

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, close to our Brasserie & Bar.
- Burlesque – more space, which allows for different table and seating configurations.
- Brasserie Nook – which can be screened off from the main room, and offers space for up to 16 seated 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 other details.

We enhance your dinner, lunch or even breakfast private dining event with these touches:

- Linen tablecloths and napkins, crisp white coverings.
- Printed menus, bespoke content, often free of charge.
- 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.

Our team is always on the search 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 the 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 hand picked farmers, merchants and suppliers means our menus evolve mirroring the seasons.

Take the Devon and Cornwall Fish Company, based in Appledore, it's North Devon's newest commercial and retail fishmonger. Fish is landed, from local day boats, at local harbours, cut and processed by Nathan and his team for immediate sale

Or Waytown Farm, who are renowned Exmoor Park beef specialists. Inspired by fourth generation farmer Chris Lerwill, who's ruby red cattle yield the most flavourful meat.

Or Farmer Bob, based in Barnstaple, whos hens lay the most consistent, wonderful free range eggs from well high welfare flocks.

Vegetables, are selectd from the market in Bristol and also sourced from the Great Field, Braunton and other local farms, and delivered daily.

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.

On the following pages we present menus that reflect the occasion, style or season. These dishes and ingredients are not definitive and we truly welcome your input in creating a unique, bespoke and memorable event for you.

Our menus usually include, freshly baked breads, butter / olive oil together with freshly prepared coffee and tea to end your meal.

Where these sample menus don't include vegetarian or vegan dishes we are happy to add alternatives into your menu choices.

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

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

Duo of melon, blood 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, Devon carrots GF

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

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Raspberry blondie, fruit compote, Devon cream V

Tiramisu, coffee tuile V

Ice creams V GF

* * *

Filter coffee, teas from DJ Miles

Prawn crackers

Sesame shrimp toast

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Prawn & bamboo shoot dim sum, soy sesame dip

Vegetable spring roll, sweet chilli dipping sauce VG

Chicken satay, spicy sweet peanut dip

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Thai green chicken curry, jasmine fragrant rice, Asian salad

Slow cooked lamb rendang, onion rice, poppadum,
tomato & onion salad, raita & chutney

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 *ask for VG*

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Sticky toffee pudding, toffee sauce, vanilla ice creams V *ask for VG*

Blackberry & hazelnut trifle V

Chocolate ganache tartlet V

* * *

Filter coffee, teas from DJ Miles

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 couscous VG GF

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Lemon tart, honeycomb 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

Spring

Courgette, parsley & Parmesan soup GF

Baked chicken & ham pancake, cream & Cheddar gratin

Nicoise salad, soft egg, French beans & olives V GF *ask for VG*

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Best end of Devon lamb, roasted peppers,
redcurrant 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

Garden vegetable soup, tomato & olive muffin V *ask for 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

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

Garden pea, mint, bean risotto,
Parmesan biscuit V GF *ask for VG*

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Cherry frangipane tart V

Banoffee banana pie V GF (*ask for 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 *ask for VG*

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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 *ask for VG ask for GF*

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Filter coffee, teas from DJ Miles, chocolates

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 *ask for VG ask for GF*

Parkin pudding, poached pears, clotted cream V

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Devon cheese plate, quince, celery V *ask for VG ask for GF*

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Filter coffee, teas from DJ Miles, chocolates