

ABIGAIL'S PANTRY

Quality Catering from the Westcountry

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CATERING BROCHURE

Fork Buffets • Finger Buffets

Salads • Desserts & Cakes



Spring/Summer 2016

Welcome To Abigail's Pantry

Abigail's Pantry is a family run business based in Torquay, South Devon. We offer a professional food catering service that provides high-quality delicious and tasty food. We service Torbay, Teignbridge and its surrounding areas. Please find included a comprehensive selection of menus, however if you would prefer something more bespoke, then please do not hesitate to contact us on **01803 326008** or call into our Café.

Finger & Fork Cold Buffets, Hot Buffets, Canapés & Platter Selections

Our buffets are always prepared to the highest standards, beautifully garnished and presented and we use only the finest, locally produced, quality ingredients. Our menus are designed to cater for a wide range of budgets and occasions, or to specific requirements. If required, our waiting staff can also service your event at an additional cost. Porcelain Crockery, Stainless Steel Cutlery & Linen Napkins can also be hired at an additional cost.

Delivery, good quality disposable plates, paper tablecloths & napkins are provided FREE of charge

Our services include:

- Sandwich Platters, with a wide selection of breads, meats and vegetarian options.
- Canapés & Hors D'Oeuvres including traditional, modern and oriental options
- Homemade desserts, cakes, cheesecakes, pastries & fruit platters.
- Adult & children's parties.
- Engagements, weddings, anniversaries, christenings, funerals & memorials
- Dinner Parties
- Business lunches, functions, meetings, seminars & conferences
- Ready made platter selections to order

Fully serviced event catering

Serviced event catering can be provided for small to medium private and corporate events, including business functions and weddings we offer a discrete and professional service that caters for a wide range of events. These can include anything from luncheons to champagne receptions and dinner parties. Let us take care of all aspects of catering within your home. We pride ourselves in providing accomplished on-site catering, to provide a complete kitchen to dining table experience. Our dedicated and professional staff will guarantee you a memorable culinary experience.

Weddings

We understand that your wedding will be one of the most special days of your life and to this end we offer a complete catering service that will make your wedding day one to remember. Whether you already have a specific menu plan or are looking for us to create an individual package we are happy (without obligation) to discuss arrangements with you.

In order for your menu to be perfect for your occasion, we are more than happy for you to contact us to discuss your requirements. Payment terms can be found on page 11.

FINGER BUFFET MENU

AN ASSORTMENT OF FRESHLY MADE SANDWICHES SERVED WITH CRISPS PLUS:

3 ITEMS - £5.75 PER HEAD
4 ITEMS - £6.50 PER HEAD
5 ITEMS - £7.25 PER HEAD
6 ITEMS - £8.00 PER HEAD

7 ITEMS - £8.75 PER HEAD
8 ITEMS - £9.50 PER HEAD
9 ITEMS - £10.25 PER HEAD
10 ITEMS - £11.00 PER HEAD

- **HOME MADE SAUSAGE ROLLS**
GENEROUS BUFFET SIZE PORK SAUSAGE ROLLS IN A LIGHT PUFF PASTRY
- **QUICHE SLICES***
CLASSIC LORRAINE, CHEESE & ONION, BROCCOLI & STILTON
- **DEEP FILLED VOL-AU-VENTS***
GOOD SIZE VOL-AU-VENTS FILLED WITH TUNA MAYO & SWEETCORN, EGG MAYO & ONION, SARDINE MOUSSE, CHICKEN MAYO & CHEDDAR MAYO
- **MINI TRADITIONAL PASTIES**
QUALITY MINI PASTIES - BEEF AND/OR CHEESE & ONION
- **PIZZA SLICES***
THIN CRUST PIZZA SLICES - MARGARITA, PEPPERONI, HAM & PINEAPPLE
- **CHICKEN WINGS**
BUTCHERS FINEST - DRUMSTICKS & WINGS – BBQ & CHINESE
- **BREADED CHICKEN GOUJONS**
GOUJONS OF WHOLE CHICKEN BREAST COOKED IN BREADCRUMBS SERVED WITH MAYO, GARLIC MAYO & TOMATO SAUCE DIPS
- **HOME BAKED PUFFS***
BITE SIZED PUFFS WITH VARIOUS FILLINGS – CHEDDAR, PIZZA, VEGGIE OR CHILLI
- **COCKTAIL BUTCHERS SAUSAGES ON STICKS**
CLASSIC – BUTCHERS FINEST BITE SIZE PORK SAUSAGES
- **BREADED PLAICE GOUJONS**
DELICATE PLAICE COVERED IN BREADCRUMBS SERVED WITH TARTARE SAUCE DIP
- **BREADED BUTTERFLY KING PRAWNS**
A LIGHT & DELICATE FRESH BREADCRUMB SURROUNDS THE SUCCULENT TAIL OF BLACK TIGER PRAWNS WITH A SWEET CHILLI DIPPING SAUCE
- **SARDINE MOUSSE ON DARK RYE**
VELVETY SARDINE CREAM PIPED ONTO DARK RYE SQUARES WITH DILL SPRIGS
- **MINI CRAB TARTLETS**
SHORT CRUST PASTRY CASES FILLED WITH JUICY CRAB & A PARMESAN CRUST
- **LINCOLNSHIRE FISH CAKES**
SUCCULENT WHITE FISH ENCASED IN A HERBED BREADCRUMB SERVED WITH TARTARE SAUCE
- **MINI GOATS CHEESE & RED ONION TARTLETS**
SHORT CRUST PASTRY TARTLETS LOADED WITH RED ONION AND TOPPED WITH GOATS CHEESE
- **MINI SCOTCH EGGS**
BITE SIZE BREADED EGGS
- **CHEESE & PINEAPPLE ON STICKS**
THE GOOD OLD FAVOURITE – CHEESE & PINEAPPLE CHUNKS ON STICKS
- **VEGETABLE DIM SUM SELECTION**
A VEGETABLE SELECTION WITH AUTHENTIC ORIENTAL SPICES & WRAPPED IN LIGHT, CRISPY PASTRY. VEGETABLE SAMOSAS, VEGETABLE MONEY BAGS & SWEET & SOUR VEGETABLE CRACKERS
- **MINI SPRING ROLLS & SAMOSAS**
LUCKY RED TSINGTAO MINI SPRING ROLLS AND SAMOSAS – VEGETABLES WRAPPED IN A CRISP FILO PASTRY
- **MIXED WRAP BITES***
TORTILLA WRAP SELECTION – FILLED WITH EGG MAYO & SPRING ONION, TUNA MAYO & SWEETCORN, CHICKEN MAYO, CHEESE & ONION MAYO
- **POTATO SKINS**
CRISPY SKINS SERVED WITH SOUR CREAM AND GARLIC & HERB DIPS

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FINGER BUFFET MENU

(CONT)

- **CRUDITÉS & VARIOUS DIPS**
CRUNCHY BATONS OF FRESH CARROTS, CELERY, CUCUMBER & PEPPERS WITH GARLIC MAYO & HOUMOUS DIPS
- **BLINIS WITH GARLIC CREAM CHEESE**
RUSSIAN STYLE SAVOURY PANCAKES TOPPED WITH A GARLIC CREAM CHEESE AND GARNISHED WITH BLACK OLIVES OR SUNDRIED TOMATOES

- **MINI DAIRY CREAM CAKE ASSORTMENT***
SELECTION OF FINGER DOUGHNUT, CHOCOLATE ÉCLAIR, CREAM SLICE, CARROT CAKE, CREAM SCONE, BLACK FOREST MUFFIN, CHOCOLATE FUDGE & VANILLA SLICE
- **MINI STRAWBERRY & CLOTTED CREAM SCONES**
HOMEMADE SCONES WITH STRAWBERRY JAM & DEVON CLOTTED CREAM
- **MINI CUP CAKES***
HOMEMADE MINI CUP CAKES - VANILLA, CHOCOLATE CHIP, CHOCOLATE MOCHA, CHOCOLATE ORANGE & LEMON

*VARIETY DEPENDS ON HOW MANY PEOPLE BOOKED FOR. CHOICES AVAILABLE TAKEN AT TIME OF BOOKING

Menu Suggestion

5 ITEMS - £7.25 PER PERSON
20 PEOPLE = £145.00

AN ASSORTMENT OF FRESHLY MADE SANDWICHES SERVED WITH CRISPS



HOME MADE SAUSAGE ROLLS



SELECTION OF CHICKEN WINGS



BREADED BUTTERFLY PRAWNS



SARDINE MOUSSE ON DARK RYE



MINI CUP CAKES*

SUPERIOR FINGER BUFFET MENU

AN ASSORTMENT OF FRESHLY MADE LUXURY SANDWICHES SERVED WITH CRISPS AND SNACKS PLUS:

3 ITEMS - £6.95 PER HEAD

4 ITEMS - £7.95 PER HEAD

5 ITEMS - £8.95 PER HEAD

6 ITEMS - £9.95 PER HEAD

7 ITEMS - £10.95 PER HEAD

8 ITEMS - £11.95 PER HEAD

9 ITEMS - £12.95 PER HEAD

10 ITEMS - £13.95 PER HEAD

- **NUTTY BEEF SATAYS** (CONTAINS NUTS)
PIECES OF FINEST RUMP STEAK MARINATED IN AN AROMATIC BLEND OF SPICES, PRESENTED ON A BAMBOO SKEWER AND SMOTHERED IN A NUTTY SAUCE
- **GARLIC CHICKEN KEBABS**
TENDER CHUNKS OF SUCCULENT MARINATED CHICKEN, PRESENTED ON A BAMBOO SKEWER WITH CHARGRILLED VEGETABLES SERVED WITH A CREAMY GARLIC DRESSING
- **CHILLI CHICKEN SKEWERS**
PIECES OF CHICKEN MARINATED IN A FRESH THAI CHILLI SAUCE & PRESENTED ON A BAMBOO SKEWER
- **HOME MADE LAMB KOFTES** (CONTAINS NUTS)
MIDDLE EASTERN FAVOURITE - AROMATIC KOFTES SERVED WITH A HOME MADE MINT & CUCUMBER DIP
- **MINI YORKSHIRE PUDDINGS***
HOME MADE YORKSHIRES FILLED WITH STRIPS OF MEAT AND TRADITIONAL ACCOMPANIMENTS - BEEF & HORSERADISH, CHICKEN & CRANBERRY, DUCK & PLUM CHUTNEY, PORK & APPLE SAUCE
- **HOME MADE PATE & FRENCH BREAD TOAST**
A COARSE COUNTRY PATE WITH PORK LIVER, PORK, BACON, GARLIC, HERBS AND A SPLASH OF BRANDY SERVED ON FRENCH BREAD TOASTS
- **HOME MADE SAUSAGE ROLLS**
GENEROUS BUFFET SIZE PORK SAUSAGE ROLLS – SEASONED WITH LEMON AND HERBS
- **HOME MADE PASTIES***
TRADITIONAL FAMILY RECIPE BEEF CORNISH PASTY – PACKED FULL OF PRIME BEEF AND VEGETABLES AND/OR CHEESE & ONION – OOZING WITH MATURE TASTY CHEDDAR CHEESE AND ONIONS
- **SWEET CHILLI SKEWERED KING PRAWNS**
BLACK TIGER PRAWNS MARINATED IN A SWEET CHILLI SAUCE & PRESENTED ON A BAMBOO SKEWER
- **BREADED BUTTERFLY KING PRAWNS**
A LIGHT & DELICATE FRESH BREADCRUMB SURROUNDS THE SUCCULENT TAIL OF BLACK TIGER PRAWNS WITH A SWEET CHILLI DIPPING SAUCE
- **WHITBY LEMON & PEPPER FISH FILLET GOUJONS**
FISH FILLET GOUJONS IN A DELICIOUS LEMON & PEPPER BREADCRUMB SERVED WITH TARTARE SAUCE
- **SMOKED SALMON PARCELS**
SEASONED CREAMY POTATO MAYO HAND ROLLED IN OAK SMOKED SCOTTISH SALMON AND LOVINGLY TIED WITH A CHIVE RIBBON
- **SMOKED SALMON & CREAM CHEESE ON DARK RYE**
CREAM CHEESE HAND WRAPPED IN OAK SMOKED SCOTTISH SALMON AND NESTLING ON A DARK RYE SQUARE WITH DILL FRONDS
- **SMOKED SALMON BLINIS**
RUSSIAN STYLE SAVOURY PANCAKES TOPPED WITH A HOME MADE FRESH SALMON & SMOKED SALMON MOUSSE WITH DILL TOPS
- **PRAWN COCKTAIL BLINIS**
RUSSIAN STYLE SAVOURY PANCAKES TOPPED WITH PRAWNS IN A HOME MADE MARIE ROSE SAUCE AND GARNISHED WITH A KING PRAWN
- **MINI SAVOURY SCONES WITH SMOKED SALMON & CREAM CHEESE**
HOME MADE SAVOURY SCONES FILLED WITH OAK SMOKED SCOTTISH SALMON AND CREAM CHEESE
- **CLASSIC CHEESE & PINEAPPLE**
'POSH CHEESE & PINEAPPLE - SELECTION OF CHEESE & FRUIT BITES ON A BAMBOO SKEWER – FINEST CHEESE CUBES COMBINED WITH A SELECTION OF EXOTIC FRUIT PIECES
- **TORTILLA BITES***
SMOKED SALMON & CREAM CHEESE, CORONATION CHICKEN, PASTRAMI NEW YORK DELI MIX, SMOKEY JOE, CHINESE CHICKEN, PRAWN COCKTAIL

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SUPERIOR FINGER BUFFET MENU

(CONT)

- **LOADED POTATO BOATS***
DEEP FILLED POTATO BOATS – LOADED WITH POTATO, SMOKED BACON & CHEDDAR CHEESE AND/OR POTATO & CHEESE SERVED WITH A SOUR CREAM DIP
- **MINI MUSHROOM & STILTON TARTLETS**
SHORT CRUST PASTRY CASES FILLED WITH CHESTNUT MUSHROOMS AND CREAMY STILTON
- **MINI CARAMELIZED RED ONION & GOAT CHEESE TARTLETS**
TARTLETS FILLED WITH RED ONIONS CARAMELIZED IN PORT & TOPPED WITH GOAT CHEESE
- **LUXURY QUICHES***
CHOICES - ASPARAGUS & CHEDDAR CHEESE, BRIE & SUNBLUSH TOMATO, CLASSIC LORRAINE, MEXICAN SALSA
- **PETITS CROLINES***
LATTICE PUFF PASTRY BITES FILLED WITH A SELECTION OF FILLINGS - SALMON, CHEESE & MUSHROOM & HAM AND/OR HAM & CHEESE, MUSHROOM & CHICKEN CURRY
- **DIAMOND SAVOURY PUFFS***
LIGHT & DELICATE PUFF PASTRY DIAMONDS FILLED WITH GOATS CHEESE & CHUTNEY, SMOKED SALMON & CREAM CHEESE, CORONATION CHICKEN, SMOKEY JOE, CHINESE CHICKEN
- **HOME MADE PIZZA SLICES***
DEEP CRUST WITH A GENEROUS TOMATO BASED TOPPING AND LOADED WITH ALL YOUR FAVOURITE INGREDIENTS: MARGARITA, PEPPERONI, HAM & PINEAPPLE. OR CUSTOMISE YOUR OWN
- **ORIENTAL SELECTION**
GREAT DRAGON MIXED DIM SUM – PRAWN CRACKERS, DUCK SPRING ROLLS, SWEET CHILLI VEGETABLE WONTONS, THAI GREEN CHICKEN CURRY MONEYBAGS
- **INDIAN SNACK SELECTION**
MINI ONION BHAJIS, VEGETABLE & SPINACH PAKORAS, VEGETABLE SAMOSAS SERVED WITH A PAKORA SAUCE
- **MINI DANISH PASTRIES***
BITE SIZE SELECTION OF DANISHES – MAPLE PECAN PLAIT, CINNAMON SWIRL, VANILLA CREAM CROWN, RASPBERRY CROWN & APPLE CORONET
- **MINI STRAWBERRY & CLOTTED CREAM SCONES**
HOMEMADE SCONES OOZING WITH STRAWBERRY & CHAMPAGNE JAM AND DEVON CLOTTED CREAM
- **MINI CAKE SELECTION***
HOMEMADE CAKES –SOFT & MOIST CARROT CAKE, CREAM & JAM SCONES, INDULGENT CHOCOLATE, GOOEY CHOCOLATE CHIP AND VANILLA (SOME CONTAIN NUTS)

*VARIETY DEPENDS ON HOW MANY PEOPLE BOOKED FOR. CHOICES AVAILABLE TAKEN AT TIME OF BOOKING

Menu Suggestion

5 ITEMS - £8.95 PER PERSON
20 PEOPLE = £179.00

AN ASSORTMENT OF FRESHLY MADE SANDWICHES SERVED WITH CRISPS



CHILLI CHICKEN SKEWERS



HOME MADE BEEF PASTIES



SMOKED SALMON PARCELS



CARAMELISED RED ONION & GOAT CHEESE TARTLETS



MINI CAKE SELECTION*

COLD FORK BUFFET MENU

ALL PRICES INCLUDE AN ASSORTED BAKERS BREAD ROLL BASKET & BUTTER

FOR SALADS & DESSERTS - PLEASE SEE PAGES 9 & 10

3 MAIN COURSES & 2 SALADS - £10.00 PER HEAD
4 MAIN COURSES & 2 SALADS - £12.00 PER HEAD
5 MAIN COURSES & 2 SALADS - £14.00 PER HEAD
6 MAIN COURSES & 2 SALADS - £16.00 PER HEAD
7 MAIN COURSES & 2 SALADS - £18.00 PER HEAD

EXTRA SALAD – ADD £1.95 PER PERSON

DESSERTS - ADD £2.95 (PER PERSON)

CHOICE OF DESSERTS DEPENDS ON NUMBERS BOOKED (SEE PAGE 10)

- **ROAST BEEF PLATTER**
BRITISH BEEF - SUCCULENT SLICES OF RARE HOME ROASTED BEEF SERVED WITH VINE TOMATOES, SILVERSKIN ONIONS AND MUSTARD & HORSERADISH DIPS
- **GAMMON HAM PLATTER**
FINEST WILTSHIRE HAM – HOME ROASTED HONEY & MUSTARD SLICES & TRADITIONAL ROAST HAM A SIDE OF VINE TOMATOES AND APPLE SAUCE
- **MINI CHICKEN FILLET PLATTER***
JUICY HOME ROASTED MINI CHICKEN FILLETS MARINATED IN A VARIETY OF FLAVOURS – BBQ, GARLIC & LEMON, CHINESE AND LIME & CORIANDER
- **ASSORTED COOKED MEAT PLATTER**
SELECTION OF HOME ROASTED MEATS – GAMMON ROASTED HAM, RARE ROAST BEEF, ROAST CHICKEN WITH VINE TOMATOES AND SELECTION OF ACCOMPANIMENTS
- **CHICKEN WINGS**
BUTCHERS FINEST – SELECTION OF DRUMSTICKS & WINGS MARINATED IN BBQ AND CHINESE SEASONING & ROASTED TO A DEEP GOLDEN BROWN
- **CONTINENTAL MEAT PLATTER**
A SELECTION OF ITALIAN MEATS & ANTIPASTI. PROSCIUTTO DI PARMA, MORTADELLA, SALAMIS & CHORIZO. SERVED WITH BLACK OLIVE TAPENADE, GREEN & BLACK OLIVES & PESTO
- **HOME MADE CORONATION CHICKEN**
CLASSIC – SUCCULENT GENEROUS PIECES OF CHICKEN IN A CREAMY APRICOT SAUCE WITH A HINT OF CURRY
- **SPICY MINI MEAT BALLS**
HOME MADE BEEF & GARLIC MEAT BALLS IN A SPICY CHILLI & TOMATO SAUCE WITH PARMESAN SHAVINGS.
- **HOME MADE COUNTRY PATE**
A COARSE COUNTRY PATE WITH PORK LIVER, PORK, BACON, GARLIC, HERBS AND A SPLASH OF BRANDY SERVED WITH MELBA TOASTS
- **PORK & PISTACHIO TERRINE**
LINCOLNSHIRE PORK MEAT COMBINED WITH SAGE, APRICOTS & PISTACHIO NUTS SERVED WITH A PLUM SAUCE AND ORANGE & ROCKET SALAD
- **HOME MADE SMOKED SALMON & FRESH SALMON TERRINE**
DELICATELY POACHED SALMON COMBINED WITH BUTTER, GREEK YOGHURT & CHIVES THEN WRAPPED IN SMOKED SALMON. PRESENTED ON A BED OF LETTUCE WITH DILL SPRIGS & LEMON WEDGES
- **LUXURY PRAWN COCKTAIL**
A SELECTION OF THE FINEST PRAWNS & KING PRAWNS IN A DELICIOUS HOME MADE MARIE ROSE SAUCE AND SERVED ON A CRISPY BED OF COS LETTUCE
- **SMOKED MACKEREL & HOT SMOKED TROUT FILLET PLATTER**
DELICATELY MOIST HOT OAK SMOKED FISH SERVED WITH VINE TOMATOES & HORSERADISH CREAM
- **SMOKED SALMON PLATTER**
FINELY SLICED BEST OAK SMOKED SCOTTISH SALMON SERVED WITH LEMON WEDGES AND ONION & CHIVE DIP
- **KING PRAWN PLATTER**
SHELL ON SWEET KING PRAWNS PRESENTED ON A BED OF CRISPY LETTUCE LEAVES AND SERVED WITH A GARLIC MAYONNAISE DIP
- **SEA BASS LIME & GINGER FISH CAKES**
A PREMIUM BLEND OF SEA BASS & WHITE FISH WITH POTATO AND CHOPPED SPRING ONIONS, SEASONED WITH GINGER & LIME
- **HOME MADE SALMON & CHILLI FISH CAKES**
DELICATELY FLAKED SALMON COMBINED WITH POTATO, CHILLI, CORIANDER AND ONION. COATED IN A LIGHT CRISP CRUMB AND PAN FRIED. SERVED WITH TARTARE SAUCE

CONT PAGE 8

COLD FORK BUFFET MENU

(Cont)

- **BUTTERFLY PRAWN SELECTION (4 VARIETIES)**
A FINE SELECTION OF BREADED BUTTERFLY BLACK TIGER KING PRAWNS, KING PRAWNS IN CRISPY FILO PASTRY, FRESH WATER BUTTERFLY PRAWNS MARINATED IN GARLIC & HERB, AND CHILLI MANGO HAND CRUMBED BUTTERFLY PRAWNS. SERVED WITH A SWEET CHILLI DIPPING SAUCE
- **ASPARAGUS & PARMA HAM**
TENDER ASPARAGUS SPEARS WRAPPED IN PARMA HAM AND OVEN ROASTED. SERVED WITH A BLACK OLIVE TAPENADE
- **HOME MADE DEEP FILLED QUICHE***
CLASSIC QUICHE LORRAINE –DEEP FILLED WITH SMOKED STREAKY BACON & MATURE CHEDDAR CHEESE
ROASTED RED PEPPER & GOATS CHEESE –DEEP FILLED WITH RED PEPPERS, CHERRY TOMATOES, FIRM GOATS CHEESE & MATURE CHEDDAR CHEESE
SMOKED SALMON & BROCCOLI –DEEP FILLED WITH SUCCULENT HOT SMOKED SALMON COMBINED WITH ASPARAGUS SPEARS, ONION CHILLI & TARRAGON
- **3 CHEESE LOADED POTATO BOATS***
DEEP FILLED POTATO BOATS - SMOKED BACON & CHEDDAR CHEESE, SMOKED BACON WITH BRIE & SMOKED BACON & STILTON. SERVED WITH SOUR CREAM DIP
- **MUSHROOM & STILTON TARTLETS**
SHORT CRUST PASTRY CASES FILLED WITH CHESTNUT MUSHROOMS AND CREAMY STILTON
- **CARAMELIZED RED ONION & GOAT CHEESE TARTLETS**
SHORT CRUST PASTRY TARTLETS FILLED WITH RED ONIONS CARAMELIZED IN PORT & TOPPED WITH GOAT CHEESE
- **DUCK & GINGER TARTLETS**
EXOTIC TASTE – SHORT CRUST PASTRY CASES CRAMMED FULL OF ONION & GINGER FILLING TOPPED WITH TENDER STRIPS OF DUCK BREAST AND GLAZED WITH REDCURRANT JELLY
- **SPANISH TORTILLA**
SPANISH FAVOURITE – MOUTH WATERING OMELETTE SLICES STUFFED WITH POTATO, ONION & PEPPERS AND BAKED IN THE OVEN

*VARIETY DEPENDS ON HOW MANY PEOPLE BOOKED FOR. CHOICES AVAILABLE TAKEN AT TIME OF BOOKING

SPECIALITIES – THESE ITEMS INCUR AN EXTRA CHARGE

PLEASE ASK FOR PRICES ON BOOKING AS THESE ITEMS VARY DUE TO SEASONAL FLUCTUATIONS.
NOTE: RANGES MAY CHANGE DUE TO AVAILABILITY

- **DRESSED WHOLE SALMON** (CONTAINS BONES)
WHOLE POACHED SCOTTISH SALMON BEAUTIFULLY DRESSED IN THINLY SLICED CUCUMBER SCALES. SERVED ON A BED OF LETTUCE WITH A GARLIC MAYONNAISE AND LEMON WEDGES
- **POACHED & DRESSED SIDE OF SALMON** (MAY CONTAIN BONES)
WHOLE SIDE OF SCOTTISH SALMON, PIN BONED AND DRESSED WITH CREAM CHEESE, SUCCULENT PRAWNS & ASPARAGUS. SERVED ON A BED OF LETTUCE WITH LEMON WEDGES
- **SHELLFISH PLATTER** (CONTAINS SHELL)
DELICIOUS RANGE OF FRESH CRAB CLAWS, KING PRAWNS, LANGOUSTINES AND CREVETTES. SERVED WITH A MARIE ROSE DIP, LEMON & DILL
- **LOBSTER PLATTER** (CONTAINS SHELL)
PLATTER OF FRESH LOCAL LOBSTER, DRESSED WITH A LOBSTER MOUSSE & PRESENTED READY TO EAT. SERVED WITH A MARIE ROSE DIP, LEMON & DILL
- **INDIVIDUAL DRESSED CRAB** (CONTAINS SHELL)
FRESH LOCAL DRESSED BROWN CRAB MEAT SERVED IN SHELLS AND TOPPED WITH A HERBY CHEESY CRUMB

- **LUXURY CHEESE PLATTER**
BRIE, WENSLEYDALE & CRANBERRIES, MATURE CHEDDAR, LANCASHIRE, GOATS CHEESE & STILTON WITH CRACKERS, GRAPES AND RELISHES
- **STRAWBERRIES & CREAM**
A MOUNTAIN OF FRESHLY PICKED STRAWBERRIES & DEVON CLOTTED CREAM
- **FRUIT PLATTER**
SEASONAL FRUIT SLICES WITH A CRÈME FRAICHE DIPPING SAUCE

THE SALAD MENU (ALL HOME MADE)

- **GREEN MIXED LEAF SALAD**
CRISPY SALAD OF MIXED GREEN LEAVES AND CUCUMBER AND TOMATOES
- **POTATO & RED ONION SALAD**
BABY NEW POTATOES & RED ONIONS IN A CREAMY DRESSING
- **CURRIED PASTA SALAD**
PASTA SHELLS TOSSED IN CURRIED DRESSING WITH PEPPERS, CHIVES & MUSHROOMS
- **CAESAR SALAD WITH PARMESAN SHAVINGS**
COS LETTUCE WITH ANCHOVIES IN A HOME MADE CAESAR DRESSING AND TOSSED WITH CROUTONS
- **SPICY CHORIZO & TOMATO PASTA SALAD**
AL DENTE PENNE PASTA TOSSED IN A FIERY CHILLI DRESSING WITH CHERRY TOMATOES & CHORIZO SLICES
- **RICE SALAD**
FIRM RICE MIXED WITH RED ONION, MIXED PEPPERS, NUTS & RAISINS AND TOSSED IN MAYONNAISE
- **WALDORF SALAD**
CRUNCHY RED APPLE COMBINED WITH WALNUTS, CELERY, MAYO & LEMON
- **TABBOULEH EASTERN SALAD**
BULGAR WHEAT WITH TOMATOES, ONIONS, MINT & PARSLEY IN A LEMON & OLIVE OIL DRESSING
- **GREEK SALAD**
CUCUMBER, RED ONION, TOMATOES, FETA, BLACK OLIVES IN A LEMON & OLIVE OIL DRESSING
- **COUSCOUS & ROASTED VEGETABLE SALAD**
LEMON INFUSED COUSCOUS WITH ROASTED PEPPERS, RED ONIONS, AUBERGINE AND GARLIC AND TOSSED IN A LEMON & OLIVE OIL
- **LUXURY COLESLAW**
DELI STYLE SHREDDED GREEN CABBAGE AND GRATED CARROT IN A CREAMY MAYONNAISE
- **TOMATO & MOZZARELLA SALAD**
CHERRY TOMATOES WITH FIRM MOZZARELLA & BASIL SPLASHED WITH OLIVE OIL & BALSAMIC VINEGAR

Cold Fork Buffet - Menu Suggestion

5 ITEMS - £14.00 PER PERSON
15 PEOPLE = £210.00

CORONATION CHICKEN



ROAST BEEF PLATTER



SEA BASS & LIME FISHCAKES



CARAMELISED RED ONION & GOAT CHEESE TARTLETS



SEA BASS & LIME FISHCAKES



COUSCOUS WITH ROASTED VEGETABLES



RICE SALAD

£2.95 PER PERSON
15 PEOPLE (2 DESSERT CHOICES, 1 PORTION EACH)
£2.95 x 15 = £44.25 (TOTAL PRICE = £254.25)

BANOFFEE PIE



FRESH FRUIT SALAD

THE DESSERT MENU

(ALL HOME MADE) - SERVED WITH CLOTTED OR POURING CREAM

NOTE: EACH DESSERT CHOICE SERVES 8 PEOPLE. DIVIDE THE TOTAL NUMBER OF PEOPLE BOOKED FOR BY 8 TO GIVE HOW MANY DESSERT OPTIONS (WHERE POSSIBLE)

FOR EXAMPLE: 1-8 PEOPLE – CHOICE OF 1 DESSERT (1 PORTION EACH)

9-16 PEOPLE – CHOICE OF 2 DIFFERENT DESSERTS (1 PORTION EACH)

17-24 PEOPLE – CHOICE OF 3 DIFFERENT DESSERTS (1 PORTION EACH)

- **FRESH FRUIT SALAD**
GOOD SELECTION OF SEASONAL FRESH FRUIT IN LIGHT SYRUP
- **HOUSE SPECIALITY: BANOFFEE PIE**
CRUNCHY BISCUIT BASE WITH DELICIOUS TOFFEE, BANANA CHUNKS, WHIPPED CREAM & CHOCOLATE SPRINKLES
- **NEW YORK STYLE - BAKED CHOCOLATE CHEESECAKE**
CRUNCHY BISCUIT BASE WITH A CREAMY VANILLA, BAKED CHEESECAKE TOPPING. DECORATED WITH COULIS & FRESH BERRIES
- **NEW YORK STYLE - BAKED VANILLA CHEESECAKE**
CRUNCHY BISCUIT BASE WITH A DECADENT RICH DARK, BAKED CHOCOLATE CHEESECAKE TOPPING. DECORATED WITH COULIS & FRESH BERRIES
- **CHOCOLATE ORANGE MOUSSE**
DARK, VELVETY CHOCOLATE ORANGE MOUSSE WITH A HINT OF GRAND MANIER
- **EATON MESS**
CRUSHED MERINGUE WITH WHIPPED CREAM AND PACKED FULL OF FRESH STRAWBERRIES PIECES
- **FRESH FRUIT TRIFLE**
CLASSIC – HOME MADE JAM SPONGE, FRESH FRUIT SOAKED IN LIQUEUR, VANILLA CUSTARD AND WHIPPED CREAM
- **LIMÓNCELLO TRIFLE**
UNUSUAL TWIST OF THE CLASSIC – SPONGE FINGERS COATED IN LEMON CURD AND DRENCHED IN LEMONCILLA LIQUEUR TOPPED WITH HOMEMADE CUSTARD & WHIPPED CREAM
- **RUM, PEAR & GINGER TRIFLE**
FAMILY RECIPE – HOME MADE GINGER CAKE AND PEARS SOAKED IN RUM AND TOPPED WITH CUSTARD & WHIPPED CREAM
- **APPLE PIE**
SHORT CRUST PASTY PACKED FULL OF BRAMLEY APPLES WITH A HINT OF CINNAMON
- **RICH DARK CHOCOLATE TART**
SWEET PASTRY BASE TOPPED WITH A DECADENT DARK CHOCOLATE FILLING – LIGHTLY BAKED FOR A CHOCOHOLICS HEAVEN. TOPPED WITH SEASONAL BERRIES
- **FRESH STRAWBERRY TART**
SWEET PASTRY BASE SMOTHERED IN VANILLA CREAM HEAVILY LADEN WITH FRESH STRAWBERRIES. FINISHED WITH A STRAWBERRY GLAZE & MINT SPRIG
- **TIRAMISU**
SAVOIARDI BISCUITS SOAKED IN MARSALA WINE & STRONG DARK COFFEE AND LAYERED WITH A CREAM & MASCARPONE TOPPING. SPRINKLED WITH RICH COCOA POWDER
- **LEMON MERINGUE PIE**
SWEET PASTRY BASE WITH A TANGY LEMON CURD FILLING AND CHEWY MERINGUE TOPPING
- **CARROT CAKE**
SOFT & MOIST CARROT CAKE WITH WALNUTS AND CREAM FROSTING
- **SCONE & BUTTER PUDDING**
HOME MADE BUTTERED SCONES WITH GRAND MANIER SOAKED SULTANAS BAKED IN CREAMY CUSTARD

DISCLAIMER

IT IS OUR AIM TO DELIVER FOOD IN GOOD CONDITION AND FIT FOR THE PURPOSE FOR WHICH IT IS INTENDED.

ABIGAIL'S PANTRY WILL NOT BE RESPONSIBLE FOR FOOD CONSUMED AT A TIME, DATE OR PLACE OTHER THAN FOR WHICH IT WAS INTENDED.

A 20% NON-REFUNDABLE DEPOSIT WILL BE REQUIRED ON BOOKING. THE BALANCE WILL BE PAID BY CREDIT OR DEBIT CARD OR CASH ONE WEEK PRIOR TO THE EVENT. CHEQUES ONLY TAKEN BY PRIOR AGREEMENT.

BUSINESS CUSTOMERS & CHARITABLE ORGANISATIONS –

BACS PAYMENTS AND OTHER TERMS CAN BE ARRANGED PRIOR TO BOOKING.

ABIGAIL'S PANTRY RESERVES THE RIGHT TO CHANGE INGREDIENTS AND PRODUCTS ACCORDING TO AVAILABILITY.