

# CANAPÉS

## LAP Food & Bars

### SILVER

Select 6 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 tartar 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 pâté with Devon apple chutney
- Spicy chorizo, mozzarella and chive aranchini
- 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 aranchini
- Crushed peas and mint with Vulscombe goat's cheese
- Roasted vegetable kebab
- Cheese straws



# DAYTIME

## LAP Food & Bars

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

#### Starters

SET MENU STARTERS - (1 item from the list below)

- Homemade seasonal soup
- Farmhouse pâté with Devon apple chutney
- Severn & Wye smoked salmon with Trill Farm garden herb salad
- Crispy duck with a seasonal salad
- Smoked mackerel pâté with Lady Crystal potato salad & toasted rye
- Sweet chilli chicken with peppers, spring onions and croutons
- Deluxe prawn cocktail with heritage tomato & mizuna salad
- Vulsombe goat's cheese, citrus marinated vegetables and rocket salad

SHARING STARTERS (Choose 3 items from the list above)

Three of the above 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)

#### Signature Barbeque Main - (CHOOSE 4 meats from the list below)

- Chinese style pork loin chops
- Minted lamb steaks
- Peppered rump steak
- Sweet and sour pork kebabs
- Tiger prawn kebabs
- Beef / pork burgers
- Pork sausages
- Chicken breast with garlic, lemon and thyme

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 POTATO OPTION:

Spiced potatoes wedges / Hot buttered new potatoes / Potato salad

#### Set Main

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

- Slow roast Somerset lamb with rosemary roasted vegetables
- Roast sirloin of beef with Yorkshire pudding
- Fillet of Loch Duart salmon with cucumber and dill sauce
- Fillet of Lyme Bay hake with roasted Mediterranean vegetables

#### Sharing Main

CHOOSE 1 SHARING 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 DESSERT

- Vanilla panacotta with blood oranges and candy
- Salted caramel cheesecake with hazelnuts
- Dark chocolate mousse with Baileys cream
- Blush rhubarb buttermilk pudding
- Lemon posset with vanilla shortbread
- Yorkshire parkin with Devon clotted cream
- West country cheese board

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

### SILVER

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 & mushroom / Curried lamb / Butternut squash / Goat's cheese and sage / Roasted Mediterranean vegetables and basil

#### 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

**ADDITIONAL EVENING GUESTS (+£7.50 PER PERSON)**

