



Corporate Menu

Our food:

- We select the best quality ingredients
- Sourced locally and seasonably where possible
- We prepare and cook most dishes from scratch
- Special dietary requirements are welcome
- Endorsed by Food and Drink Devon

Our service:

As an award winning caterer we pride ourselves on offering a friendly and efficient service team whilst maintaining a discreet and professional presence.

Your event:

Whatever your business catering requirements; a board meeting, director's lunch, entertaining clients, product launch or end of year party we can create the ideal menu to fit with your itinerary and timings.

The venue

We can provide catering in many different venues/locations throughout Devon although we may have to adjust our menus to suit the facilities available.

Venue suggestions: Western House, Pynes House, Flybe Training, Ocean Blue, Exeter Castle

10 Howton Road, Newton Abbot. TQ12 6NB

t: 01626 355614 m: 07798670299 www.antoniaskitchen.co.uk



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Clients

We have worked with a number of corporate clients including;

Flybe, Ferrari, Mercedes, Lexus, Jaguar, Met Office, Helpful Holidays, Ashcombe Estates, Trinity Sailing, Morgan Pope, Peninsular Medical School, Foot Anstey

"...Not least, we feel that a special mention should be made of the catering team who provided food of a superb quality. This was combined with an eclectic mix of flavours and courses, together with a very attentive service to the guests. In our opinion, they carried out the function perfectly." **Lexus Launch**

Our menu

Our menu suggestions cater for a variety of events and styles however we can also tailor menus of a more bespoke nature. **All prices exclude VAT, staffing and equipment hire (please see our equipment check list). Travel within a 15 mile radius of Exeter is included. Please ask for a quotation which will itemise our charges.**

Breakfasts: Continental, Fit & Healthy, Full AK, Diner Style.

Coffee Break

Lunches: Buffets, Sharing, BBQ, Fruit Platters, Fork & Bowl Food.

Afternoon Teas

Canapé Receptions

Formal Dinners

Christmas Parties

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Breakfast Menus

(Minimum spend £350)

Continental £6.50

Platters of sliced Cold Meats and Cheeses, a selection of Breads, Croissants & Danish Pastries served with Coffee & Tea

Fit & Healthy: £8.50

Fruit Juices, Herbal Infusions, Coffee and Teas

Multi-grain, Fruit & Nut Granola with Natural Yoghurt & Honey

Fresh Fruit Platters

Wholemeal & Bran Muffins

Full AK £10.50 *

Scrambled Free-range Eggs, Dry Cured Bacon or Smoked Streaky Bacon, Old English Pork Sausage, Roast Tomatoes, fried Mushrooms served with a selection of toasted Bread, Butter, Preserves and Condiments, Coffee & Tea

Diner Style £9 *

Pancakes, Bacon, Maple Syrup, Eggs Benedict, Smoked Salmon, Scrambled Eggs on Muffins with Coffee & Teas

(*Requires cooking facilities at your venue)

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Coffee Break £4.50

A selection of Pastries and Muffins
with Coffee and Teas

Or

£3.50

Our own handmade Biscuits and Cookies
with Coffee and Teas

We serve Miko Fair Trade Coffee. Since its establishment in 1801 Miko has accumulated an enviable knowledge of coffee.

Formal served Lunch Menu

(Choose **one** item per course *from* £25 pp – minimum spend £350)

Starters

Leek & Potato Soup (V)

Roasted Butternut & Ginger Soup (V)

Smoked Duck Breast on Bed of Rocket with Mango Salsa

Crab & Salmon Fish Cake & Dill Crème Fraiche

Plum Tomato & Devon Blue Cheese Tart (V)

Chicken Liver Pate with Toasted Brioche and Apple & Raisin Chutney

Peach, Prosciutto, Rocket & Buffalo Mozzarella

Gravad Lax with Red Onion, Capers & Honey Lemon Dill Dressing
with Rye Bread

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Main Courses

Local Free-range Chicken Breast with Green Peppercorn Mousse and a light Chervil Cream Sauce served with Fondant Potato & seasonal vegetables

Pork Tenderloin Medallion topped with Pork, Kale and Cranberry Stuffing served with Roast Parsnips and Pears & a Cider Glaze

Roast Saddle of Devon Lamb with a Mushroom and Spinach filling served with Red Current Jus, Roast Chateau Potatoes and Buttered Savoy Cabbage

Sweet Potato, Spinach and Lentil Curry with fragrant Rice (V)

Sun Blushed Polenta and Herb Fritters with slow Roast Ratatouille (V)

Desserts

(From £4.50 – £6.50)

Chocolate Pecan Pie with Maple Syrup Ice Cream

Passion Fruit Tart with Crème Fraiche Sorbet

Meringue Nests with Strawberries and Clotted Cream

Citrus Cheesecake, Cinnamon Shortbread with Berry Sauce

Apple & Blackberry Crumble with Clotted Cream

Vanilla Panna Cotta with Seasonal Berry Compote

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream

West Country Cheese Board with Fruit, Chutneys & Biscuits

Tea, Coffee & Petit Fours £3.50

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Lighter Less Formal Lunch to Share

Option 1

£15.50pp

West Country Anti Pasta Sharing Platter to include
Dorset hand-cured Coppa, smoked Mutton, Bresaola and Salami
Focaccia with Black Olives, Rosemary and Cornish Sea Salt

Dipping Olive Oil and Balsamic Vinegar

Tender leaf Salad

Seasonal Italian style Slaw

A Tartlet of Exmouth Crab

Scones with Devonshire Clotted Cream and Strawberry Jam

Mini Apple Crumble Tarts

Chocolate Truffle Brownies

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Lunch to Share - Option 2

£12.50pp

Devon Ploughmans platter with Sharpham Brie, Quickest Mature Farmhouse Cheddar and Devon Blue Cheese

Crusty Wholemeal and Rustic White Breads with Farmhouse Butter

Creamy Coleslaw, tender Leaves, Celery, Pickles and our own

Apple Chutney

Mini Devon Pasties and Scotch Eggs

Scones with Devonshire Clotted Cream and Strawberry Jam

Mini Apple Crumble Tarts

Chocolate Truffle Brownies



Buffet Lunches

(From £17pp – minimum 20 persons)

Hot Buffet Selector

(Choose any 4 main dishes)

Carbonade of Beef

Seafood Ragout

West Country Pork and Cider Casserole

Roast Free-range Chicken with Thyme Gravy

Coq au Vin, Chicken and Red Wine Casserole

Chicken Korma Curry

Navarin of Devon Lamb

Salmon Fillet in a White Wine & Dill Sauce

Aubergine Melanzane Bake (V)

Thai Masaman Curry with Butternut Squash, Sweet Potatoes & Peanuts Served with Fragrant Thai Rice (V)

Vegetarian Lasagne (V)

Potato and Leek bake with Mature Cheddar (V)

Served with:

Boulangere Potatoes, Parsley Potatoes, Savoury Rice

Dauphinoise Potatoes

Selection of Homemade Breads

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Cold Buffet Menu Selector

(Please choose 4 main courses & 3 desserts)

Main Courses

Roast Carved Sirloin of Devon Beef
served with Horseradish Cream.

Exmouth Seafood Platter.

West Country Honey Glazed Ham
served with Antonia's Chutney.

Cajun Spiced Salmon with Salsa Verde.

Pressed Chicken, Smoked Bacon & Leek with Fig Chutney.

Roasted Red Pepper Goats Cheese Tartlets.

Spinach, Cream Cheese & Farmhouse Cheddar Roulade.

Salads

Moroccan Couscous Salad

Seasonal Dressed Leaves

Potato & Chive Salad

Oriental & Noodle Salad

Roast Root Vegetable & Sesame Salad

Selection of Homemade Breads

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Desserts

Passion Fruit Tart with Crème Fraiche Sorbet

Chocolate Pecan Pie & Maple Syrup Ice Cream

Meringue Nests with Seasonal Fruits & Clotted Cream

Baked Citrus Cheesecake, Cinnamon Shortbread & Berry Sauce

Bramley Apple Pie with Clotted Cream

Chocolate & Hazelnut Mousse Torte with White Chocolate Sauce

X

Fair Trade Coffee & Petit Fours

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Barbeque Menu Selector

(For groups of 20 or a minimum spend of £350)

Antonia's Kitchen thought you might like to style your 'perfect' barbeque menu by selecting from the list of delicious food below...

Please choose;

5 BBQ items, 5 salads and 3 desserts for £28

3 BBQ items, 3 salads and 3 deserts for £17.50

All items marked * will incur a surcharge

Meat Dishes

5oz Beef Burgers

3oz Beef Burgers with Dry-cured Bacon and North Devon Cheddar
Beef and Black Pepper Sausages

Pork and Apple Burger

Pork Ribs with BBQ Sauce

Streaky Spiced Pork Belly Strips

Pork Chops with Sage Butter

Pork Loin Steaks in a Honey and Mustard Glaze

Olde English Pork Sausages

Black Pepper Sausages

Sweet Chilli and Coriander Sausages

Cumberland Sausages

Lamb & Mint Sausages

AK Venison Sausages

Greendale Sausage Spirals

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*Garlic and Rosemary Lamb Kebabs
with Pomegranate Molasses
Lamb Kofte
Tandoori Lamb Kebabs

Lemon and Herb Marinated Chicken Breast Pieces
Cajun Spiced Chicken with Cilantro Crème Fraîche

*Spatchcock Poussin Marinated in Garlic, Herbs and Olive Oil

* Rib-eye Steaks of aged Devon Beef
*Sirloin Steaks of aged Devon beef

Fish Dishes

Seafood Kebabs
*Whole Bass en Papillote
*Tiger Prawns with Chilli, Garlic and Coriander
*Scallops wrapped in maple Cure Bacon
Salmon Steaks with Tapenade Crust

Vegetarian Dishes

Halloumi with Courgette, Cherry Tomatoes,
Garlic, Marjoram and Lemon Kebabs
Spicy Bean Burgers
Portobello Mushrooms with Garlic & Thyme Butter
Flatcap Mushroom with Wilted Spinach and Local Goats Cheese

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Salads

European-Style Potato Salad
Carrot & Pineapple Salad with Orange Dressing
Dressed Seasonal Leaves
Grilled Mediterranean Vegetables with Balsamic Dressing
Roasted Root Vegetables with Toasted Sesame Seeds
Pasta Salad with Olives and Sun Dried Tomatoes
Green Bean, Bacon and Garlic Salad
Moroccan Couscous Salad
Red Rice and Quinoa with Orange and Pistachio Salad
Tomato, Red Onion and Basil
Minted Cucumber Salad
Classic Caesar Salad
Creamy Coleslaw
AK Greek Salad

All menus are served with:

A Selection of Chutneys, Mustards & Sauces
&
A Selection of breads, buns, flatbreads or baps to match your menu choices

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Desserts

Fresh Seasonal Fruit Salad

Pecan Pie

Chocolate Mousse Cake

Bramley Apple Pie and Clotted Cream

Meringue Nests with Strawberries
& Crème Anglaise

Lemon Cheese Cake

Classic Pavlova with seasonal Fruit and Cream

Strawberry Shortcake Torte

AK Mess

Fruit Platters / Baskets

(From £2pp)

Why not enhance your event with a platter of sliced fresh fruit or a selection of fruits in a basket.

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Fork & Bowl Food

(from £4.50 per bowl, recommended amounts – 3 bowls per person)

Exmoor Venison Sausage, Kale Mash with
Cranberry & Pink Peppercorn Sauce.

Rare Breed Pork Sausage, Mustard Mash, Cider Sauce
& Crispy Red Onions.

South Devon Beef Meat Balls, Rich Egg Linguine
with Spiced Tomato and Basil Jam.

Beef Stroganoff on Rice with Classic Garnish.

Chilli Con Carne of Beef Fillet, Braised Wild Rice,
Chipotle Chilli and Crème Fraiche.

Nasi Goreng – Beef strips with Rice Indonesian Style.

Bami Goreng - Beef strips with Noodles Indonesian Style.

Dartmoor Lamb Kofte, Spiced Couscous and Riata.

Lamb Biryani, Mini Poppadoms and Lime Chutney.

Thai Chicken Green Curry with Sticky Rice.

Chicken Maryland Bites, Fried Banana and Corn Fritters.

Chicken à la King.

Chicken with Pickled Ginger & Udon Noodles.

Warm Salad of Devon Fry-up with Poached Pullet Egg.

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Seafood

Seared Tuna Steak with Warm Niçoise Salad

Paella of Local Seafood

Salt Cod Fritters and Aioli

Plaice Goujons and Tartar Sauce

Smoked Haddock with Mornay Sauce, Poached Quails Egg
and Creamed Potato Kedgeree

Vegetarian

Wild Mushroom Risotto, Rocket Leaves and Parmesan

Roast Butternut Risotto, Toasted Seeds, Parmesan and Pumpkin Oil

Falafel, Bulgar Wheat and Tzatziki

Fresh Egg Pasta, Pesto and Parmesan

Desserts

(Desserts served in shot glasses)

Lemon Meringue Mousse

Lemon Posset

Tiramisu

Duo of Chocolate Mousse

Local Berry Trifle

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Afternoon Teas

(£10.50 pp minimum spend £350)

Sandwiches on rustic white or wholemeal bread

Choose any 3 fillings

Smoked Scottish Salmon

Honey Roast Ham with Mustard Mayonnaise

Roast Beef and English Mustard

North Devon Cheddar with Apple Chutney

Cucumber & Cream Cheese

Sweet things, choose any 4

Scones with Clotted Cream and Strawberry Jam

Fruit Cake

Frosted Carrot Cake

Lemon Drizzle Cake

Chocolate Fudge Cake

Coffee Cake

Selection of Teas

(If you'd like to give your high tea or garden party a vintage feel why not hire our beautiful china - £3.50 per setting, including teapots etc)

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Canapé Receptions

(3 for £6.50 pp or 5 for £9.00pp minimum spend £180)

All cold canapés can be delivered plated for your convenience

Crostini with Devon Blue Cheese, Walnuts & Apricots (V).

Blinis with Smoked Salmon, Crème Fraiche & Dill.

****Fresh Asparagus Wrapped in Black Forest Ham.**

A Mini Yorkshire Pudding

with Rare Roast Beef & Horseradish Cream.

Parmesan Black Olive Shortbread

with Peppered Goats Cheese and Basil Pesto (V).

Chicken Liver Pate on Toasted Brioche with Red Onion Marmalade.

Smoked Salmon Tartar on Cucumber.

Filo Tartlet filled with Minted

Pea Puree & Chemmy, Local goats cheese (V).

****Peach Segment with White Stilton & Black Forest Ham.**

****Subject to Seasonal Availability**

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Hot Canapé Selection

(These require kitchen facilities at your venue)

Homemade Vegetarian Samosas (V).

Mini Lamb Koftas with a Mint and Coriander Dipping Sauce.

Thai Fishcakes with Sweet Chilli Sauce.

Griddled Scallops and Chorizo Skewers with Basil Aioli.

Mini Pasties with Beef.

Mini Pasties with Vegetable Filling (V).

Chicken Satay Skewers with Peanut Sauce.

Goujons of Lemon Sole with Tartar Sauce.

Cocktail Sausage Rolls.

Filo Parcels filled with Roasted Mediterranean Vegetables (V).

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Formal Dinners

(Minimum spend £350)

Starters

(From £6 each)

Seasonal Vegetable Soup, ask for your favourite (V)

*Scallop, Prawn & Bass Consommé Scented with Saffron

**Gazpacho, Chilled & Served with an Exmouth Crab Cocktail Garnish

**Fresh Asparagus with Buffalo Mozzarella & Crisp Rocket Leaves

Maple Smoked Duck Breast with Mango Salsa & Crisp Rocket leaves

Cherry Tomato, Spring Onion & Devon Blue Cheese Tart (V)

*Fresh Scallops in a Coriander & Lime Chilli Marinade

Served on a bed of Samphire

*Grilled Prawns with a Fennel & Dill Salsa

Antonia's Kitchen Farmhouse Pate with Marrow Chutney

*Potted Exmouth Crab & Ciabatta Melba Toast

Chicken Liver Pate with Toasted Brioche, Apple & Raisin Chutney

**Peach, Prosciutto, Rocket & Buffalo Mozzarella

Our own Cured Gravad Lax with Red Onion, Capers & Honey, Lemon
Dill Dressing with Rustic Rye Bread

****Subject to Seasonal Availability *Supplement**

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Main Courses

(From £15.50 to £26 pp)

Local Free Range Chicken Breast with Green Peppercorn Mousse and a Light Chervil Cream Sauce served with Fondant Potato and Seasonal Vegetable Dish.

Pork Tenderloin Medallion topped with Pork, Kale & Cranberry Stuffing served with Roast Parsnips & Pears, & a Cider Glaze.

Fillet of Devon Beef with a choice of Sauce

(Porcini Mushroom, Green Peppercorn or

Portobello Mushroom & Stilton)

with Dauphinoise Potato and Seasonal Vegetables.

Roast Saddle of Devon Lamb with a Mushroom & Spinach Filling served with Red Current Jus, Roast Chateau Potatoes and Buttered Savoy Cabbage.

Roasted Duck Breast with an Orange and Cardamom sauce, Anna Potatoes and Seasonal Vegetables.

Seared Sea Bass on Crushed New Potatoes, Peas and Baby leaf Spinach with Sauce Vierge.

Poppiettes of Sole Veronique with Duchess Potatoes and Buttered Green Beans.

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Vegetarian Main Courses

(from £17.50 pp)

**Baked Artichoke Medallions filled with Pine Nuts, Leeks and Wild Rice and served with a warm Lentil Vinaigrette

Tian of Aubergine, Vegetable Couscous and Goats Cheese with a Picaunt Red Capsicum Coulis

Wild Mushroom Strudel with a light Chervil Cream

Sweet Potato, Spinach and Lentil Curry with fragrant Rice

**Tomato Tart Tatin with melting Mascarpone & a Green Summer Salad

Sun Blushed Polenta and Herb Fritters with slow Roast Ratatouille

**Subject to seasonal availability

Dessert Menu

(from £4.50 to £6.50 each)

Apple & Blackberry Crumble with Clotted Cream

Chocolate Brownie with Chocolate Fudge Sauce & Vanilla Bean Ice Cream

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Passion Fruit Tart with Crème Fraiche Sorbet

Chocolate Pecan Pie with Maple Syrup Ice Cream

Meringue Nests with Seasonal Fruit & Chantilly Cream

Baked Citrus Cheesecake, Cinnamon Shortbread & Berry Sauce

Bramley Apple Pie with Custard or Clotted Cream

Lemon Meringue Pie with Raspberry Sauce

Pana Cotta with Seasonal Berry Compote and Biscotti

Vanilla Crème Brulee with Shortbread Fingers

Chocolate & Hazelnut Mousse Torte with

White Chocolate Sauce

Malva Pudding & Crème Anglaise

A section of West Country Cheeses with Biscuits, Fruit and Chutney

Fair Trade Miko Coffee with Petit Fours **£4.50 pp**

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Christmas Party Menus

Festive Canapés

(Choose any 5 Canapés for £9 or 7 for £12.50

Minimum spend £180)

Blinis with Smoked Salmon and Dill Crème Fraiche

Sweetcorn and Red Chilli Cakes with Avocado Salsa (V)

Camembert and Cranberry Crostini (V)

Chipolata Toad in the Hole

Cheddar and Anchovies Straws

Chicken Liver Parfait Crostini with Red Onion Marmalade

Prawn and Sesame Sushi Rolls

Mini California Rolls (V)

Chorizo Puffs

Mini Mince Pies

Bite size Yule Logs

Passion Fruit Curd Tarts

Handmade Lebkuchen Hearts

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Festive Finger Buffet

(Choose any 6 items for £14.00

Minimum spend £350)

Honey Roast Gammon and Piccalilli on Sage Muffins

Carrot Honey and Ginger Soup Sips with

Coriander Bread Shots (V)

Ginger Hoi Sin Chicken Drumettes

Vegetable Bhajis and Samosa with Chutney and Raita (V)

Assorted Open Sandwiches

Crudités with Hummus and Tzatziki Dips (V) (GF)

Cherry Tomato and Basil Pesto Galettes (V)

Latkes with Sour Cream and Apple Sauce (V)

A Selection of Wraps

Marinated Olives and Spice Roasted Nuts (V)

Mini Pork and Cranberry Pies

California or Prawn and Sesame Sushi Rolls

West Country Cheese and Fruit Kebabs

Mince Pies

Stollen Slices

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Christmas Gala Dinner Menu

(£50pp, minimum 20 persons)

Canapé Reception

Chicken Liver Parfait Crostini with Red Onion Marmalade

Prawn and Sesame Sushi Rolls

Sweetcorn and Red Chilli Cakes with Avocado Salsa (V)

Starter

Salad of Mulled Wine and Poached Pear with Stilton Watercress and Spiced Candied Walnuts

Fish Course

Saffron Seafood Consommé with Seared Scallop, Prawn and Bream

Main

Beef Wellington with Chateau Potatoes, Caramelised Shallots, Roasted Winter Roots, curly Kale & Red Wine Jus

Dessert

Chocolate Delice with warm Cherry Compote and Vanilla Ice Cream

X

Sharpham Brie with Black Truffle filling

X

Coffee and Petit Fours

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