

CANAPÉS

LAP Food & Bars

BRONZE

Select 4 canapés of your choice

FISH CANAPÉS

- Severn and Wye smoked salmon with pickled cucumber
- Smoked mackerel pâté with spring onions and horseradish
- Prawn Marie rose with cucumber and chives
- Salmon fish cakes with sweet chilli
- Smoked haddock croquettes with mustard and parsley
- Lyme Bay crab on toast
- Mini fish finger with tartare sauce
- Lyme Bay rock oysters (served in the shell with Tabasco and lemon)

MEAT CANAPÉS

- Chicken liver parfait with onion marmalade
- Scotch quails' eggs with chive mayonnaise
- Hoisin duck rilette
- Pulled ham hock with mustard mayonnaise
- Traditional pork pâté with Devon apple chutney
- Spicy chorizo, mozzarella and chive arancini
- Honey and mustard sausages
- Marinated chicken kebab
- Roast beef and Yorkshire pudding

VEGETARIAN CANAPÉS

- Somerset brie and cranberry tart
- Cherry vine tomato with goat's curd and pesto
- Chopped pepper salsa with balsamic dressing
- Tomato, mozzarella and basil arancini
- Crushed peas and mint with Vulscombe goat's cheese
- Roasted vegetable kebab
- Cheese straws



DAYTIME

LAP Food & Bars

BRONZE - 2 Course Wedding Breakfast (inc. tea & coffee)

Main

Knife & Fork Buffet

CHOOSE 3 ITEMS FROM:

- Sliced Devon roast beef
- Sliced honey roast ham
- Marinated chicken breast
- Dressed salmon with lemon and bronze fennel
- Seafood platter – to include prawns, crab, mussels and smoked salmon

CHOOSE 3 SALADS:

Heritage tomato & shallot / Homemade coleslaw / Roast pepper and courgette pasta / Waldorf / Trill Farm mixed salad leaves / Mixed bean / Tricolour beetroot

CHOOSE 1 POTATO OPTION:

Roast potatoes / Hot buttered new potatoes / Potato salad with spring onions

Signature Barbeque BBQ -

ALL MEAT BELOW INCLUDED:

Beef or pork burgers, Pork sausages, Marinated chicken fillet, Chinese style pork loin chops.

CHOOSE 3 SALADS:

Homemade sexy slaw / Waldorf / Fennel & candy beetroot / Carrot ribbon / Chargrilled courgette / Heritage tomato, shallot and basil / Red onion & pine nut couscous / Trill Farm mixed Leaves / Sun blush tomato, chilli & chive rice / Mixed bean, mint & parmesan / Roast Mediterranean vegetable pasta

CHOOSE 1 POTATO OPTION:

Spiced potatoes wedges / Hot buttered new potatoes / Potato salad

Set Main

CHOOSE 1 SET MAIN DISH: (Served with sharing potatoes & vegetables)

- Creedy Carver chicken breast with wild mushroom and leek sauce
- Slow roast pork belly with caramelised apple and cider sauce
- Fillet of Lyme Bay cod with crushed potatoes

Sharing Main

CHOOSE 1 SET MAIN DISH: (served in large dishes placed in the centre for guests to help themselves)

- Braised beef pie
- Lyme Bay fish pie
- Chicken Jalfrezi with poppadums and rice

Desserts

CHOOSE 1 PLATED SET DESSERT:

- Lemon drizzle cheesecake
- Chocolate brownie with vanilla cream
- Fresh fruit and cream (seasonal)
- Sticky toffee pudding with toffee sauce

OR CHOOSE 1 SHARING DESSERT: (Served as one large dessert placed in the centre of the table for guests to serve themselves)

- Proper pavlovas
- Apple crumble with custard
- Old English trifle

OR CHOOSE BUILD YOUR OWN DESSERT:

A nice idea for sharing and to offer a choice. Served on a 2 tier slate stand a choice of 3 desserts, fresh fruit and vanilla cream (Example) Chocolate brownie, Lemon drizzle cheese cake and meringue swirls



EVENING

LAP Food & Bars

BRONZE

CHOOSE ONE OPTION FROM BELOW:

Homemade Pizzas

CHOOSE 3 TOPPINGS TO GO ON OUR HOMEMADE BASES:

Honey roast ham & pineapple / Slow roast tomato / Thyme and mozzarella / Chorizo and Jalapeño / Barbeque chicken / Slow roast pork, sage & apple / Roasted Mediterranean Vegetable / Caramelised red onion and Barber's Cheddar.

Fish and Chips

Enjoy local white fish fillet battered or breaded and served with hand cut chips, mushy peas and homemade tartare sauce. Served in takeaway trays to create that relaxed informal atmosphere.

Hog Roast

CHOOSE FROM:

- HOG ROAST - Our pork is either reared by Lin's brother on the family farm or from our local butcher. Cooked on site for your guests to see and carved by Lin or one of our chefs. Served in soft floured baps from our bakery in Honiton and served with all the homemade trimmings – sage and onion stuffing and apple sauce you can also add salads and wedges.
- LAMB ROAST – Whole lamb marinated in rosemary and garlic and cooked slowly in the tray once again served in soft floured baps with homemade trimmings.

West Country Cheeses with Cured Meats

A selection of five West Country cheeses served on our oak cheese board with a selection of accompaniments. Cheese biscuits, fresh bread, butter, apples, pears, grapes, fresh figs, dried apricots, walnuts and Devon apple chutney. Served alongside a choice of three cured meats garnished with olives, sun-dried tomatoes, capers and gherkins

ADDITIONAL EVENING GUESTS (+£6.50 PER PERSON)

