



GRAZING BOX

Box A

Cheese & Chutney Sandwiches, Coronation Quorn Rolls, Tuna Mayo Rolls, Vegan Rolls, Cheese & onion Pin Wheels, Kettle Crisps, Selection of Sweet Treats £8, Minimum of 15

Box B

Mozzarella & Tomato Sandwiches, Egg & Cress Roll, Hummus & Pepper Rolls, Mini Vegetable Pasty, Tortilla Crisp & Dips, Selection of Sweet Treats. £9 Minimum of 15

Box C

Courgette & Horseradish Sandwiches, Tomato & Pesto Rolls, Hummus & Falafel Rolls, Vegetable Quiche, Kettle Crisps Breadsticks & Dips, Selection of sweet Treats. £9.50 Minimum of 6

Box D

Smoked Salmon Sandwiches, Cream cheese & Cucumber Rolls, Triple Cheese Rolls, Vegan Sausage Rolls, Goat's cheese & Onion Tart, Vegetable Crisps, Fresh Fruit Skewers, Selection of Sweet Treats. £12.95 Minimum of 6

Box E

Vegetable Parfait on Walnut Bread, Smoked Mackerel Paté on Wholemeal bread, Smoked Salmon & Spring Onion Tart, Vegan Rolls, Homemade Falafel Eggs, Chocolate Brownie, Almond Tart, Chocolates & Macarons £12.50 Minimum of 6

Box F

Vegetable Terrine on sourdough, Smoked Aubergine on Toast, Gravadlax & Cream Cheese Tart, Veggie Sausage Rolls, Falafel Scotch Eggs, Salt Caramel Cheese Cake, Lemon & Fruit Tart, Chocolates & Maccarons £12.50 Minimum of 6

Extras

*Doughnuts - £1.50 Per person
Scone & Cream - £3 PP
Cheese Plater-£7 PP
Soft Drinks-£1.50 PP
Fresh Fruit- 75p PP*

*Muffin-£1.50 PP
Cookies-£1.50PP
Mini Danish Pastries 95p pp
Large Pastries £1.95pp*





SET BUFFET

THIS MENU IS DESIGNED TO BE DROPPED OFF IN ECO FRIENDLY SERVEWEAR
OR CAN BE BOOKED INDIVIDUALLY FOR A PERFECT LUNCH TIME TREAT

MINIMUM OF 15 GUESTS

MENU A

Cheese & Chutney Sandwiches
Coronation Quorn Wrap
Tuna Mayo Rolls
Vegan Roll
Potato Salad
Mixed Leaf Salad
Kettle Crisps
£16

MENU B

Grilled Vegetable Sandwiches
Tuna & Mayo Wrap
Prawn Mayo Rolls
Mini Cheese & Onion Pasty
Coleslaw
Mixed Leaf Salad
Tortilla Crisps
£18

MENU C

Tomato & Mozzarella Sandwiches
BBQ Quorn Wrap
Crab Mayo Rolls
Goats' Cheese Tart
Pasta Salad
Mixed Leaf Salad
Breadsticks & Dips
£20





PREMIUM BUFFET

THIS MENU IS DESIGNED TO BE DROPPED OFF ON ECO FRIENDLY SERVEWEAR
OR CAN BE SET UP AS A SHOW STOPPING DRESSED BUFFET

MINIMUM OF 25 GUESTS

Two of each section £25pp
Three of each section £30pp
Four of each section £35pp

Cold Cuts

Smoked Mackerel
Beetroot & Gin Gravadlax
Smoked Salmon

Sandwiches

Roast Vegetable, Mustard & Watercress
Nut roast , Apple and Stuffing
Coronation Quorn
Egg Mayonnaise & Cress
Cucumber & Cream Cheese
Cheddar & Chutney

Pastry and Pies

Vegetables Sausage Rolls
Mini Handmade Cheese & Onion Pasties
Goats' Cheese Tart
Vegetabl and Apricot Filo Bites
Blue Cheese and Leek Tart
Mushroom and Tarragon Quiche

Salads

Seasonal Slaw Salad
Potato Salad
Greek Salad
Dressed Leaves

Desserts

Chocolate Brownie
Carrot Cake
Lemon and Lime Drizzle Cake
Lemon Posset
Strawberry Eton Mess





VEGAN BUFFET

THIS MENU IS DESIGNED TO BE DROPPED OFF ON ECO FRIENDLY SERVEWEAR
OR CAN BE SET UP AS A SHOW STOPPING DRESSED BUFFET

MINIMUM OF 25 GUESTS

Two of each section £25pp
Three of each section £30pp
Four of each section £35pp

Sandwiches

Vegan Cheese, Mustard & Watercress
Vegan Sliced Meat, Apple and Stuffing
Coronation Chickpeas
Cucumber & Vegan Cream Cheese
Vegan Cheddar & Chutney

Pastry and Pies

Vegan Sausage Rolls
Mini Handmade Vegan Cornish Pasties
Tomato and Red Pepper Parcels
Vegan N'duja Arancini
Vegan Mushroom Tart

Salads

Seasonal Slaw Salad
Potato Salad
Greek Salad
Dressed Leaves

Sides

Breadsticks
Roasted Vegetables
Pitta Bread & Dips
Selection of Bread & Butter

Desserts

Chocolate Brownie
Raspberry and Yuzu Cake
Chocolate Fudge Cake
Salted Caramel Cheesecake





CANAPES

WE RECOMMEND YOU SELECT BETWEEN 3-5 CANAPÉS FOR YOUR PARTY.
CHOICES MAY BE DEPENDENT ON THE VENUE & EQUIPMENT AVAILABLE TO
OUR KITCHEN TEAM.

Standard £3

Smoked Mackerel Paté on Wholemeal Croutons

Smoked Salmon & Spring Onion Tart

Devon Blue Cheese Frittata

Crispy Onion Bhaji & Onion Chutney

Tomato & Mozzarella Skewer

Smoked Salmon & Soft Quail Eggs

Cauliflower Pakoras, Mint Yoghurt

Tomato & Feta Bruschetta

Mini West country Vegan Rolls

Roasted Squash & Blue Cheese Bruschetta

Premium £4.50

Local Scallops Wrapped in Bacon

Asparagus wrapped in peppers

Crab & Haddock Scotch Egg

Smoked Salmon, Egg & Caviar on Blini

Salmon Gravadlax, Cream Cheese, Blini

Crab, Lobster & Avocado Cones

Devon Crab & Salcombe Lobster Tart

Vegetable Samosa & Sweet Chilli Sauce

Mushroom & Tarragon Quiche

Roasted Squash & Blue Cheese Bruschetta

Mini Vegan Sliders & Cheddar Cheese





3-COURSE SEATED MENU

IDEAL FOR A LARGER CELEBRATION, CREATING MORE OF AN EXPERIENCE
FOR YOUR GUESTS. SELECT 3 CHOICES FROM EACH SECTION.
PLEASE BE AWARE THAT YOU WILL NEED TO ADD WAITSTAFF STAFF TO
SERVE YOUR MEAL.

Starters

Beetroot and Plymouth Gin Gravadlax, Pickles, Summer Vegetables & Pea Shoots
Roasted Beetroot & Feta Bruschetta
Vegan Parfait, Devon Apple Chutney & Toasted Brioche
Smoked Mackerel Pate, Sweet Pickled Red Onions & Toasted Sourdough
Tomato & Sweet Potato Soup, Goats' Cheese Fritters
Vegetable Terrine, Piccalilli & Crisp Breads
Baked Filo Goat's Cheese, Tomato & Sweet Pickled Radish
Crab Arancini, Orange & Tarragon Salad
Courgette & Spinach Fritters, Tomato & Chilli Salsa
Smoked Salmon, Lemon & Dill Crème Fraiche
Vegan Pate, Onion Marmalade & Toasted Bread
Smoked Trout Salad with Watercress & New Potato Salad
Goats Cheese & Caramelised Onion Tart

Mains

Fish

Harissa Monkfish, Saffron & Tomato Risotto £19
Wood Roasted Hake, Roasted New Potatoes, Asparagus & Peas £19
Cornish Mussels, White Wine, Onion, Garlic & Bread £18
Cornish Mussels. Cider, Leek & Bread £19
Pan Fried Fillet of Sea Bass, Squid Ink Spaghetti £21
*Fillet of Gilt Head Bream, Fondant Potato, Buttered Asparagus, Tomato
and Basil Vinaigrette £22*
Whole Salcombe Lobster, Minted New Potatoes & Garden Leaf Salad
Market Price per lb
Dressed Salcombe Crab, Slaw Salad & Home Baked Bread £32

Vegetarian

Vegetable Cannelloni, Garlic Bread
Roasted Squash, Chickpea & Moroccan Spice
Roasted Spiced Cauliflower Wedge & Warm Mixed Grain Salad
*Tomato & Parmesan Stuffed Courgette, Soft Herb & Pea Risotto **
*Greek Salad-Marinaded Feta, Plum Tomatoes, Cucumber, Red Onions &
Oregano Dressing*
Goats Cheese & Red Onion Tart

All served with Potato Fondant and Seasonal Veg Bundle





AFTERNOON TEA

THIS STYLE IS SUITABLE FOR DROP OFF OR SERVED
MINIMUM OF X₃₀ GUESTS

Traditional

£25 per person - includes tea & coffee

SANDWICHES

Vegetable with Grain Mustard Mayonnaise

Cheddar Cheese with Chutney

Cucumber with Cream Cheese

Egg Mayonnaise & Watercress on Brioche

SCONES AND PASTRIES

Freshly Baked Raisin & Plain Scones

Cornish Clotted Cream & Preserve

Cakes

Lemon Drizzle

Chocolate Cake

Victoria Sponge

Four Elements High Tea

£35 per person includes Tea & Coffee

Tier One

Salmon Gravadlax Bruschetta

Cheese & Chutney Sandwich

Egg Mayonnaise Sandwich

Tier Two

Quails Egg Scotch Egg

Cheese & Onion Quiche

Pigs in Blankets

Vegetable Samosas

Tier Three

Fruit & Plain Scones, Clotted Cream &

Strawberry Jam

Salted Caramel Brownie

Fruit Tarts

Macarons





BREAKFAST

Continental

Jugs of Fruit Juice, Flasks of Coffee, Flasks of Hot Water

Selection of Teas

Semi Skimmed Milk & Whole Milk

*Freshly Baked Pastries, Selection of Sliced Fruit,
Individual Pots of Greek Yoghurt, Granola & Fruit,
Mini Jams & Preserves*

£12 person

CAKES

Lemon Drizzle Cake

Sloe Gin Fruit Cake

Apricot & Hazelnut Fruit Cake

Coffee & Walnut Cake

Victoria Sponge

Dundee Cake

Carrot & Cardamom Cake

Ginger & Apple Fruit Cake

All £4 per person

TEA BREAKS

Served Tea & Coffee £3.50 Per person

Tea & Coffee Station £2.50pp

Selection of Biscuits £2pp

Selection of Truffles £2pp

Selection Macarons £2pp

Truffles & Macarons £3.50pp

Selection of Biscuits £2pp





HOT BOWL FOOD

THIS MENU IS DESIGNED TO SET UP AS A SERVED BUFFET FROM HOT DISHES

MINIMUM OF 35 GUESTS

Meat

Slow Roasted Citrus Chicken, Spiced Crack Wheat & Yogurt
Smoked 7 Day Cured Pork Belly, Five Bean Chilli & Sour Cream
Braised & Slow Roasted Brisket of Beef, Creamed Savoy Cabbage, Peppercorn Sauce
Braised Shoulder of Lamb, Potato & Celeriac Puree, Braised Red Cabbage, Rosemary Jus
Roasted Duck, Roast Potato, Honey Roasted Figs, Madeira Jus
Thai Green Chicken Curry, Lime Coriander Sticky Rice
Slow Roasted Leg of Lamb, Apricot & Chickpea Tagine
Honey & Ginger Glazed Duck, Asian Slaw
Pork & Sage Sausage, Creamy Mash, Onion Gravy
Pulled Pork & Devon Dexter Burger, Bacon & Cheese

Fish

Harissa Monkfish, Saffron & Tomato Risotto
Wood Roasted Hake, Roasted New Potatoes, Asparagus & Peas
Pan Fried Fillet of Seabass, Squid Ink Spaghetti
Fish pie - Salmon, Cod & Prawns Topped With Herby Mash
Hot Smoked Mackerel, Tomatoes & Red Onion Salsa
Thai Red Prawn Curry, Lime & Chilli Noodles
Home Smoked Haddock, Linguini, Rocket & Basil Pesto
Salmon & Crab Cake, Gem Lettuce, Tomato & Tartar Sauce

Vegetarian

Roasted Squash, Chickpea Tagine & Cous Cous
Cauliflower Curry, Lemon & Cardamom Pilaf Rice
Tortilla Chips, Five Bean Chilli, Sour Cream & Jalapeño
Courgette, Pea & Soft Herb Risotto
Goats Cheese Gnocchi, Sun Blushed Tomatoes, Basil & Rocket

£25.00 PER PERSON

CHOOSE 3 BOWLS (TO INCLUDE A VEGETARIAN OPTION)





EXTRAS & STAFFING

WE MAKE YOUR DAY RUN SMOOTHLY

EQUIPMENT HIRE

Full Set Plate Hire from £7 per person

Cutlery Hire £5pp

Glass Hire £7pp

Trailer Hire from £250 (may apply)

Bar Trailer Hire from £250

Waste Disposal £30

HIRE OUR STAFF

Waiting Staff

We will set up everything for you and your guests. We will also remove all the mess so you have no hidden jobs the following day.

£30 (p/h)

Chefs

All our chefs are very experienced working within some of the region's best hotels and restaurants. We all have great passion for local & seasonal ingredients.

£35 (p/h)

Bar Staff (We serve your Drinks)

We have highly experienced bar staff to provide your drinks service with all your needs. From setting up the bar to clearing away the dirty glasses our staff will have it covered.

£45 (p/h)





TRAVEL & T&C'S

WE MAKE YOUR DAY RUN SMOTHLY

Travel Costs

*We charge per mile to bring our team to you from our HQ in Plymouth, cars charged at 65p per mile.
Vans/trucks 85p per mile and towed Trailers 95p per mile.*

Deposit and save the day

If you would like to book our services we ask for a 25% deposit to save the date.

Full Payment

Full and final payment is due 7 days after receipt of invoice

VAT

All our prices include VAT

Terms & conditions

We have a full list of terms and conditions available on request.

