



## PIGLET COTTAGE HOG ROASTS

Traditional Westcountry Hog Roast

Homemade cider apple sauce

Homemade sausage apricot and herb stuffing

King edward potatoes roasted in goose fat

Honey roast parsnips with a sage and parmesan crumb

Rich port wine gravy

Braised spiced red cabbage cooked with redcurrants , apples and mulled wine

Braised carrots , cooked in cider , orange and spices

Cauliflower and leek cheese gratin

## DESSERT

Olivewood platters of homemade fluffy devon scones , strawberry jam ,  
cornish clotted cream and fresh strawberries

Total cost for 60 people will be £1410



## PIGLET COTTAGE HOG ROASTS

### CANAPES

Dartmouth smoked salmon on blini with cream cheese and fresh dill

Honey mustard glazed , locally made cocktail sausages

Mini mozzarella , sweet cherry tomato and basil skewers

Parma ham , sunblush tomato and fresh basil crostini

Chargrilled asparagus wrapped in parma ham

### MAIN COURSE

Slow cooked traditional free range west country hog roast

Homemade sausage , apricot and herb stuffing

Selection of freshly baked speciality bread

Homemade cider apple sauce

Cornish new potato salad , with crispy smoked bacon , chives and a homemade honey mustard dressing , topped with borage flowers

Summer green salad of mixed organic leaves , chargrilled asparagus and courgettes baby broad beans , fresh garden herbs and organic edible summer flowers

Baby plum tomatoes , westcountry “blissful bufferlo” mozzarella , marinated black olives , wild rocket and fresh basil

Homemade herby coleslaw

### DESSERTS

Olivewood platters of fresh local strawberries , mini double chocolate brownies , cornish clotted cream , and mini white chocolate and raspberry meringues

Total cost for 80 people - £1910



### CANAPES

---

Homemade mini scones topped with cornish clotted cream and strawberry jam

Freshly cooked hot canapes size pasties ( traditional steak , cornish brie and cranberry )

### MAIN MEAL

---

Slow cooked traditional free range west country hog roast

Homemade sausage , apricot and herb stuffing

Homemade cider apple sauce

Homemade roasted butternut squash quiche , locally made mild goats cheese , wild rocket , sweet balsamic roasted red onions , fresh sage , encased in a homemade westcountry cheddar , rosemary and thyme pastry

Cornish new potato salad , with crispy smoked bacon , chives and a homemade honey mustard dressing , topped with borage flowers

Mixed salad of organic salad leaves , baby plum tomatoes , cucumber, mozzarella, sunblush tomatoes , marinated black olives , baby broad beans , fresh basil and organic edible flowers

### DESSERTS

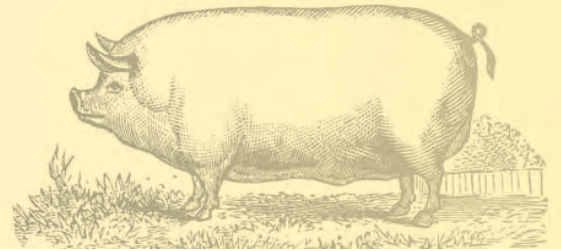
---

Wooden platters of fresh local strawberries , mini salted caramel chocolate brownies , cornish clotted cream , mini white chocolate and raspberry meringues

Total cost for 80 people - £1750



## Evening Buffet



A selection of westcountry cheeses , sourced directly from the cheesemakers themselves . The cheeses can be served as a cheeseboard , on large olivewood boards , or as a layered cheese wedding cake , decorated with fresh organic flowers and seasonal fruit .

The cheeses we suggest are : ( we are happy to provide any cheese you wish , so just ask ! )

Meldon - a mild cheddar style cheese , made with local beer and wholegrain mustard and coated in a yellow wax . Made just on the edge of dartmoor .

Cornish Blue - a mild creamy blue cheese , made on bodmin moor . This was voted the "World champion cheese" in 2010 , so quite an amazing cheese !

Sharpham Brie - locally made creamy cheese , from the sharpham estate near totnes .

Haytor - a devon version of the swiss cheese gruyere . Sweet , creamy and nutty , with small wholes . Made just on the dge of dartmoor .

Wild Garlic Cornish Yarg - creamy and slightly crumbly . Wrapped in wild garlic leaves , which impart a very delicate garlic flavour ( but don't worry it won't leave you with garlic breath ! )

Sloe Tavy - creamy organic heart shaped goat's cheese washed in plymouth sloe gin .

Devon Oke - a mature style cheddar , based on a traditional 17th century recipe . Made on dartmoor .

These cheese are served with mixed grapes , cheese crackers , celery , locally made homemade chutneys , locally churned butter and speciality breads . Also included are napkins , strong compostable paper plates and wooden cutlery .

The cheeses will cost £4 per person .

---

We can also supply a selection of , handmade mini cornish pasties ( a good amount of filling and not too much pastry ! ) - fillings include traditional steak , lamb and redcurrant , pork and apple , wild boar and garlic , steak and cornish blue , cheese and smoked bacon , cornish brie and cranberry , davidstow cheddar and onion , vegetable and gluten free . These are served with locally made homemade chutneys , along with compostable paper plates and napkins .

These mini cornish pasties cost £4 per person .

---

If you would like both the cheese and the pasties , the cost will be £6.75 per person .

---

We can also provide bacon or sausage rolls for later on . These will cost £4 per roll .

---



## MAIN COURSE

---

Slow cooked traditional free range west country hog roast

Homemade sausage , apricot and herb stuffing

Selection of freshly baked speciality bread

Homemade cider apple sauce

Cornish new potato salad , with crispy smoked bacon , chives and a homemade honey mustard dressing , topped with borage flowers

Summer green salad of mixed organic leaves , chargrilled asparagus and courgettes baby broad beans , fresh garden herbs and organic edible summer flowers

Baby plum tomatoes , westcountry “blissful bufferlo” mozzarella , marinated black olives , wild rocket and fresh basil

Homemade herby coleslaw

## DESSERTS

---

Baked lemon curd cheesecake

Devon strawberry pavlova

Double chocolate & orange truffle torte

Salted caramel chocolate brownies and fresh strawberries

---

Coffee and Cornish grown “Tregothnan” tea

Total Cost for 80 people - £2430



## WESTCOUNTRY CANAPES

---

Freshly cooked hot canape size pasties ( traditional steak , davidstow cheddar and onion )

Mini savoury devon scones , topped with dartmouth smoked salmon , dill and sour cream

Honey mustard glazed chicken cocktail sausages , flavoured with orange and juniper

Award winning “cornish blue cheese” , on crunchy crostini topped with fig chutney

## WESTCOUNTRY SHARING PLATTERS

---

A selection of westcountry charcuterie and cheeses , served on large olivewood boards , to go on the tables for your guests to help themselves when they first sit down .

Cornish honeyed coppa

Cornish fennel and anise salami

Air dried ham topped with shavings of parmesan

Buffelo mozzarella , sunblush tomato and fresh basil skewers

Haytor - cheese made on dartmoor

Selection of marinated olives

Caperberrys

Chargrilled marinated artichokes

Homemade wild mushroom pate with olive ciabatta bread