



COLD BUFFET MENU

DEVON PICNIC

All of the ingredients and produce are locally sourced from Devon

Platter of Devonshire Ham with handmade mustard, Devon Oke Cheese and leek tartlets, Black Dog Egg mini frittatas, Handmade Mini Pasties, Hogs Pudding Scotch Eggs, Mini Cheese Scones with Whipped Sharpham's Cremet & Chives, Creedy Carver Duck Rillettes, Celeriac Remoulade, Chefs Salad and a selection of Fresh Bread and Local Butter

ITALIAN

A Selection of Artisan Italian Style Bread with Dipping Oils and Aged Balsamic, Mixed Olives, Marinated Grilled Courgettes stuffed with Ricotta and Lemon Zest, Burrata and Heritage Tomato Salad, Lemon and Oregano Chicken Skewers, Confit Tomato, Red Onion and Fresh Pesto Pasta Salad, Pizzata with Basil and Tomato, A Selection of Italian Meats and Cheese. Carbonara Arancini

FRENCH

A Selection of Charcuterie served with handmade pickles, A selection of French Cheeses, Pork Rillettes, Smoked Salmon Pâté, French Breakfast Radishes with Whipped Butter, Salade Niçoise, Salade Lyonnaise, Comté Gougères, Mini Bouchée with Wild Mushrooms, Pissaladière, Ham Hock Terrine, A Selection of Tartine with Black Olive Tapenade, Piperade and Pistou, A selection of French Artisan Breads,

RETRO

Devilled Eggs, Coronation Chicken Vol-Au-Vents, Prawn Cocktail Lettuce Cups, Sausages on Sticks with Mustard and Honey Dip, Melon and Parma Ham, Cheese and Pineapple Hedgehog, Mini Gherkins and Pickled Onions, Gala Pie, Quiche Lorraine, Broccoli and Stilton Quiche, Crudités and Sour Cream and Chive Dip, My Mamas Chilled Prawn Curry. Green Salad. Battenberg Cake, Fondant Fancies, Profiterloils.