

MENU *options*

2017



Outside Inn Cuisine wedding catering

Our suppliers

At Outside Inn Cuisine we're proud to make every effort to source locally grown and reared produce. We'd like to share with you some of the stories of our main suppliers:

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Meat

We only use Devon Ruby, Dexter and Hereford beef, dry-aged on the bone from Philip Warren, Launceston Cornwall, Graziers and Master Butchers since 1880. Their beef, lamb and pork is sourced only from naturally reared, grass fed, free range animals from local West Country farmers. Philip Warren have Q Guild status, awarded to leading quality butchers in the UK and one of the few in the South West.

Fish

All our fish and seafood is sourced from Tregidar Ltd run by husband and wife Coralie and Jon Short and family. They supply fresh fish and seafood caught along the Cornish coast as well as smoked fish, meat and cheese from their on-site smoke house.

Vegetables

Husband and wife team, Richard and Ruth Kelsey farm 90 acres in the village of Petrockstowe, Devon. Surplus vegetables are fed to the pigs or sheep, valuable dung is used on the veg fields to replace organic matter and sheep are sent in to graze after cattle to improve grassland quality. The farm has been recognised by the Devon Wildlife Trust Approved Farm Business Award Scheme.

Edible herbs and flowers

Jan and Stu at Maddocks Farm Organics supply all our edible herbs and flowers for our salads and desserts. The farm based at Cullumpton, Devon is the only Soil Association certified organic edible flower farm in the UK.



Cured Meats

Chris and Kathy Barrow run Cornish Country Meats from their family farm at Treverbyn Mill on the banks of the river Fowey. They supply us with home and locally produced venison, wild boar, buffalo and other cured meats.

Dairy

Family friends of Ever After, Bill and Rachel Clarke and their family at Trewithen Dairy, Lostwithiel, Cornwall supply all our butter, milk and clotted cream.

Cheese

All our cheeses are supplied by Country Cheeses of Tavistock who won Best Speciality Cheese Retailer for 2016 from the Great British Cheese Award. Country Cheeses offers cheeses made exclusively for them including Sloe Tavy, a heart shaped cheese made with goats' milk and soaked in Plymouth sloe Gin and an 'aromatic' little cheese in an orange coat called 'Little Stinky'!

Canapés

We provide generous servings of canapés for your guests. Numbers of individual canapés vary according to your choice but rest assured your canapés will be plentiful!

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Choose 4 for £6.50 per person

Parmesan and red onion croutes *v*

Marinated Italian olives *v/vegan*

Shots of chilled beetroot soup,
horseradish cream *v*

Blue cheese and sesame biscuits *v*

Mixed vegetable crisps *v/vegan*

Cashew nuts, chilli lime and
spring onions *v/vegan*

Courgette fritters, minted yoghurt *v/vegan*

Choose 4 for £8.00 per person

Tomato and sweet pepper frittata *v*

Cream cheese, black olives and
tarragon croutes *v*

Shots of Bloody Mary *v/vegan*

Shots of chilled gazpacho *v/vegan*

Brochettes of Mediterranean vegetables *v/vegan*

Marinated mini mozzarella, baby vine tomato *v*

Chorizo, tomato and sweet pepper frittata

Paté on croute, pickled apple

Grilled chorizo

Brochettes of chicken breast, sweet peppers

Crispy fried duck, chilli sauces, served on teaspoons

Ham hock terrine, apple purée, served on teaspoons

Tiny cottage pie fritters

Chicken satay

Honey and wholegrain mustard glazed sausages

Mini sausage and wholegrain mustard mash

Mini anchovy pastries

Tiny smoked haddock fish cakes

Tiny thai fish cakes

Sardine toasts, black olive tapenade

Grilled mussels in the shell, pesto

Choose 4 for £10.00 per person

Tiny crab cakes

Tiger prawn fritters

Smoked salmon, lemon and black pepper parfait

Mango and prawn curry, coconut

King prawn satay

Cornish crab mayonnaise, coriander cress
served on teaspoons

Tiny fish and chips served in cones

Steak brochette

Mini scotch quail egg

Mini black pudding quail scotch egg

Brochettes of wild venison, green pepper relish

Starters

All of our starters are served with warm artisan bread and cornish butter

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£6.50 per person

Leek and potato soup *v/vegan*

Roasted vine tomato soup *v/vegan*

Chilled watercress soup *v/vegan*

Chilled gazpacho *v/vegan*

£8.50 per person

Chilled gazpacho with a shot of vodka *v/vegan*

Roasted aubergine paté, pickles *v*

Breaded deep fried goat's cheese,
marinated grilled vegetables *v*

Roasted Vulscomb goat's cheese, beetroot,
hazelnut salad *v*

Griddled, marinated tofu, herb, chilli and
ginger salad *v/vegan*

Heritage tomato and basil salad, mozzarella *v*

Summer salad of herb and edible flowers, courgette
flowers, parmesan, avocado and crisp pancetta

Smooth chicken liver paté, pickles

Black pudding scotch egg, pea shoot salad

Scotch egg, pea shoot salad

Ham hock terrine, pickles, chutney

Goujons of sole, green mayonnaise

Grilled butterflied Cornish sardines,
chilli and ginger

£9.75 per person

Crab bisque

Lobster bisque

Chilled gazpacho, white crab meat,
coriander cress

Cornish crab salad, avocado, pea shoots

Crab cake, scallop fritter, red pepper puree

Fritters of tiger prawns, chilli and lemon

Brown shrimp and parmesan risotto

Terrine of ham hock and foie gras, raisin purée
sweet pickles

Sharing boards | £14.75 per person

Selection of local and West Country cured
meats and salamis, mozzarella and tomato, Italian
olives, courgette flowers, terrines, tapenades and
relishes, artisan breads

or

Selection of local and West Country marinated fish
and sushi, olives, herb salads, crab cakes and cured
salmon, tapenades and relishes, artisan breads

*Our boards are served to the table for your guests to
help themselves.*

Main Courses

All plated main courses are served with a potato dish and two vegetables, unless stated otherwise. Extra vegetables can be served in sharing bowls for £2.75 per head.

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£17.95 per person

Fillet of corn fed chicken, clotted cream mash, creamed leeks and bacon

Slow cooked beef rib tip, horseradish crust, clotted cream mash, carrot, red wine sauce

Fillet of guinea fowl, chicory and hazelnut picada.

Fillet of corn fed chicken, asparagus and tarragon crushed potato salad, pea shoots

Fillet of salmon, sorrel mayonnaise, warm potato salad, floral leaves

Sticky BBQ pork ribs, slaw, maris piper chips , mixed leaves and parmesan

Wild mushroom stroganoff, sticky rice, pea shoots v

Grilled goats cheese and Mediterranean vegetable tartlet, parmesan, balsamic floral salad v

Warm potato salad of potato, wild mushrooms, grilled squash, blue cheese dressing v

Roasted vegetables, chickpea tagine, lemon and herb couscous, pea shoots v

Wood mushroom risotto cakes, red pepper puree v

£21.50 per person

Slow cooked confit duck leg, vanilla apple puree, red wine sauce

Slow roasted beef brisket, Yorkshire pudding, goose fat roasted potatoes, horseradish cream, red wine sauce

Crispy fried duck, chilli and ginger, sticky rice, coriander cress

Roast fillet of hake, warm red pepper, courgette and chorizo ragout

Pan fried hake, belly pork. cauliflower, clotted cream mash, chilli and ginger

Beer battered haddock fillet, maris piper chips, crushed peas, green mayonnaise

Slow cooked belly pork, black pudding rilette, savoy, bacon and cider glaze

Croustade of asparagus, courgettes and tarragon, poached Bantam egg v

£28.50 per person

Fillet of duck, duck rilette, warm asparagus, mint and courgette flowers salad, piquant sauce.

Herb crusted rump of Devon lamb, tiny shepherd's pie, Dauphinoise potatoes

Fillet of sea bass , sweet pepper purée, spinach, anna potatoes

Roast sirloin, Yorkshire pudding, Dauphinoise potato, carrot puree, horseradish cream, port jus

£35.00 per person

Lobster and monkfish curry, sticky rice, onion bhaji, mini poppadums, chutney.

Roast rack of Devon lamb, rosemary and garlic, clotted cream mash, mint and saffron piquant sauce

Grilled sirloin steak, herb butter, rocket and parmesan salad, double cooked maris piper chips

Roasted Dexter sirloin of beef, goose fat roasted potatoes, horseradish cream, red wine jus

Fillet of beef, ox cheek, dauphinoise potatoes, wild mushrooms, pea shoots

Trio of Devon lamb, roast pink rump, grilled cutlet, tiny shepherds pie, rosemary potatoes, crushed minted peas

Sharing main courses

Our sharing main courses are served to the whole table on boards and slates for your guests to help themselves, creating a relaxed, interactive and fun wedding breakfast for your party.

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£27.50 per head | Choose 5 of the following

Tiny chargrilled rump steak,
horseradish cream
Slow roasted beef brisket,
horseradish cream
Tiny cottage pie
Mini beef burgers
Slow cooked beef rib tips, horseradish cream
Tiny shepherd's pie
Lamb and pepper kebabs
Roasted pink rump of lamb,
mint and saffron sauce
Mini lamb and mint burgers
Lamb kofte
Fried chicken drumsticks
Chicken and pepper kebabs
Fillet of corn-fed chicken
Lemon and pepper chicken thighs
Sticky chicken wings
Sticky pork ribs
Crispy pork belly, apple sauce
Honey and wholegrain mustard glazed ham
Mini pork and apple burgers, sweet chilli sauce
Black pudding scotch egg
Pan fried mackerel, chilli and lime
Mini crab cakes
Prawn fritters
Butterflied sardines, chilli and ginger
Smoked salmon bantam egg
Tiny fish pies
Mini beer battered fish fillets, green mayonnaise
Breaded goats cheese fritters
Wood mushroom risotto cakes
Roasted Camembert with herb crust

Plus choose 3 of the following:

Double cooked maris piper chips
Crushed new potatoes, herb butter
Sweet potato fries
Sweet potato and maris piper wedges
Goose fat roasted potatoes
Baby potato salad, chive and mayonnaise
Roasted vegetable couscous
Macaroni cheese
Mixed leaf and herb salad
Heritage tomatoes, roasted peppers, basil and mozzarella salad
Red cabbage, onion and apple slaw, vinaigrette
Creamy apple slaw
Beetroot and goats cheese salad
Courgette fritters
Caesar salad
Chargrilled vegetables
Floral salad
Vine tomato, feta, cucumber, olive oil and herb dressing
Tabbouleh
Aubergine and chickpea salad
Ratatouille
Summer vegetables, peas, broad beans, courgette,
Crushed minted peas

Extra side dishes £2.75 per head

Extra meat / fish £4.50 per head

Desserts

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£6.95 per head

Meringues, lemon or passion fruit curd, clotted cream

Chocolate truffle cake, clotted cream, edible flowers

Sticky toffee pudding, toffee sauce, clotted cream

Summer trifle, whipped rose-scented cream, toasted almonds

Spiced pears, red wine sauce, clotted cream

Warm chocolate fudge cake, salted caramel ice cream

£8.50 per person

Vanilla panacotta, passionfruit, honeycomb

Crème brûlé, lavender biscuit

Passion fruit tart, clotted cream

Chocolate brownie, honeycombe, clotted cream, edible flowers

Eton mess, Tamar strawberries, rose scented cream

Coffee panacotta, caramel jelly, honeycomb

Pear and frangipani tart, clotted cream

Coconut panacotta, passion fruit syrup

Almond frangipani, raspberries, clotted cream

Compote of summer fruits, clotted cream, toasted almonds

Trio of mini desserts served individually plated
£10.00 per head

Sharing boards of mini desserts or a dessert table of mini desserts, choose 5 of the following desserts for £15.00 per head

Summer trifle with honeycombe

Mini chocolate pot

Edible flower petal jellies

Meringues kisses with lemon curd

Vanilla Panacotta

Crème brûlé with lavender biscuits

Lemon posset

Chocolate brownie

Lemon tart

Eton Mess with rose scented cream

We are happy to serve any left over desserts from your dessert station as an addition to your evening food. Let us know if you want us to do this otherwise we dispose of leftovers.

Please note: With all sharing platters and dessert stations, the portions are much more generous than single plated dishes. Even so, the sharing platter may not contain one of each choice for each guest as in our experience this results in too much food waste.

Children's Menu

This menu is available for children aged 5–13. We are happy to supply tiny portions free of charge for children aged under 5. Children aged over 13 are treated as adults for food. We're happy to serve half portions of your main menu to children under 13 for half price.

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£15.00 per head for 2 courses

Sausages served with mash or chips, beans or peas

Burger in a bun, chips, tomato ketchup

Cottage pie with beans or peas

Macaroni cheese v

Fish, chips, beans or peas

Pasta with tomato sauce, grated cheese v

Desserts

Ice cream, chocolate sauce

Chocolate brownie, Ice cream

Strawberries and cream

Evening Food

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Small fish & chips served in cones, tomato ketchup, green mayonnaise | £ 9.50

Grilled halloumi and chips, herb mayonnaise, served in cones | £7.50

Bacon and brie baps served with chips | £9.50

Chilli con carne, tortilla chips | £10.50

Mini burgers, tomato ketchup, american mustard, chips | £7.50

Pulled pork baps, sweet chilli sauce, cones of chips | £9.50

West Country cheese board, oat cakes, warm artisan breads, celery, grapes, apples | £12.50

Cocktail pasties, chips and ketchup (meat or cheese) | £7.50

Marinated tofu, chips and herb mayonnaise | £7.50

Selection of cured meats, cheeses, chutney, warm artisan breads, pickles, olives | £12.50

Vegetable tagine, tortilla chips | £9.50

Medium pasty served in a bag | £4.50

Pulled brisket in a bap, grain mustard mayo, cone of chips | £10.50



All our menu prices include our Chefs, kitchen staff and mobile kitchen.

We pride ourselves on having friendly, experienced, smart front-of-house staff. We charge £10 plus VAT per day guest for waiting staff who will serve your arrival drinks, reception drinks and canapés, wine and food during the wedding breakfast, pour toasts for speeches, serve tea and coffee and all evening food.

We don't have rules about ordering evening food from us or how many evening guests you need to cater for. You can bring in your own evening food if you wish but it needs to be pre-prepared as we don't let other caterers use our kitchen – it's a chef thing! We're happy to cut and serve your wedding cake in the evening for you at no extra cost.

Tea and coffee is included in the price for all your guests and can be available at any time as well as after the wedding breakfast.

We include complementary wedding menu tasting for the two of you which will take place at our restaurant, the Dartmoor Inn at Lydford. If you want to bring other people with you to the tasting you are very welcome to do so. The prices shown on the menu choices above will be discounted by 50% for all guest tastings.

All our menu prices include VAT.

We can cater for all your guests' dietary requirements so do let us know about any special requests. Occasionally, there may be an extra charge, for example if we have to prepare food in a separate kitchen or serve dishes separately.

There is a deposit of £500 plus VAT payable 12 months before your wedding date. We will send you an invoice for the deposit. Full payment with final numbers is due 4 weeks before your wedding date. If there is any reduction in final numbers after this date we won't be able to give a refund as we will already have committed to staff numbers and food orders.

It's cheaper for you if all your guests have the same dishes, but we are happy for you to give guests a choice of dishes for an extra charge of £2.50 plus VAT per guest per course.