini Meringue

Lemon Posset with Thyme Crumble

Summer Berry and Champagne Jelly

Triple Chocolate layered Cheesecake

Strawberries and Devon Clotted Cream

Mini Lemon and Lime Meringue Pie

Malibu Pannacotta with Tropical Fruit Salsa

Devon Apple Cake with Toffee Glaze

Salted Caramel Brownie

Eton Mess Shots

Banoffee Pie Shots

Dark Chocolate Espresso Pots

Mini Rhubarb Trifle

Salted Caramel Brownie

White Chocolate and Cointreau Tiramisu

Mini Pavlovas

Alternatively, please choose three of the following and we will arrange them on a contemporary Dessert station where guests can come and choose what they would like to have, served with fresh berries, coulis and pouring cream;

'Posh' Blackforest Gateaux

Lemon Meringue Pie

Deconstructed Eton Mess

Lemon Mess (Lemon Curd, Raspberries, Biscuit, Cream)

Dark Chocolate Praline Torte

'Posh' Pavlova

Raspberry and Lime Cheesecake

Classic Banoffee Pie

Raspberry and Limoncello Charlotte

Traditional Sherry Trifle

Peach, Amaretto and Almond Gateaux

CARVING AT THE TABLE

Devon Crispy Pork Loin, Apple and Rhubarb Sauce with Homemade Sage & Onion Stuffing

West Country Topside of Beef with a Mustard & Thyme Crust, Yorkshire Pudding & Creamed Horseradish

West Country Sirloin of Beef with a Rosemary rub and Fresh Horseradish**

Shoulder of Lamb with Pomegranate & Balsamic Glaze

Garlic Rubbed Rosemary Leg of Lamb with Garden Mint Sauce

Garlic and Lemon Thyme Chicken with Traditional Trimmings and Bread Sauce

Three Bird Roast with Cranberry Stuffing

Served on a board, with a carving knife and fork ready for the host on each table to carve.

Choose a sauce to accompany the block...

Peppercorn Sauce
Grain Mustard Gravy
Pan Juice Gravy
Rosemary and Redcurrant Jus
Béarnaise Sauce
Mint and Roasted Garlic Sauce
Mulled Wine Gravy

Bread Sauce
Star Anise Jus
Honey and Pomegranate Jus

Choose 4 accompaniments...

Horseradish Mash
Herby Roasties
Minted New Potatoes
Garlic and Rosemary Potato Cake
Creamed Leeks
Green Bean Medley
Roasted Root Vegetables
Kale with Garlic Butter
Chargrilled Vegetables
Cauliflower and Broccoli Cheese
Red Cabbage

For the Vegetarian/Vegan/Gluten Free...

Carrot, Cashew & Caraway Seed Roast with a Tomato & Spinach layer served with Vine Tomato and Basil Sauce

Stuffed Butternut Roast with Puy Lentils, Garlic and a Rosemary Jus



CASSEROLE DISHES TO SHARE

A delicious range of dishes served to the centre of each table for guests to help themselves.

Accompanied by a range of potatoes, rice and vegetables or salads.

Westcountry Beef and Root Vegetable Stew with Herb and Pepper Dumpling

Mexican Chilli with Rice, Tortillas and Sour Cream

Steak and Yellowhammer Ale Pie

Traditional Lamb Hot Pot

Spicy Beef Meatballs tossed with Tagliatelle and Rich Tomato Sauce

Jamaican Jerk Chicken with Herby Rice and Beans

Roasted Lemon and Basil Chicken with Harlequin Olives, Mediterranean Couscous and Salsa Verde Sauce

Chicken, Chorizo and Leek Pie

Classic Fisherman's Pie

Chargrilled side of Salmon with Vine Tomato, Avocado Salsa and Fresh Lime

Tuscan Cod, Prawn and Salmon Stew with Butterbeans and Chorizo

Spinach and Ricotta Cannelloni (v)

Butterbean Korma (v)

Wild Mushroom Stroganoff (v)

Black Bean Bolognaise with Spiced Rice (vegan)

Chickpea and Kale Curry served with Vegetable Quinoa (vegan)

Sharing Puds – on platters served to the table

'Posh' Blackforest Gateaux

Lemon Meringue Pie

Deconstructed Eton Mess

Lemon Mess (Lemon Curd, Raspberries, Biscuit, Cream)

Dark Chocolate Praline Torte

'Posh' Pavlova

Raspberry and Lime Cheesecake

Classic Banoffee Pie

Raspberry and Limoncello Charlotte

Traditional Sherry Trifle

Peach, Amaretto and Almond Gateaux

