

# Cold Canapes

Depending on your requirements, we usually offer the following quantities:

Choose 4 varieties, allowing 5 per person

Choose 4 varieties, allowing 8 per person

Choose 5 varieties, allowing 10 per person

## Meat

Carpaccio of Beef Fillet dressed with a Pink Peppercorn Cream Cheese and Crispy Onions  
Saffron Chicken on a Mini Poppadom with Raita  
Oak Smoked Duck with Oriental Vegetables and Seared Orange in a Filo Basket  
Thai Style Chicken and Mango Skewer  
Chicken Liver Parfait on Brioche Croute with Apple Chutney  
Posh Mini Yorkshire Pudding with Rare Beef, Béarnaise Sauce and Rocket

## Fish

Marinated King Prawn and Mange Tout Skewer with Roasted Sesame Oil  
Spiced Coriander Prawns and Green Apple Filo Basket with Smoked Paprika  
Smoked Salmon with Chive Sour Cream on Black Pepper Blini with Caviar  
Hendricks Cured Salmon, Basil and Lime Cream Cheese on Rye Croute  
Devon Crab with Papaya, Chilli and Ginger in a New Potato Cup  
Devon Crab and Smashed Green Bean Bruschetta with Aioli  
Smoked Mackerel Pate on a Potato and Celeriac Rosti with Gooseberry Chutney  
Smoked Trout Mousse with Lemon Balm on Rye Croute

## Vegetarian

Vulscombe Goats Cheese, Chargrilled Courgette and Pine Nut Crostini  
Peppered Bocconcini, Basil, Harlequin Olive and Oven Cured Tomato Skewer  
Hot and Sour Aubergine on a Roasted Pepper Bruschetta (vegan)  
Quails Egg Tartlet with Pesto Hollandaise and Parmesan Shavings  
Goats Cheese Mousse and Tomato Jam in a Crisp Parmesan Tartlet  
Tri-coloured Melon with Minted Feta  
Chargrilled Courgette Cup with Herby Goats Cheese and Tomato Jam

## Hot Canapés

### Meat

Local Sausages with Honey, Cider and Mustard Marinade  
Thai Pork Belly with Sweet Chilli Sauce  
Posh Pie 'n' Mash: Mini Beef & Ale Pie topped with Creamy Sweet Potato Mash and Crispy Leeks  
Confit Duck 'Popcorn' with Black Cherry, Zesty Orange and Five Spice Mayo  
Satay Style Chicken with Sesame and Peanut Dip  
Mini Rump of Beef on a Potato Fondant Square with Béarnaise Sauce  
BBQ Pulled Pork Dumpling with Homemade Apple Sauce  
Teriyaki Beef Skewer with Wasabi Mayonnaise

### Fish

Monkfish Scampi with Lemon Mayo  
Salt and Pepper Squid with Garlic Aioli  
Cones of Mini Fish and Chips\*\*  
Salmon and Prawn Mini Fishcakes with Dill Mayo  
Teriyaki Salmon with Thai Chilli Dipping Sauce

### Vegetarian

Cauliflower and Sage Onion Bhaji  
Pumpkin, Sage and Parmesan Fritters  
Mini Root Vegetable and Kale Pie with Sweet Potato Mash  
Pea and Mint Arancini with Pea Puree  
Breaded Spinach and Red Pepper Mac 'n' Cheese Bites with Watercress Mayonnaise  
Saffron Cauliflower Tempura served with Mustard and Smoked Cheddar Sauce  
Tandoori Halloumi Skewers served with Coriander Yoghurt

## Sweet Canapés

Lemon Brûlée on Thyme Shortbread  
Eton Mess Shot  
Mini Cones of Ice Cream  
Mini Doughnuts with Dipping Sauce  
Salted Caramel Brownie  
White Chocolate and Cointreau Tiramisu  
Dark Chocolate Espresso Pots

Please note that some venues, due to their insurance liability, do not allow fryers on their premises. Please check with us as to whether this affects your canape choices.

\*\*Surcharge applies



# Evening Food

## Grazing Boards

### **Charcuterie**

Salami, Pepperoni and Prosciutto served with Fresh Homemade Breads, Roasted Peppers, Olives, Sun Blushed Tomatoes and Basil Bocconcini

### **Farmer's Supper**

Local Cheddar, Honey Roast Ham, Mini Cheese and Onion Pasties, Scotch Eggs, Local Leaves, Fresh Homemade Bread and Piccalilli

### **West Country Cheeseboard**

Four Local Cheeses served with Fresh Homemade Breads, Savoury Biscuits, Grapes, Celery, Figs and Homemade Chutney

### **Hungry Hog Baps**

Roasted Pork Joints, Homemade Stuffing, Crispy Crackling, Cider Apple Sauce, Salad Leaves and Coleslaw

## Late Night Munchies

### **Local Pasties**

Traditional Warm Beef Pasties  
Warm Cheese & Onion Pasties (v)

OR

### **Floury Baps**

Choose from either Crispy Bacon or Local Sausages  
For Vegetarians: Fried Eggs or Grilled Tomato and Mushroom (v)



### **Posh Dogs**

Cider Dog: Pork and Apple Sausage with Mustard, Mature Cheddar Sauce and Piccalilli

Moo Dog: Beef Sausage with Homemade Guacamole, Sour Cream, Tomato Salsa and Lime

Exe Dog: Fish Goujon, Tartare Sauce, Fresh Pea and Mint Crush and Rocket

Greek Dog: Chickpea, Olive and Halloumi with Mango Salsa and Cured Tomatoes (v)

Served with Coleslaw and Local Mixed Leaves, Tomatoes, Radish and Onions

### **Fun Buns**

BBQ Pulled Pork with Apple and Fennel Coleslaw

Classic Beef Burger with Relish, Mature Cheddar and Gherkin

Breast of Jerk Chicken with Chargrilled Pineapple

Thai Fish Cake Burger with Coconut and Sweet Chilli Sauce

Halloumi and Portobello Mushroom (v)

Pulled Jack Fruit in BBQ Sauce (vegan)

Chickpea, Courgette and Pepper Burger with Sweet Chilli Sauce (vegan option available)

Served with Coleslaw and Local Mixed Leaves, Tomatoes, Radish and Onions

### **Posh Pies**

Steak and Otter Ale

Steak and Devon Blue Cheese

Chicken, Leek and Wild Mushroom

Turkey, Cranberry and Stuffing

Sharpham Cheddar, Butternut Squash and Red Onion (v)

Spiced Cauliflower, Spinach and Lentil

(vegan option available)

Served with Creamy Mash, Homemade Onion Gravy and

Minted Peas

### **Mac'n'Cheese**

Smoked Bacon, Mushroom and Garlic

Spicy Chilli Chicken, Chorizo and Caramelised Onion

Smoked Haddock with Buttered Spinach and

Mustard Sauce

Sun Blushed Tomatoes, Mozzarella and Basil (v)

Kale, Cauliflower and Butternut Squash

(vegan option available)

Served with Garlic Flatbread and Local Leaves

### **Posh Paella**

(Please note, Paella is only available in certain venues due to restrictions on using gas cooking equipment inside)

Traditional Paella with Chicken, Chorizo and King Prawns  
Tomato, Bell Pepper and Artichoke Paella (v)  
(vegan option available)  
Served with Naked Slaw and Mixed Local Leaves

### **Taste of India**

Chicken Tikka Masala  
Lamb Dansak  
Prawn Bhuna  
Vegetable Korma (v)  
Vegetable Biryani (v)  
Served with Pilau Rice, Poppadoms, Naan Breads, Lime Pickle, Mango Chutney, Mint Sauce and Onion Salad

### **Fun at the Fair**

Doughnuts and Dips; Mini Sugared Doughnuts with lots of Dips  
Funky Lollies, Cake Pops, Toffee Popcorn and Candied Nuts  
Alcoholic Jelly Shots

### **Utterly Ice Cream**

A selection of 3 different Homemade Ice Creams and Sorbets (bespoke flavours available) served from a handmade ice bowl decorated with Edible Flowers. Served in Tubs and Waffle Cones with Sprinkles and Toppings, Clotted Cream, Dark Chocolate Sauce, White Chocolate and Malibu Sauce, Raspberry Coulis and Mango Coulis  
(Vegan, Gluten Free and Dairy Free options available)

### **Wonderful Waffles**

A selection of Classic Belgian Waffles and Bubble Waffles served with Homemade Ice Cream, Chocolate Sauce, Raspberry Sauce, Maple Syrup, Pouring Cream and Sprinkles (Vegan options available)  
Please note, at least two electrical sockets are required for this stall

### **Cupcakes and Doughnuts**

Individual, Iced Cupcakes and a decorative Doughnut Wall of Ringed, Iced Doughnuts (items can be decorated to your colour scheme- please speak to your Events Coordinator about this)