



SEE  
FURTHER CATERING  
OPTIONS ON  
FOLLOWING PAGES  
OR JUST GIVE US A  
CALL FOR A  
SPECIFIC QUOTE

YOU CAN ALSO  
VISIT OUR MAIN  
CATERING WEBSITE  
[WWW.ASTRIDGES  
CATERING.CO.UK](http://WWW.ASTRIDGES<br/>CATERING.CO.UK)

## Traditional Devon Hog Roast

Hog roast for 80 – £680  
Hog roast for 100 – £720  
Hog roast for 120 – £790  
Hog roast for 150 – £860  
Hog roast for 200 – £990

Prices subject to VAT

Please contact us for larger numbers.

**Price includes** - homemade tasty-herby-stuffing and apple sauce  
Served in a variety of freshly-baked ciabatta rolls.

**Astridges – when it comes to the crunch... we make *the best crackling ever!***

## Delicious Lamb Roast

Lamb Roast for 50 – £580

Please contact us for larger numbers

**Price includes** - homemade rosemary stuffing and mint sauce.  
Served in a variety of freshly baked ciabatta rolls

## Mixed-Meat Roasts

A choice of up to four different meats  
Pork – Gammon – Lamb – Beef – Turkey

Mixed-Meat Roast for 80 – £680  
Mixed-Meat Roast for 100 – £720

Please contact us for larger numbers.

**Price includes** - our homemade tasty-herby-stuffing and a selection of sauces.  
Served in a variety of freshly baked ciabatta rolls.

## Vegetarian Options £4.50 per person

Locally-made vegetable pasties  
Homemade nut-roast  
Homemade spiced rissoles  
Homemade watercress, red onion and goats cheese quiche  
Homity pie



## Business lunch/meeting – menu 1

A mix of white and granary bread sandwiches, Burts crisps and jars of fresh fruit  
**£6.50 minimum of 10**

Prices subject to VAT

**Delivered in our wicker baskets!**



Our freshly prepared sandwiches include a mix of  
**four fillings** from the following...

Honey roast Devon ham and English mustard

Wild rocket, sun-blushed tomato and buffalo mozzarella

Classic BLT

Sausage and red onion

Brie, grape and baby salad leaves

Smoked salmon, cream and chive

Free-range egg mayonnaise and cress

Westcountry mature cheddar and local chutney

Spicy tuna with red kidney beans and sweetcorn

Home made hummus, carrot and baby salad leaves



### Optional extras

Sweet crunchy Borettane Italian onions £1

Mixed pitted olives £1

Italian sun-blushed tomatoes £1

Our own home-roasted spiced nuts £1

Luscombe drinks £2.40

Coffee and tea £1.60

Fruit juice £1:20

Mineral water £1.20

Prices subject to VAT

Please order am previous day



for the love of good food

## Business lunch/meeting – menu 2

Ciabatta rolls, Burts crisps, jars of fresh fruit  
and a mix of 'bite-size' homemade shortbread/cakes/flapjacks

£8.50 minimum of 10

Prices subject to VAT

Delivered in our wicker baskets!



Our freshly prepared ciabatta rolls, include a mix of  
four fillings from the following...

Honey roast Devon ham and English mustard

Wild rocket, sun-blushed tomato and buffalo mozzarella

Classic BLT

Sausage and red onion

Brie, grape and baby salad leaves

Smoked salmon, cream and chive

Free-range egg mayonnaise and cress

Local mature cheddar and local chutney

Spicy tuna with red kidney beans and sweetcorn

Home made hummus, carrot and baby salad leaves



### Optional extras

Sweet crunchy Borettane Italian onions £1

Mixed pitted olives £1

Italian sun-blushed tomatoes £1

Our own home-roasted spiced nuts £1

Luscombe drinks £2.40

Coffee and tea £1.60

Fruit juice £1:20

Mineral water £1.20

Please order am previous day

Prices subject to VAT



for the love of good food

## Business breakfast meeting menu

Minimum order £50

Prices subject to VAT

Tea £1.60



Fresh filtered coffee £1.60

A blend of organic, fair-trade arabica beans – hand-roasted in Devon



Fair-trade fruit juice 330ml £1.60



Bacon baps £3.50



Sausage baps £3.50



Mixed fruit in jars £3.50



Granola, yoghurt and honey in jars £2.70



Fresh croissants with jam and marmalade £2.70

Please order am previous day



for the love of good food

## **Business Function**

### **Hot roast-meat & salads menu**

**A choice of pork, turkey, beef or ham**  
**£13.50 (minimum of 25)**

Prices subject to VAT

Includes a selection of freshly baked ciabatta rolls,  
homemade stuffing and a selection of sauces  
Bio-degradable platters and wooden cutlery as standard



**Plus a choice of three salads – served in rustic terracotta bowls**

#### **Homemade chunky coleslaw**

(white cabbage, carrot, onion and caraway seeds in a creamy dressing)

#### **Potato and pea salad**

(baby new potatoes, petit pois with a tarragon, dill & mustard dressing)

#### **Green leafy salad**

(mixed salad leaves, apple, sultanas and homemade croutons)

#### **Tomato mozzarella and basil**

(multi-coloured tomatoes, shredded mozzarella and fresh Greek basil)

#### **Pasta pesto and olive**

(fusilli pasta, homemade pesto, marinated olives)



### **Vegetarian Choice**

Locally-made vegetable pasties

Homemade nut-roast

Homemade spiced rissoles

Homemade watercress, red onion and goats cheese quiche

Homity pie



#### **Optional Extras**

Sweet crunchy Borettane Italian onions £1    Mixed pitted olives £1

Italian sun-blushed tomatoes £1    Our own home-roasted spiced nuts £1

Luscombe drinks £2.40    Coffee and tea £1.60    Fruit juice £1:20    Mineral water £1.20

Prices subject to VAT

Please order latest am previous day



for the love of good food

## Business function – cold buffet menu

£14.50 per head (minimum of 25) Prices subject to VAT

Includes use of platters. Bio-degradable plates, wooden cutlery and quality paper serviettes also included as standard.

### Selection of ciabatta sandwiches

Please choose four fillings –

Mature cheddar, wild rocket and sun-blushed tomato

Spicy tuna with red kidney-beans and sweetcorn

Sausage and red onion

Coronation chicken

Halloumi & red pepper

Classic BLT



### Salads

Please choose two –

**Homemade chunky coleslaw**

(white cabbage, carrot, onion and caraway seeds in a creamy dressing)

**Potato and pea salad**

(baby new potatoes, petit pois with a tarragon, dill & mustard dressing)

**Green leafy salad**

(mixed salad leaves, apple, sultanas and homemade croutons)

**Tomato mozzarella and basil**

(multi-coloured tomatoes, shredded mozzarella and fresh Greek basil)

**Pasta pesto and olive**

(fusilli pasta, homemade pesto, marinated olives)



**A selection of cured meats and olives**



**A wheel of Devon cheese and grapes**



**Kettle chips and homemade hummus**



### Optional Extras

Sweet crunchy Borettane Italian onions £1    Mixed pitted olives £1

Italian sun-blushed tomatoes £1    Our own home-roasted spiced nuts £1

Luscombe drinks £2.40    Coffee and tea £1.60    Fruit juice £1:20    Mineral water £1.20

Please order latest am previous day

Prices subject to VAT



for the love of good food

## Business function – pudding menu

£4.50 per person (minimum 25) please choose 3

Prices subject to VAT

Homemade lemon cheese cake



Homemade Bailey's cheese cake



Homemade crackle choc-top brownies



Local strawberries and clotted cream



Fresh fruit salad



Devon ice creams

### — Cheese & Biscuits £4.50 per person —

A selection of four different local cheeses, accompanied by  
savory biscuits, homemade chutney, apple and grapes

**Devon Oak** - mature cheddar

**Cornish Yarg** - Covering of nettles, a famous Cornish export

**Woodley Smoked** - Smoked over oak chippings and made near Crediton, Devon

**Exmoor Blue** - Creamy and peppery

**Devon Blue** - Devonian blue cheese of choice. Creamy, yet firm – crumbly, yet moist.

**Norsworthy** - Semi-hard goats milk cheese made near Exeter

**Sharpham** - Sexy Sharpham, Devon's 'Brie style' cheese

**Black Eyed Susan** - A soft cheese in cracked black pepper

Prices subject to VAT

Please order latest am previous day



for the love of good food

## Business function – canape selection

£1.20 each (we recommend about 3–5 per person) minimum of 25 people

Please choose up to four from the following...

Prices subject to VAT

Chargrilled asparagus wrapped in Parma Ham



Cherry tomatoes stuffed with mozzarella and topped with basil



Cured meat selection



Sausages-on-sticks, served with sticky-honey sesame sauce



Chargrilled pitta stick with homemade hummus selection



Devils on horseback



Pigs in blankets



Mini Yorkshire puddings & horseradish and rare beef



Walnut & stilton biscuits



Olives, artichoke hearts and sundried tomatoes



Smoked Salmon, cream cheese and chive vol-au-vents



Mini-mighty sausage & mash a star favourite!



Fig & blue cheese skewers

Please order latest am previous day





for the love of good food

## Business afternoon tea meeting menu

£15.95 per head (minimum of 10) Prices subject to VAT

Includes use of vintage cake-stands, serving platters, cake plate, tea cups & saucers, milk jugs, sugar bowls and teaspoons. Good quality paper serviettes.

### Savoury

Selection of freshly-made Sandwiches (crusts on or off)

Please choose 4 fillings –

Cucumber

Locally cured ham and English mustard

Smoked salmon and dill and cream cheese

Mature cheddar cheese and homemade chutney

Free-range egg mayonnaise and cress

Tomato, basil and mozzarella

Brie and grape

Pork, stuffing and apple-sauce

Hummus, carrot and watercress



### Sweet

Selection of homemade biscuits and cakes

Please choose 4 –

Homemade plain and fruit scones,  
with jam and Devonshire clotted cream

Flapjack

Shortbread

Granola cookies

Victoria sponge

Cappuccino cake

Tea bread

Raspberry and white chocolate tray bake

Lemon drizzle cake

Crackle-top chocolate brownies

Carrot cake



Selection of traditional and herbal teas,  
filtered coffee and Devon fudge

Please order by latest 4pm previous day

## Wicker table hampers

### Savoury Hamper – from £9.50 per person (in baskets for ten)

Prices subject to VAT

#### Typical selection...

Home-cooked honey and mustard glazed ham

Freshly baked local bread

2 West Country cheeses – Cornish yarg, Devon oke,  
Devon blue and Sharpham rustic.

Devon chutney

Mixed pitted olives with garlic, pepper and mustard seeds

Burts crisps

Bunched spring onions

Homemade coleslaw

Our home-roasted spiced nuts

Tomatoes on the vine



### Sweet menu – from £4.50 per person minimum ten

A selection of homemade individual sweet treats  
(presented on boards and cake stands to compliment your hamper)

#### Typical selection...

Zingy lemon drizzle cake

Individual victoria sponge

Crackle top choc brownies

Mini shortbread

Devon Fudge



## Refreshing extras

Luscombe drinks – from a deepest Devon farm

St Clements, Sicilian lemonade, Elderflower bubbly and Hot ginger beer

£2.40 32cl bottle    £3.40 74cl bottle

Prices subject to VAT

Please call us to discuss your preferred combinations