

Plated Starters

All plated starters are served with a selection of Homemade Breads and Devon Butter or Olive Oil and Balsamic Vinegar to the table.

Vegetarian

Chargrilled Mediterranean Vegetable, Rocket Pesto and Pecorino Tart, Leaves and Lemon and Oregano Dressing
Goats Cheese Mousse, Red Currant Jelly, Jail Ale Chutney and Herb Croute
Roasted King Oyster Mushroom, Tahoon Cress Oil, Toasted Hazelnut and a Mushroom Crisp (Vegan)
Stuffed Vine Tomato with Broadbean, Pea and Asparagus Mousse, Watercress Mayonnaise and Basil Oil (Vegan option available)
Golden Beetroot, Spinach and Goats Cheese Tart, Leaves and Herb Dressing
Tri Coloured Melon with Minted Feta and Lemon Dressing
Bocconcini Scotch Egg with Red Lentil, Homemade Piccalilli Mayo and Herby Salad (Vegan option available)
Smoked Cheddar and Leek Tart, Leaves and Herb Oil
Beetroot and Goats Cheese Terrine, Micro Leaves, Honey Roasted Pecans and an Orange and Honey Dressing
Butternut, Lime and Chilli Risotto with Rocket

Fish

Stuffed Vine Tomato with Local Crab and Oak Smoked Salmon, Avocado Mayo and Micro Herbs
Salmon and Spinach Fish Cakes, Lemon Mayo and Dill Salad

Posh Nosh own Beetroot & Hendricks Cured Salmon, Pickled Cucumber, Radish, Dill and Mustard Sauce
Crab Tian presented in a shell with Avocado Mayo and Organic Rocket Leaves
Posh Nosh Prawn Cocktail with Baby Granary Loaf and a Spiced Bloody Mary Shot
Smoked Salmon, Leek and Chive Mascarpone Tart
Smoked Haddock Pate with Soft Quails Egg, Beetroot and Basil Croute

Meat

Chicken Liver Parfait, Red Currant Jelly, Jail Ale Chutney, a Croute and Baby Leaves
Confit Duck Leg, Oriental Vegetables, Honey and Soy Cauliflower Cheese, Smoked Pancetta and Rocket Tart with Leaves and a Honey and Mustard Dressing
Mediterranean Lemon Chicken and Basil Terrine, Leaves and Heritage Tomato Salsa
Oak Smoked Breast of Duck, Zesty Orange Salad, Toasted Sesame Dressing and Plum Puree
Ham Hock, Caramelised Apple and Pickled Onion Terrine, Homemade Chutney and Dijon Mustard Dressing
Carpaccio of Beef, Truffle and Turnip Remoulade with Shaved Goats Cheese
Pulled Pork Scotch Egg with a Soft Boiled Quails Egg, BBQ Spiced Mayo and Micro Leaves
Pan Seared Duck, Watermelon and Pomegranate with Micro Herbs

Plated Mains

Poultry

Breast of Chicken wrapped in Parma Ham stuffed with Chorizo and Tarragon Mousseline, Dauphinoise Potatoes, Garden Vegetables, Carrot Puree and Madeira Jus

Breast of Guinea Fowl wrapped in Pancetta, 'Posh' Bubble and Squeak, Cauliflower Puree, Seasonal Baby Vegetables and a Port Jus

Honey and Soy Roasted Duck Breast, Five Spice Mash, Confit Peppers, Chilli, Ginger, Sauté Pak Choi and an Aromatic Jus

Breast of Chicken stuffed with Woodland Mushrooms and Confit Garlic encased in Smoked Streaky Bacon served with Root Vegetables and Thyme Scented Dauphinoise

Roast Breast of Pheasant, Puy Lentil and Pancetta Cassoulet, Honey Roasted Vegetables, Caramelised Apple and West Country Cider Jus

Breast of Chicken stuffed with a Lemon and Watercress Mousse, Dauphinoise Potatoes, Glazed Carrots and Creamed Leeks

Roast Breast of Duck, Celeriac Gratin, Spiced Parsnip Puree, Red Cabbage, Caramelised Figs and a Mulled Spiced Jus

Buttered Breast of Chicken with Confit Leg wrapped in Pancetta with Butternut Puree, Tarragon Dauphinoise Potato and Roasted Heritage Carrots

Meat

Slow Roasted Pork Belly glazed with Blossom Honey, Sage Mash, Butternut Puree, Roasted Apple, Seasonal Vegetables and a Cider Jus

Duo of Lamb: Chump of Lamb with Lemon & Thyme, mini Spring Lamb Stew, Slow Roasted Garlic, Dauphinoise Potatoes, Baby Vegetables, Pea Puree and a Mint Jus
Slow Cooked Featherblade Steak, Pepper Cream, Chargrilled Vegetables, Roasted New Potato Cake, Vine Tomato and Shallot Puree

Roasted Pork Loin, Crispy Pancetta, Sweet Potato Galette, Glazed Baby Carrots and Sage Jus

Fillet of Beef, Watercress Mousse, Potato and Celeriac Dauphinoise, Heritage Carrots, Vine Tomato and Shallot Puree and a Red Wine Jus**

Prime Rump Steak on Portobello Mushroom, Pont Neuf Potatoes, Roasted Vine Tomatoes and a Shallot Puree **

Slow Roasted Sirloin of Westcountry Beef, Mini Steak & Ale Pie, Dauphinoise Potatoes, Crispy Kale, Roasted Beets and a Shallot Jus

Local Pork Bangers, Champ Potatoes, Crispy Onions, Crushed Pea Salsa and Otter Ale Gravy - choose from a wide list of sausages that are made bespoke for Posh Nosh

Westcountry Venison roasted with Blackcurrant Tea, Braised Red Cabbage, Parsnips, Fondant Potato and a Port Reduction**

Fish

Pan Fried Sea Bass served with Crab Tortellini, Butternut Squash, Chilli and Lime Puree, Sauté Pak Choi, Coconut and Coriander Dressing

Roast Fillet of Cod, Chorizo and Butterbean Cassoulet, Green Beans and Parsley Pesto

Fillet of Salmon with Basil and Parmesan Crust, Saffron Fondant Potato, Petit Ratatouille finished with White Wine Veloute

Seared Sea Bass Fillet, Saffron and Crab Potato Cake, Sauce Vierge, Green Beans and Samphire

Thai Spiced Roasted Fillet of Monkfish on a bed of Coconut and Lime Lentils, Sauté Pak Choi, Tempura King Prawn and Lightly Spiced Mango Puree



Vegetarian

Sautéed Gnocchi, Chargrilled Vegetables, Bocconcini and Basil Oil

Open Ravioli, Baby Vegetables and Wasabi Beurre Blanc Courgette Charlotte, Goats Cheese Custard, Parmentier Potatoes and Tomato Coulis

Portobello Mushroom stuffed with Leeks and Smoked Cheddar Cream with a Herb Crumble Crust, Root Vegetable Galette, Baby Vegetables and a Rich Tarragon Butter Sauce

Cauliflower and Spinach Ceylon Curry topped with Coriander Yoghurt, Spiced Aubergine, Ginger and Spring Onion Samosa, Mixed Onion and Cumin Bhaji served with Handmade Garlic Naan

Spinach, Tomato and Cashew Nut Roast, Roasted New Potatoes, Root Vegetables and a Thyme Jus (Vegan)

Celeriac Steak, Red Wine Lentils, Porcini Mushrooms, Fine Green Beans, Walnut and Caper Sauce (Vegan)

Wild Mushroom Rice topped with Portobello Mushroom, Pickled Enoki, Garden Salsa and Herb Oil (Vegan)

Plated Desserts

Classic Crème Brulee, Milk Chocolate Mousse, White Chocolate and Freeze Dried Raspberry Tuille
Salted Caramel Brownie, Warm Milk Chocolate and Baileys Shot, Clotted Cream Ice Cream
Glazed Lemon Tart, Tonka Bean Meringue and Raspberry Sorbet
'Posh Nosh' Sticky Toffee Pudding, Toffee Sauce and a Whisky Ice Cream
Devon Rhubarb and Apple Crumble with Vanilla Bean Ice Cream
Caramel Bavaois, Milk Chocolate Mousse and Toffee Popcorn Ice Cream
Devon Apple Mousse, Toasted Oat Crumble and Devonshire Clotted Cream Ice Cream

Posh Nosh Dessert Trios

A selection of 3 mini desserts served plated to each individual guest

Taste of Devon:

Uffculme Dark Chocolate Torte, Local Clotted Cream and Poached Rhubarb Pannacotta, Luscombe Apple Cider Sorbet

Taste of Chocolate:

Salted Caramel Brownie, White Chocolate and Cointreau Tiramisu, Milk Chocolate and Caramel Ice Cream



Taste of the Seaside:

A Beach Ball of Salted Caramel Chocolate Mousse, Sandcastle of Strawberry and Clotted Cream Pannacotta and a Mini Cone of Prosecco Ice Cream

Taste of the Summer:

Deconstructed Eton Mess, Lemon Posset with Minted Raspberries and Strawberry and Yoghurt Ice Cream

Taste of Winter:

Mini Sticky Toffee Pudding, Toffee Apple Pannacotta and Blackberry Ice Cream

Taste of Christmas:

Mulled Spiced Pannacotta with Red Wine Jelly, Stollen Bread and Butter Pudding, Christmas Pudding Ice Cream