

CANAPÉS

LAP Food & Bars

GOLD

Select 8 canapés of your choice

FISH CANAPÉS

- Severn & 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 quail's eggs with chive mayonnaise
- Hoisin duck rilette
- Pulled ham hock with mustard mayonnaise
- Traditional pork pate 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

GOLD - 3 Course Wedding Breakfast (inc. tea & coffee)

Starters

CHOOSE 1, 2 OR 3 SET MENU STARTERS

- Lyme Bay salmon fish cakes with sweet chilli mayonnaise and mixed leaves
 - Roast Creedy Carver chicken & thyme risotto
 - Dressed Severn & Wye salmon with new season potato salad
 - Ham hock, pea & mint salad
 - Warm caramelised red onion & Barber's Cheddar tart
 - Cornish Blue, caramelised walnuts and rocket salad Chicken liver parfait with toasted sour dough and onion marmalade
 - Sweet chilli chicken with peppers, spring onions and croutons
 - Deluxe prawn cocktail with Heritage tomato & mizuna salad
- (If you choose 2 or 3 starters a pre-order will be required from your guests)

SHARING STARTERS

Choose three of the above starters to be served on large boards/platters in the middle of the table for guests to help themselves. Offering a choice without a pre-order (Quantities provided will allow one starter per guest)

Set Main

CHOOSE 1, 2 OR 3 SET MAIN DISH: (with sharing potatoes and vegetables)

- Fillet of Loch Duart salmon with basmati rice and roasted vine tomatoes
- Creedy Carver chicken breast with baby leeks and wild mushrooms
- Devon beef wellington with red wine sauce
- Rosemary roasted rump of lamb with minted greens
- Slow roast pork belly with cider carrots and braised red cabbage
- Creedy Carver duck breast with pakchoi and orange

Sharing Mains

CHOOSE 1 SHARING MAIN DISH: (Served as a joint carved at your table)

- Roast Devon sirloin
- Roast loin of pork
- Honey roast gammon

Desserts

CHOOSE 1 PLATED DESSERT:

- Vanilla panacotta with New Cross berries
- Dark chocolate fondant with salted caramel ice cream
- White chocolate and raspberry cheesecake
- Elder lower jelly with marinated strawberries
- Buttermilk pudding with steeped blackberries
- Yorkshire rhubarb and apple crumble
- West Country cheese board

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

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

COFFEE - Tea and coffee with petit fours



EVENING

LAP Food & Bars

GOLD

CHOOSE ONE OPTION FROM BELOW:

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.

Homemade Pasties

CHOOSE FROM:

Traditional steak / Steak and Stilton / Curried chicken / Chicken, ham and leek / Chicken and mushroom / Curried lamb / Butternut squash / Goat's cheese and sage / Roasted Mediterranean vegetables and basil.

Pasty and Cheese Feast

Choose from the above list and add a West Country cheese table. Displayed on slates with large chunks of local cheese, grapes, apples, celery and dried fruits. A full range of crackers, Devon apple chutney and butter. Your guests can graze at the cheese table right through your evening reception or feast over some tasty Cheddar during any event.

Spice and Rice

Homemade curries served with rice, naan and mango chutney. Served in takeaway pots, either in the barn or outside from our pop up to give that street food effect served from large Bratt pans.

CHOOSE FROM:

Chicken / Lamb / Pork / Prawn / Vegetarian

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.

CHOOSE 3 SALADS:

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

CHOOSE 1 POTATO OPTION

Spiced potatoes wedges / Hot buttered new potatoes / Potato salad

Desserts

CHOOSE 1 OR MORE TO SERVE WITH YOUR EVENING MEAL:

- Dark chocolate brownie
- Millionaire shortbread
- Rocky road
- Vanilla slice with strawberries
- Cupcakes
- Granola flapjack
- Mini meringues with mixed berries

OR CHOOSE:

West Country Cheese Table

A selection of four West Country cheeses served on our oak board, accompanied by cheese biscuits, butter, apples, pears, celery, grapes, dried apricots, walnuts and Devon apple chutney.

ADDITIONAL EVENING GUESTS (+£8.00 PER PERSON)

