



Christmas Dining Menus

- please contact us for a more detailed quotation

Christmas Canapés

Miniature Yorkshire Puddings with Rare West Country Beef & Horseradish Cream
Turkey Roulade, filled with Cranberry & Posh Nosh Stuffing
Smoked Salmon, Creme Fraiche, Dill & Keta Blinis
Traditional 'Pigs in Blankets'
Miniature Carrot & Cashew Nut Roasts (v)
Individual Bubble & Squeak Rostis topped with Crispy Leeks (v)
Crispy Baby Roast Potato Skewers (v)
Hand Cut Home Baked Parsnip & Beetroot Crisps (v)
Home Made Miniature Christmas Puddings
Home Made Miniature Mince Pies

Festive Sandwiches

Selection of Locally baked breads filled with...
Somerset Brie & Cranberry Jelly (V)
Smoked Umberleigh Trout, Posh Nosh Gooseberry Chutney & Organic Rocket
Roast Devon turkey with Home Made Sage & Onion Stuffing
Rare Roast West Country Beef, Horseradish Mayonnaise & Organic Leaves
Served with...
Home Baked Parsnip Crisps
Home Made Miniature Mince pies with Devon Clotted Cream
Home Made Miniature Chocolate & Cinnamon Brownies

Christmas finger buffet

Fresh sandwich selection with locally baked breads & an assortment of fillings
Deep Fried Brie Wedges served with homemade Sweet Onion Chutney
Baby Savoury Tart Selection with Winter Roasted Vegetables
Seasonal Pizza with Turkey, Sage and Onion, Cranberry & Blue Cheese
Smoked Salmon Blinis with Chive Cream Cheese, Lemon Zest & Black Pepper
Mushroom & Chestnut Bhajjis (v)
Stuffing Ball wrapped in Bacon
Hand Baked Crisps & Homemade Dips
Homemade Miniature Mince Pies with Devon clotted cream

Festive Cold Fork Buffet

Platter of Smoked Local Fish

Breast of Devon Turkey
with Home Made Redcurrant, Mint & Orange jelly

Baked Gammon ham
With Winter Spices & Mulled Wine Glaze

Home Made Savoury Tart with Sharphams Brie & Cranberry (V)

Served with...

Chunky Potato Salad with Caramelised Red & Grain Mustard Cream (V)

Maddocks Farm Organic Winter Leaf & Herb Salad (V)
with Toasted Pine Nuts & Olive Oil & Balsamic Vinaigrette

Honey Roast Butternut Squash, Spinach & Devon Blue Pasta Salad (V)

Posh Nosh Rubyslaw

Locally Baked Breads & Devon Butter

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Home Made Rich Chocolate Tart
With Vanilla Pod Anglaise

OR

Home Made Winter Berry Cheesecake with Cassis Cream

Fresh filter Coffee & Tea
Home Made Miniature Mince Pies

Festive Formal Dining

Menu 1

Posh Nosh Home Made Roasted Root Vegetable Soup
with Devon Blue Crouton & Fresh Herbs (v)
Locally baked breads & Devon butter

Traditional Roast Crown Devon Turkey
Chipolata Sausage wrapped in Bacon, Posh Nosh Apricot & Herb Stuffing,
Posh Nosh Rich Redcurrant Gravy

OR

Poached Fillet of Salmon
with a Lemon, White Wine & Watercress Cream

OR

Individual Carrot, Cranberry & Cashew Nut Roast
With a Wild Mushroom & Sherry Cream (v)

Served with...

Honey Roast Potatoes & Parsnips
Sprouts with Garlic & Chestnuts
Winter Spiced Red Cabbage
Baby Carrots with Orange & Ginger Butter

Posh Nosh Home Made Christmas Pudding
With Rich Brandy Crème Anglaise

OR

Home Made Boozy Cherry Chocolate Bakewell
With Devon Clotted Cream

Fresh Filter Coffee & Tea with Miniature Mince Pies

Festive Formal Dining

Menu 2

Design your own menu by selecting your preferred choice of starter, main course & dessert

Starters...

Winter Salad of Shiitake Mushrooms, Goats Cheese, Hazelnut & Organic Rocket (v)

Kiln Roasted Dartmouth Smoked Salmon & Umberleigh Smoked Trout
Served with Organic Baby Leaves, Capers & Posh Nosh Lemon Thyme Dressing

Home Made Roast Butternut Squash Soup infused with Winter Spices
With Beetroot Puree (v)

Posh Nosh Chicken Liver, Cointreau & Orange Parfait
With Home Made Chutney & Miniature Granary Toasts

Locally Baked Breads & Devon Butter are served with all starters

Main courses...

Slow Roast Crispy Belly of Pork
With Star Anise, Sage Crushed Potato Cake & Bramley Apple Compote

Breast of Corn Fed Chicken Stuffed with Macadamia & Fresh Herbs
Posh Nosh Rich Madeira Jus, Oven Roasted New Potatoes with Red Onion & Rosemary

Roast Breast of Pheasant Stuffed with Apricot & Black Pudding,
Mulled Merlot Reduction, Thyme Scented Crushed Potatos

Roast Crown of Devon Turkey, Chipolata & Bacon Roll
Posh Nosh Apricot & Herb Stuffing, Rich Red Currant gravy

Fillet of 'line caught' Brixham Brill
Saffron & Sorrel Cream, Parsley & Lemon Mash

Individual Carrot, Cranberry & Cashew Nut Roast
Wild Mushroom Cream (v)

Roasted Vegetable & Feta Wellington
Sherry & Honey Reduction (v)

A selection of seasonal vegetables will be served with all main courses

Desserts...

Posh Christmas pudding
with Brandy Crème Anglaise

Vanilla Creme Brulee
Home Made Cinnamon Shortbread Thins

Rich Chocolate Tart
Winter Berry Compote

Home Made Baileys & Stem Ginger Cheesecake
Dark Chocolate Sauce

Selected West Country Cheese Plate
Posh Nosh Chutney & Charcoal Wafers

Fresh filter Coffee, Tea & Posh Nosh Christmas Truffles