

Private dining at
The Carlton



Introduction

At The Carlton you can choose to celebrate with family, friends and colleagues. We can offer room to dine in one of our contemporary spaces with food, drink and service to match.

- Library – an intimate room to seat up to six
- Stage – a larger space, with room for 30 around a family table
- Burlesque – more room, you could break up the gathering in comfort
- Brasserie nook – which can be screened off from the main room, space for up to 16 diners

We pride ourselves on creating the perfect menu for your occasion. When writing the menu we usually want to meet with the hosts to identify exact needs, dietary requirements and detail.

- We can enhance your breakfast, lunch or evening event with
- Linen tablecloths and napkins, crisp white coverings
- Printed menus, bespoke content
- Name place cards
- Table plan
- Flowers and centrepieces

Maybe you are marking a birthday or anniversary or other significant occasion, whatever the reason, please call us for a showround today.

Food and drink

Our team is always on the lookout to source ingredients that are seasonal and local. For you and your guests there are huge benefits to this approach. Freshness of produce is assured, more nutritious and tastier ingredients will shine through in the food on our plate. And often this means we can buy at the best market prices.

We adapt our menus through the year reflecting the natural larder that we have in North Devon. Working with key farmers, merchants and suppliers means our menus evolve mirroring the seasons.

The Devon and Cornwall Fish Company, based in Appledore, is North Devon newest commercial and retail fishmonger. Fish is landed, from local day boats, at the fish dock and processed by Nathan and his team for immediate sale.

Waytown Farm, Exmoor Park beef specialist, inspired by fourth generation farmer Chris Lerwill, who's ruby red cattle yield the most flavourful meet.

Farmer Bob, based in Barnstaple. Truly lovely free range eggs from well high welfare flocks.

Cheese, from Sharpham Dairy, is used in many of our menu choices.

Vegetables, are picked from the market in Bristol and also from the Great Field, Brauton and other local farms.

When we prepare and cook your food we aim to let the ingredients shine through. Simple techniques, without fuss, ensures the taste of our local larder shines through.

Smooth chicken liver parfait, apple sultana chutney,
toasted bloomer, dressed leaves

Caesar salad, crisp little gem leaf, Parmesan & anchovy dressing,
herbed crouton

Duo of melon, orange sorbet VG GF

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Oven baked chicken supreme,
creamed potatoes, white wine & cream sauce GF

Creedy Carver duck leg, haricot bean & chorizo broth,
crushed parsley potatoes GF

Salmon & haddock fishcake, soft egg,
green beans & spinach

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Raspberry blondie, fruit compote, Devon cream V

Tiramisu V

Ice creams V GF

* * *

Filter coffee, teas from DJ Miles

Vegetable spring roll, sweet chilli dipping sauce

Chicken satay, spicy sweet peanut dip

Prawn & bamboo shoot dim sum

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Thai green chicken curry, jasmine fragrant rice, Asian salad

Slow cooked lamb rendang, onion rice, poppadum, tomato salad

Chickpea & spinach Massaman curry VG

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Sliced fresh fruit platter VG GF

Rice pudding, poached apricot V

Ice creams V GF

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Filter coffee, teas from DJ Miles

Winter

Our house special, Scotch egg, flaked hock & herbed sausagemeat,
piccalilli relish

Avocado, mozzarella & plum tomato salad, red basil leaves V GF

Beetroot, orange & watercress salad VG GF

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Corn fed, trimmed chicken supreme, root vegetable casserole, pomme puree GF

Baked loin of fresh cod, herb & lemon crust, baby roast potatoes

Beef, mushroom & ale pie, colcannon mash, glazed carrots

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Sticky toffee pudding, toffee sauce, vanilla ice creams V

Blackberry & hazelnut trifle V

Chocolate ganache tartlet V

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Filter coffee, teas from DJ Miles

Informal

Prawn & avocado cocktail, bloody Mary sauce, celery salt cracker

Melon, peppered orange syrup, blood orange sorbet VG GF

Roasted tomato soup, cheese topped crouton V

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Grilled Exmoor rump steak, served with mushroom, plum tomato,
triple cooked chips, tarragon butter GF

Smoked fish pie, prawn, mussels, haddock & cod,
cheesy potato mash, buttered greens

Tagine of vegetables, apricot, chickpea & herb cous cous VG GF

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Lemon tart, tuile biscuit V

Chocolate brownie, clotted cream, raspberry compote V

White chocolate & sour cherry bread & butter pudding, orange sauce V

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Filter coffee, teas from DJ Miles

Courgette, parsley & Parmesan soup GF

Baked chicken & ham pancake, cream & Cheddar gratin

Nicoise salad, soft egg, French beans & olives V GF

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Best end of Devon lamb, roasted peppers, red currant glaze, potato galette

Grilled Scottish salmon, cherry tomatoes,
buttered spinach & ratte new potaoes GF

Roasted aubergine, onion & white bean puree VG GF

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Berry Eton Mess V GF

Blackberry & hazelnut trifle V

Vegan crème caramel, pistachio biscotti VG

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Filter coffee, teas from DJ Miles

Summer

Garden vegetable soup, tomato & olive muffin V (can be VG)

Braunton asparagus, hollandaise sauce, crisp pancetta, baby sorrel V GF

Beenleigh Blue, chicory, walnut & pear salad V

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Roasted Creedy Carver duck breast, plum sauce, gratin potatoes GF

Lundy cod, crushed new potatoes, chorizo, bean & tomato broth GF

Pea, mint, bean risotto, Parmesan biscuit V GF (can be VG)

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Cherry frangipane tart V

Banoffee banana pie V GF (can be VG)

Berry pavlova, lemon curd V GF

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Filter coffee, teas from DJ Miles, chocolates

Birthday

Severn & Wye smoked salmon, horseradish cream, frisee leaf GF

Venison & pork game terrine, pear & chilli chutney

Celeriac & apple salad, blue cheese dressing V GF

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Exmoor Park fillet of beef, port reduction,
Dauphinoise potatoes, roasted vegetables GF

Grilled wing of channel skate, baby leek,
caper butter, Biarritz potatoes GF

Ricotta tortellini, tomato & basil ragu V

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Apple tart Tatin, caramel butter, vanilla ice cream V

Lemon posset, shortbread finger V

Cheese plate, quince, celery V

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Filter coffee, teas from DJ Miles, chocolates

Autumn

Cream of potato & leek soup, chive muffin VG

Appledore mussels, steamed in a cider, shallot & herb broth GF

Chicken & ham terrine, tarragon mayonnaise, pickled girolles

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Roasted loin of venison, juniper jus, celeriac cream,
baby market vegetables GF

Steamed fillet of Lundy brill, shrimp cream sauce,
on a lemon & crab risotto GF

Chestnut & mushroom tart, beetroot puree VG

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Chocolate tart, candied orange, orange curd V

Parkin pudding, poached pears, clotted cream V

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Devon cheese plate, quince, celery V

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Filter coffee, teas from DJ Miles, chocolates