



BROWNS VIBE

ELITE OUTSIDE CATERING | EVENTS

A Collection of Menus



Once you have previewed our collection of menus and we have stimulated your taste buds, we would be delighted to talk with you to discuss your requirements in fine detail.

We can tailor any of our ideas to suit your own personal event, taste and venue.

Don't take our word for it! Just look at some great feedback from our satisfied clients.

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Our aim is to exceed everyone’s expectations
 We can feed you and your guests any time, and anywhere –
 at weddings and celebrations, business breakfasts, launches
 and networking events, county shows and exhibitions, on
 the beach or on a boat, in a field, and if we’re lucky enough,
 under the cover of a marquee!

Amuse Bouche.....	3
Starters	4
Main Courses.....	5
Desserts	6
Dressed Buffet.....	7
Summer Buffet Menus	8
Winter Buffet Menus.....	9
Canapés	10
Soups.....	11
Terrines and Verrines	12
Salads	13
Picnic Menu	14
Hog Roast.....	15
High Tea	16
Barbecue Menu	17
Barbecue Menu...cont.....	18
Barbecue Menu...cont.....	19
Food Bowl	20
Food Bowl...cont.....	21
Corporate Menu - Working Lunches	21
BBQ Working Lunch.....	23
Sandwich Working Lunch	24
Finger Buffet	25
Taster Menu	26
Wedding Breakfast Selector Menu	27
Children.....	28
Vegetarian	29
Petit Fours and Chocolates	30
Breakfast	31
Funeral Tea Menus	32
Brunch	33
Evening Snacks	34
Evening Snacks....cont	35
Evening Snacks....cont	36

Amuse Bouche

An "amuse-bouche" is a single, bite-sized hors d'oeuvre, they are served to excite your taste buds and to prepare your guests for the meal and to offer a glimpse into the chef's approach.. The term is French, literally translated to "mouth amuser".

Tomato, basil consommé, basil smoke
Pea, mint cappuccino infused with truffle
Pea soup, basil foam
Scallop, pernod roe cappuccino
Fillet of beef teriyaki, saki shot
Spiced cod rosti, lemon aioli
Salad of crispy duck, plum sauce
Beef Carpaccio, fresh horseradish
Oxtail Tortellini, madeira



Starters

Starters... the very word sets the tone and style of the meal, we strive for the visual impact alongside a great taste and just the right portion size.

Seasonal soups

Brixham crab ravioli, carrot, crab bisque

Pressed terrine of confit chicken and foie gras,
sauterne, rye bread

Oak smoked salmon, pickled shallot, baby herb salad

Seared breast of wood pigeon, black pudding risotto

Crisp pork cheek, celeriac, soused apple Exe mussel
and potato chowder, crisp ham, cumin oil

Roast cherry tomato and fennel soup, white truffle oil

Vulcombe goats cheese terrine, soused beetroot,
candied walnuts

Hot smoked salmon, lemon, raisin and caper dressing

Fillet of sea bass, parsnip, crisp ham, truffled shitake

Smooth chicken liver parfait, pickled vegetables

Seared breast of wood pigeon, spiced red cabbage,
truffled cauliflower

Roast monk fish, parsnip, crisp ham, truffled shitake

Chicken liver parfait, pickles, granary toast

Celeriac soup, nutmeg cream

Line caught sea bass, shitake, split jus, crisp ham

Main Courses

Fillet of South Devon beef, white onion confit, thyme,
Madeira jus

Roast cannon of lamb, braised savoy cabbage,
butternut squash, vanilla purée, potato fondant

Slow roasted rare breed belly pork, sage, grain
mustard, dauphinoise

Fillet of Wild seabass, pomme puree, saffron and
chorizo

Fillet of halibut, boulibase nage, wild garlic and
samphire

Fillet of Lock Dart salmon, baby gem, pancetta and
peas

Grilled breast of Creedy carver duck, spiced red
cabbage, parsnip and pomme Anna

Best end of Brentor lamb, gooseberry jelly, mint and
capers



Desserts

Desserts...light, original, sweet, rich, subtle, creative,
fresh, distinctive, seasonal, eye catching...our
desserts are everything you could wish for...Crème
brulee, lavender shortbread

Strawberry jelly, vanilla and crème fraiche

Baked chocolate fondant, salt caramel ice cream

Coconut panacotta, passion fruit jelly, poached
pineapple

Warm cinnamon doughnuts, milk chocolate mousse

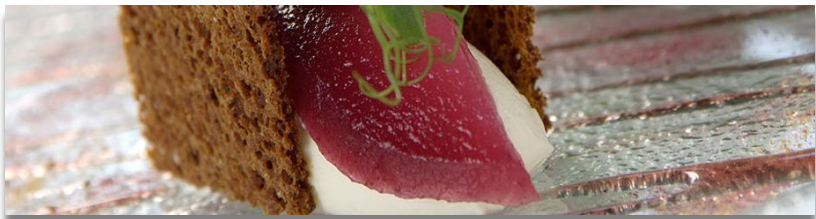
Lemon meringue, honey ice cream

Baked custard tart, pistachio, biscotti

Vanilla cheesecake, English cherries

Browns traditional English trifle

English apple and pear crumble, Cornish clotted
cream



Dressed Buffet

When tasted together certain foods enhance each other creating an unforgettable culinary encounter, the goal of any great meal. In this spirit, our Chef de Cuisine presents Culinary Expressions, a collection of carefully selected small plate parings, allowing guests to savour every well-crafted bite. This chef-driven experience offers a series of three individual buffet tables, each a study in the art of blending flavours. Instead of one entrée, guests enjoy three - all perfectly paired with its ideal accompaniments.

Whole poached Organic Salmon
Tuna tartar, wasabi mayonnaise
Dressed Newlyn crab, Exe mussel vinaigrette
Carpaccio of South Devon beef, creamed horseradish
Chicken satay, soused seasonal vegetables
Seasonal anti pasti; fish, meat and vegetarian

Selection of tartlets

Goats cheese and shallot
Confit Creedy carver duck and tarragon
King prawn and dill
Roasted red pepper and parmesan



Summer Buffet Menus

We have developed a range of buffets that can be eaten stood up and only require a fork or chopsticks.

Just a sample of dishes available...

Braised salmon filets, niçoise, olives, artichokes, lemon zest

Garlic roasted chicken, walnut salad, shallots, leaf lettuces, champagne vinaigrette

Fire grilled lamb with thyme – skewered

Asparagus, artichokes, black olives, sautéed garlic, curls of parmesan

Red cabbage, apple, juniper slaw

Roasted meaty red peppers

Rustic tart of foraged wild mushrooms, melting fontina

Veal saltimbocca, duck prosciutto, sage leaves

Grilled corn stuffed tomatoes, vidalia onion, fresh oregano

Asparagus harlequins, radicchio, curled romano, crushed pine nut

Winter Buffet Menus

We have developed a range of buffets that can be eaten stood up and only require a fork or chopsticks.

Just a sample of dishes available...

Ruby Devon braised boneless rib of beef, horseradish, thyme crème

Short-smoked salmon braid, preserved tomato confit

Spaghetti squash haystack, gorgonzola crumbles, smashed sugared pecans

New potato croquettes, roasted garlic aioli

Alsatian Onion Tart, elegantly rustic

Wild rice, plumped golden raisins, walla-walla onions, toasted pine nuts

Winter artichoke, green beans frisee, endive, radicchio, saffron vinaigrette



Canapés

Canapés are a lovely addition to any event. Typically we advise 3 to 6 canapés per person depending on the nature of the event.

Drinks Receptions followed by a three course meal may only require 3 or 4 canapés per person whilst longer Drinks Receptions followed by a 2 course meal or no meal at all may like to consider 5 or 6 canapés per person. We have a long and delicious list of canapés. We are always thinking of new ideas so please never be afraid to ask if you have your own idea!

These are just a few examples of canapés - we can cater for any occasion using almost any seasonal ingredient.

Vegetarian

Goats cheese mousse, oatcake, candied walnuts
Wood mushroom jelly, potato and truffle cream
Leek, parmesan and shallot marmalade tartlet

Meat

Ham hock and cream cheese tortellini, chive vinaigrette
Rabbit riette, pea mousse, rye croute
Home smoked Creedy Carver duck, soy, and ginger relish

Fish

Salmon tartar, lemon and dill
Scallop civeche, pickled cucumber
Newlyn crab beignet

We serve our canapés on Devon slate and old English wood, displayed on olive wood & Chinese spoons

Soups

Carrot, coriander, herb oil

Field mushroom, chive cream

Roast vine tomato, basil oil

Lightly spiced butternut squash, coriander relish

Roasted parsnip, apple crème fraiche

Chilled melon, tuiti fruity of fruit

Watermelon gazpacho

Spring pea pancetta

Coconut Thai lemongrass

Roasted tomato, vodka cream



Terrines and Verrines

All accompanied with a selection of homemade breads
& salads

Ham hock and Creedy carver chicken, piccalilli

Chicken liver parfait, toasted brioche

Potted rare breed pork, seasonal vegetable mousse

Potted shrimp and Fowey lobster

Vulscombe goats cheese terrine



Salads

Salad Niçoise

Waldorf rice salad

Roquette and parmesan

Asian Coleslaw

Chive and bacon potato salad

Roasted tomato, Mozzarella and basil pasta

Mixed leaf and garlic croutons

Chorizo and bean salad

Classic Caesar salad

Mushroom á la grecque and tarragon pasta

Marinated pepper and feta salad.

Cous cous salad, fresh mint, peppers, cucumber,
lemon

Cous cous, mint, summer vegetables

Broad bean & pea salad, mint, parmesan

New potato and chive

Cous cous and chorizo

Pasta and Provençal vegetables

Coleslaw

Mixed seasonal leaf

Roquette and aged parmesan

Mange tout and ginger salad



Picnic Menu

Homemade breads and sandwiches
Selection of homemade cakes and scones
Pork Pies with piccalilli
Potted Kingfisher Bay shrimps
Poached organic Brixham salmon, pickled fennel and
cucumber
Heritage tomato and basil salad
Selection of succulent finger sandwiches
Treacle-cured salmon with pickled fennel and
cucumber
Scotch quail's eggs with caper mayonnaise
Dressed Brixham crab
Mixed beets with Ragstone goat's cheese and wild
herbs
Chilled asparagus with mayonnaise
Chicken liver pate with red onion chutney
Salt beef and green bean salad, Tewkesbury mustard
dressing
Chilled native lobster with mayonnaise
Minted summer vegetable salad with pea shoots
Homemade parsnip crisps
Regards West Country farmhouse cheese board
Traditional miniature Cornish pasties
Selection of homemade cakes and scones
Pimm's jellies with cucumber cream

Seasonal selection of fruit

Drinks package; selection of luscombe organic drinks,
Browns still and sparkling water

Hog Roast

The Hog Roast is on a spit and is hand carved, served with a selection of homemade tomato, granary, herb - mint breads & rolls. Homemade chutneys & relishes including Bray burn Apple & Vanilla Compote

Salad Options

Salad Niçoise

Waldorf rice salad

Roquette and parmesan

Asian Coleslaw

Chive and bacon potato salad

Roasted tomato, Mozzarella and basil pasta

Mixed leaf and garlic croutons

Chorizo and bean salad

Classic Caesar salad

Mushroom á la grecque and tarragon pasta

Marinated pepper and feta salad.

Fresh Herb & Parmesan Pasta

Roquette & Parmesan

Provence Vegetables

Mushroom & Mixed Bean

Saffron & Chorizo

Mustard & Chive Potato

Roasted Vegetable & Cous Cous

New Potato & Chive Salad

High Tea

Selection of sandwiches on homemade breads

- Honey glazed Devon ham with grain mustard mayonnaise
- Brixham smoked salmon with lemon crème fraiche and cucumber
- Mature Montgomery cheddar with red onion and chives
- Free range egg mayonnaise with Secretts farm watercress

Selection of homemade cakes

- Valhrona chocolate and pistachio brownie
- Retro cupcakes
- Glazed lemon tart
- Selection of English summer berries with vanilla crème fraiche
- Homemade scones, jam, Cornish clotted cream,
- Carrot cake
- Chocolate brownie
- White chocolate flapjack
- Lemon cake
- Banana bread



Barbecue Menu

Perfect for feeding evening guests at a Wedding or perhaps as an alternative to the traditional three course sit down.

The Main Affair items..... on the BBQ

Rib eye of Dexter beef
Spiced lamb koftas, coriander, chilli
Local old English sausages, pork, herb
Homemade Devon beef chilli
South Devon beef satay
English beef burger, coriander, lime zest, onion confit
Tenderloin of pork wrapped in pancetta
Chicken breast, ginger, oregano, lime marinade

The Main Affair items..... on the spit roast

Marinated loin of pork, lemon, sage butter
Whole leg of lamb, rosemary, garlic
Spit roast sirloin beef, thyme, grain mustard

The Main Affair fish items..... on the BBQ

Browns teriyaki fillet salmon
Char grilled tuna steak, mango, sweet chilli
Brixham langoustine prawns & monkfish
Char grilled Brixham mackerel, mango, chilli salsa
Newlyn cod, chorizo, parsley, lemon
Salmon chilli, orange, soy & spring onion



Barbecue Menu...cont
The Main Affair vegetarian items..... on the BBQ

Mushroom, courgette, red pepper kebabs, fresh lime
and coriander

Haloumi, courgette, mushroom, red onion, pepper
kebabs

Haloumi cheese & sweet chilli skewers

Portabella soy mushrooms, crushed garlic

Browns chickpea, courgette & pepper burgers

Barbecue salad side dishes

Salad niçoise

Waldorf rice salad

Roquette and parmesan

Asian coleslaw

Chive and bacon potato salad

Roasted tomato, mozzarella and basil pasta

Mixed leaf and garlic croutons

Chorizo and bean salad

Classic Caesar salad

Mushroom á la grecque and tarragon pasta

Marinated pepper and feta salad

Cous cous salad, fresh mint, peppers, cucumber,
lemon

Potato chive salad, cracked black pepper, mayonnaise
dressing

Cous cous, mint, summer vegetables

Broad bean & pea salad, mint, parmesan

Barbecue Menu...cont
Barbecue vegetable side dishes

Grilled asparagus spears
Barbecued corn on the cob
Chargrilled new potatoes, mint, garlic
Warm local organic new potatoes, rock salt, thyme

Homemade chutneys, relishes, barbeque sauces



Aged balsamic reduction
Hollandaise sauce
Mint, cucumber yoghurt
Dill, crème fraiche
Chunky tomato relish
Homemade creamy mayonnaise
Sour cream with chives
Mango & lime salsa
Mint & chilli relish
Guacamole
Tomato & red pepper relish
Braeburn apple, vanilla compote
Mustard mayonnaise
Olive oil dressing
Greek yoghurt dressing olive & caper salsa
Wholegrain mustard
Dijon mustard
Sweet chilli sauce
Tapenade
Horseradish cream

Food Bowl

Want something a bit different for your working lunch buffet or evening informal gathering, bowl food is a filling easy service gourmet meal.

Bowl food is a brilliant alternative to finger and fork buffets and will allow your guests to enjoy a varied, substantial and visually exciting meal without the need for a formal seating arrangement.

Our menus have been designed to be eaten standing up and are perfect for corporate product launches and conferences or simply as an alternative to the traditional fork buffet at your event.

The food is served in small bowls or mini plates by our staff, along with small spoons or pastry forks ready for your guests to eat without the need of queue at the buffet table

Beef rendang, endive, pickles, crispy shallots
Thai beef, ginger, coriander, coconut, lemon grass
Braised ox cheek cottage pie, caramelised red onions,
parsley & thyme

Braised shin of beef, mashed creamy potato
Browns local Dexter beef lasagne, glazed with
Godminster cheddar

Braised beef, red wine, root vegetables, creamed
potato

Beef and potato pie, mushy peas
New season's lamb, crushed peas, woodland
mushrooms, english onion

Lamb fillet, pearl barley, root vegetables
Navarin of lamb, new potato

Confit of Creedy Carver duck with rosti leaves, red
wine jus

Slow roasted pork belly, caramelised apple, cheddar
mash, sage jus

Food Bowl...cont

Lamb hot pot, red cabbage
Chicken provincial, herbed rice
Chicken, tarragon cream, mushrooms
Authentic Thai jungle chicken curry, fragrant rice
Wild Mushroom risotto, pesto
Sweet potato, aubergine gratin
Red Thai curry, butternut squash, spinach sticky rice
Smoked Haddock and Scallop Chowder
Thai Green Curry with Coconut Rice
Ratatouille with Parmesan
Traditional Greek salad with barrel aged feta
Miso and tahini baked aubergine, shiitake and shimeji
mushrooms, Thai basil
Wild mushroom stroganoff, sour cream, paprika,
fragrant rice
Butternut squash & chickpea korma
Local Newlyn fisherman & scallop pie, glazed with
Montgomery's cheddar
Brixham coast crab salad, sweet and sour apple,
crispy Langoustine
Kingfisher Brixham seabass, shrimp toastie, tomato
liquor, samphire



Corporate Menu - Working Lunches

These menus are designed for your convenience.
Place your order 48 hours in advance, and we will
deliver to your chosen location, it couldn't be easier!

Fresh homemade seasonal soups, served piping hot in
flasks

Autumn vegetable, thyme

Carrot and coriander

Leek and Potato

Tomato and Basil

Broccoli and blue cheese

Light Lunch

Selection of fresh finely hand cut succulent finger
sandwiches

Marinated organic cornfed roasted chicken breast,
marinade herb

Beef strips, rock salt, blacked pepper

Honey roasted ham with mustard glaze

Sirloin of South Devon beef with creamed horseradish

Seasonal sliced fruit platter with berries

Selection of British cheese, apple chutney, oat biscuits

Freshly baked homemade cakes

Ploughman's pate lunch

Three great SW cheeses, one blue, one soft, one
hard,

Smooth chicken liver pate, red onion marmalade

Pressed terrine of Devon ham hock and confit chicken,
piccalilli

Potted organic salmon, crayfish, pickled cucumber

Fresh caramelized onion bread, raisin & walnut bread

Fresh fruit and salad items

Apple soused chutney

BBQ Working Lunch

Barbecued Chicken breasts marinade in herbs, oil and
lemon

Barbecued bell peppers stuffed, with a fruit cous cous

Lamb fillet marinade in lemon skillet fried

Salmon kebabs roasted in honey & sesame

Roasted pesto vegetables brochettes, hummus

Marinated sweet pepper terrine, vulscombe goats
cheese dressing

Terrine of vine tomato, basil and baby capers

Marinade globe artichoke

Seasonal leaf salad

Red cabbage coleslaw



Sandwich Working Lunch

A towering feast of individual wraps to keep you fuelled whilst you are on the go.....

Tomato wraps with smoked paprika salmon

Tomato wrap with Smoked Paprika salmon, BBQ & Grill Mesquite mayonnaise, fennel, rocket

Spinach wraps with chili & lime buffalo mozzarella

Spinach wrap with Chili & Lime buffalo mozzarella, spinach, sun-blushed tomatoes, Pasta Basilico, toasted almonds

Spinach wrap with orange pepper corn-fed chicken

Spinach wrap with peanut butter, Orange Pepper corn-fed chicken, red pepper and Chili & Lime avocado mash

Flour wrap with wasabi & sesame prawns

Flour wrap with Wasabi & Sesame prawns, crab and grilled baby corn

Flour wrap with cacao & chili beef onglet

Flour wrap with Cacao & Chili beef onglet, smoked bacon, Triple Pepper tomato relish, watercress

Finger Buffet

Our Finger Food & Evening Bites are the perfect savoury treat. Finger Foods... combine with our canapé selection for an easy yet stylish finger buffet.

Cold or hot, with or without dessert. The decision is all yours...

Smoked Wild Duck with a spicy Plum Chutney
Melon and Parma Ham

Cocktail Sausages glazed with Honey and Mustard
Bacon and Leek on Potato Bread

Beef Tartare on Rye Bread

Selection of Savoury Tartlets

Roast Mediterranean Vegetable Kebabs with Pesto
Dips with Crudités

Basil marinated Mozzarella with Cherry Tomatoes

Grilled Polenta with Balsamic Onion and Blue Cheese

Lemon Tortellini with Sundried Tomatoes

Smoked Salmon on Homemade Wheaten Bread

Mini Crab Cakes

Salmon Teriyaki with dipping sauce

Seared Tuna on Rosti and Wasabi

Prawn and Mangetout with Lemon Aioli



Taster Menu

Beetroot veloute, nutmeg

Potted and seared wild rabbit, chicory tatin, raisins

Poached langoustine, cured ham, herb puree, roasted
bisque

Roasted fillet of South Devon beef, Ox tongue and
cheek, leeks and crisp marrow

Poached Strawberry, vanilla yoghurt mousse,
strawberry sorbet

Dark chocolate fondant, blackberry jelly, white
chocolate ice cream

Selection of fine West Country cheeses, oatcakes,
chutneys and breads

Coffee and petit fours



Wedding Breakfast Selector Menu

Roasted butternut squash soup, nutmeg cream

Grilled fillet of red mullet, saffron and roasted langoustine bisque

Home cured organic salmon gravlax, duck egg dressing, dill and fennel salad

Smooth chicken liver and foie gras parfait, pear and vanilla chutney, hazelnut brioche

Vulscombe goats cheese terrine, celery, grapes, golden raisins and sherry caramel

Roasted sirloin of Ruby Devon beef, fondant potato, thyme jus

Baked fillet of halibut, Exe mussel and potato chowder, cumin oil

Butter roasted breast of corn fed chicken, braised chicory, roasted fig puree and Madeira

Poached fillet of sea bream, Thai spiced volouté, bok choi, ginger and sesame

Wild mushroom and sage risotto, parmesan galette

Baked dark chocolate fondant, vanilla ice cream

Clotted cream crème brûlée, cassis sorbet

White chocolate and espresso marquise, caramel sauce, cocoa sorbet

Mango pannacotta, coconut tuille, passion fruit syrup

Selection of fine West Country cheeses, homemade oatcakes

Children

Our children's menu offers an option to taste grown-up food at a smaller price, with foods such as roasted organic Creedy Carver chicken or grilled salmon. We feel it is important that children have a healthy and balanced meal, with this in mind we offer the freshest of fruit, and vegetables on our menus, with child size portions - our aim is to offer nutritionally sound menus with vegetables a-plenty.

Starters

Cauliflower and celeriac soup
Fish goujons and herb mayonnaise

Mains

Ribeye steak and chunky chips
Roast duck breast, seasonal greens

Puddings

Homemade selection of ice creams and sorbets
Baked chocolate fondant, caramel ice cream

Children's high tea menu

A selection of fresh finger sandwiches
Cream Cheese and Ham
Chocolate Spread with Banana
Strawberry Jam
Egg Mayonnaise
Savory cheese quiche

Sweets

Homemade warm miniature scones, with Devonshire clotted cream, organic strawberry preserve
Miniature slices of homemade chocolate brownie
Homemade shortbread biscuits

Desserts

Fruit Jelly & selection of homemade ice cream

Drinks

Milkshakes - Vanilla and strawberry milkshakes
Juices - Orange or apple juice

Vegetarian

Roasted English asparagus, soft poached hens egg,
pea vinaigrette

Jerusalem artichoke risotto, aged parmesan,
hazelnuts

Broad bean and parsley risotto, wild garlic oil

Wild mushroom ravioli, truffles cauliflower, sherry
caramel

Roasted butternut squash tortellini, sage and capers

Potato gnocchi, herb puree and pickled chicory

(All vegetarian meals can be adapted to starter or
main course meals)



Petit Fours and Chocolates

Our range of truffles, Florentines, chocolate enrobed fruits, chocolate fudge brownies and moulded chocolates make an ideal alternative to traditional cakes. Each presentation can be exquisitely decorated to match your wedding décor and flowers. We also supply a wide range of Wedding Favours which are available from a one chocolate size favour box to six chocolate box size.

We have an extensive range of Truffle flavours including:-

Advocaat, Amaretto, Apricot, Baileys, Brandy, Calvados, Cappuccino, Champagne, Coconut Rum, Coffee, Lemon, Mint Chocolate, Mocha, Orange Liqueur, Parisienne, Raspberry, Rum, Stem Ginger.

Dark chocolate truffles

Milk chocolate truffles

White chocolate truffles

Selection of fudge

Turkish delights

Cinnamon doughnuts

Seasonal fruit jellies



Breakfast

Rose grapefruit halves, greek yogurt, scottish honey
topping
Compote of dried fruits, honey, pumpkin seeds
Smoked haddock kedgerree with free-range eggs,
tarragon butter
Roasted pears with creamy goat's cheese on fruit
breads
Bagels with smoked salmon, herby cream cheese,
gherkins
Blueberry muffin selection with fresh berries
Pancake stacks with banana and maple syrup
Crusty baguettes with continental meats and cheeses
Fresh figs with blue cheese
Heart shaped croque monsieur
Smoked salmon, poppyseed twists with a smoked
oyster dip
Bucks fizz jelly shots served with breakfast fruits
Yogurt pots with whole fruits
Blueberry and orange trifles
Breakfast club sandwiches
Fruit and oat crumblies
Brioche with preserves and fresh berries
Mixed berry muffins
Mango and blueberry macaroon crumbles
Dried fruit compote with vanilla pumpkin seeds
Waffles with crispy bacon and egg mayo
Fruit yogurt shots
Potato pancakes with local sausages
Parmesan and prosciutto baked eggs
Cheddar rarebit with crispy bacon
Eggs benedict – muffins topped with carved ham and
poached egg
Coffee pancakes with poached pears
Eggs royale - muffins topped with spinach and
poached eggs

Funeral Tea Menus

The passing of a loved one leaves the close family with numerous tasks to undertake at a time when they feel least able. An established company with over 10 years of trading, we provide an experienced, discreet and professional catering service for the bereaved family. To avoid any additional stress, we are most willing to forward our invoice to your solicitor or funeral director to be paid directly from the Estate. We can offer a variety of menus but will gladly accommodate any requests or requirements that you may have. We can visit you at your home, work place or venue to discuss your personal needs. If you need something different then please let us know and we will provide you with a personalised menu.

Selection of sandwiches on homemade breads

Honey glazed Devon ham with grain mustard mayonnaise
Brixham smoked salmon with lemon crème fraîche and cucumber

Mature Montgomery cheddar with red onion and chives
Free range egg mayonnaise with organic farm watercress

Selection of homemade cakes

Valhrona chocolate and pistachio brownie
Retro cupcakes
Glazed lemon tart
Selection of English summer berries with vanilla crème fraîche
Homemade scones, jam, Cornish clotted cream,
Carrot cake
Chocolate brownie
White chocolate flapjack
Lemon cake
Banana bread

Brunch

Rose grapefruit halves, greek yogurt, scottish honey
topping

Compote of dried fruits, honey, pumpkin seeds
Smoked haddock kedgerree with free-range eggs,
tarragon butter

Roasted pears with creamy goat's cheese on fruit
breads

Bagels with smoked salmon, herby cream cheese,
gherkins

Blueberry muffin selection with fresh berries

Pancake stacks with banana and maple syrup

Crusty baguettes with continental meats and cheeses

Fresh figs with blue cheese

Heart shaped croque monsieur

Smoked salmon, poppyseed twists with a smoked
oyster dip

Bucks fizz jelly shots served with breakfast fruits

Yogurt pots with whole fruits

Blueberry and orange trifles

Breakfast club sandwiches

Fruit and oat crumbles

Brioche with preserves and fresh berries

Mixed berry muffins

Mango and blueberry macaroon crumbles

Dried fruit compote with vanilla pumpkin seeds

Waffles with crispy bacon and egg mayo

Fruit yogurt shots

Potato pancakes with local sausages

Parmesan and prosciutto baked eggs

Cheddar rarebit with crispy bacon

Eggs benedict – muffins topped with carved ham and
poached egg

Coffee pancakes with poached pears

Eggs royale - muffins topped with spinach and
poached eggs

Evening Snacks

Homemade soups & Breads

This can be served in cups we would recommend a vegetarian option as well - Options include -

Roasted butternut squash and garlic

Tomato and smoked bacon

Carrot, coriander, herb oil

Field mushroom, chive cream

Roast vine tomato, basil oil

Lightly spiced butternut squash, coriander relish

Roasted parsnip, apple crème fraiche

Chilled melon, tuiti fruity of fruit

Watermelon gazpacho

Spring pea pancetta

Coconut Thai lemongrass

Roasted tomato, vodka cream

The traditional Devon & Cornwall – pasty selection

Traditional Beef and vegetable

Parsnip, squash and cheddar

Beef, potato and horseradish

Chicken and mushroom

Chicken leek and tarragon

Served with

Homemade tomato relish

Pear, strawberry and mint chutney

Chunky curried apple compote

Evening Snacks....cont

Indoor barbeque

All items would be finished on the barbeque, and then could either be taken around on large slate boards and glass plates to your guests or could be served from a buffet station.

Our mini barbeques have been very well received - it is quite substantial, easy to nibble from and a selection which suits most people.

Honey glazed chipolata sausages with three mustards

Mini Beefburgers with spicy salsa

Mini Beefburgers topped with Keens Cheddar

Mini chicken kebab with lime and coriander

Butternut squash, courgette and rosemary kebab

Traditional English

Fish and chip cones and apple cake

Paper cones filled with fish goujons and chips, with tartare sauce.

Individual apple cake slices with river ford clotted cream

Mini jacket potatoes served in hot silver chaffing dishes

Mini jacket potatoes with a variety of fillings to choose from, such as;

Grated West County Cheese

Chilli

Vegetarian chilli

Honey roasted chicken and smoked bacon

Feta cheese, olives, tomato and cucumber



Evening Snacks....cont

All of the above fillings are diced finely to go on top of the jacket potatoes, the idea being that people can choose two or three

Bacon sandwiches, cut into quarters on large slate boards with tomato and brown sauce dips, these can either be made with white and brown breads or more unusual breads, sourdough - walnut bread etc

West County cheddar on toasted crumpets served with homemade chutney

Fruit kebabs - these are served on skewers, presented on large slate boards and can be served with dips or without.

