

# Home Dining



# From Ours To Yours



Call 01271 862446

Email [deli@ilfracombecarlton.co.uk](mailto:deli@ilfracombecarlton.co.uk)

We've put together five combination deli menus that you can enjoy in the comfort of your own home or for an outside picnic. Featuring popular dishes from our brasserie menu and a few more specially created for the deli.

There's a real feast to be enjoyed, with a wide range of starters, mains and desserts all within each menu.

With plenty of choice in each menu, each one is priced to reflect the minimum order requirement.

Simply unpack, sit back and enjoy all the dishes at your leisure.

Let us know of any allergen or special dietary needs when you order.

Menu A - ideal for one person or more

Menu B - our most popular offer, created for two or more diners

Menu C - a little bit more of luxury, minimum three diners please

Menu D - The Gentleman's Afternoon Tea includes a bottle of local craft beer

Menu E - Celebration Tea - includes a baby bottle of Prosecco

## Ordering

Call us on 01271 862446 or 07718 936469.

Email us on [deli@ilfracombecarlton.co.uk](mailto:deli@ilfracombecarlton.co.uk) (we will call you back).

Collection is available any day, subject to availability. We need 48 hours notice please.

Visit The Carlton website, and visit the Deli [home page](#) online for more information.

Minimum quantity to order is 1 person @ £17.50 pp

*Three course menu. Our selection of the starters, boxed main selection with side salads and desserts. No need to choose - you get everything on the menu.*

## Menu

Melon cocktail, orange pepper syrup, VG, GF  
Hummus, olives with sesame seeds, VG, GF



Hand made Scotch egg s/w picalilli relish  
Pork, apple & apricot sausage roll, celeriac remoulade  
Coronation chicken breast salad, rice & leaf salad, GF  
Roasted baby tomato & ricotta cheese tartlet, v  
Courgette pasta, sweetcorn & tomato salad, v



Lemon posset s/w shortbread, V, ask for GF  
Chocolate brownie sundae, v



Minimum quantity to order for 2 persons @ £18.50 pp

*Three course menu offer. Our selection of the starters, boxed main selection with side salads and desserts. No need to choose - you get everything on the menu.*

## Menu

Melon cocktail, orange pepper syrup, VG, GF

Smooth chicken liver parfait, truffle butter, apple chutney, GF

Prawn cocktail, Bloody Mary sauce, lemon wedge, GF

Pea, courgette, ricotta & mint fritatta, V, GF

Scotch egg s/w picalilli relish



Ricotta, herb & roast tomato tartlet, V, GF

Pork, apple & apricot sausage roll, remoulade

Coronation chicken breast salad, rice & leaf salad, GF

Flaked fresh salmon s/w new potatoes & chive salad, GF

Pasta salad with courgette, corn & cherry tomatoes, V

Vegetable tagine, almond & apricot couscous, VG, GF



Lemon posset s/w shortbread, *ask for* GF, V

Eton mess, Cornish cream & berries, V, GF

Chocolate brownie sundae, V

Fruit salad, VG, GF



Minimum quantity to order for 3 persons @ £19.50 pp

*Three course menu offer. Our selection of the starters, boxed main selection with side salads and desserts. No need to choose - you get everything on the menu, one of each dish unless indicated otherwise e.g., x 2.*

## Menu

Liver pate, truffle butter, apple chutney, GF

Melon cocktail, orange pepper syrup, VG, GF

Roasted beetroot, orange & watercress salad, VG, GF

Pea, courgette, ricotta & mint fritatta, V, GF

Smoked salmon & prawn salad, GF



Scotch egg s/w picalilli relish

Pork, apple & apricot sausage roll, remoulade

Coronation chicken breast salad, rice & leaf salad, GF

French bean, free range egg, potato & vine tomato salad, V, GF

Pulled confit duck, sesame, orange & honey glaze, soy noodles

Flaked fresh salmon s/w new potatoes & chive salad, GF

Couscous & harissa vegetables, apricot & rocket, VG, GF

Pasta salad with courgette, corn & cherry tomatoes, V



Chocolate brownie sundae, VG | Fruit salad, VG, GF

Lemon posset s/w shortbread x 2, V, ask for GF

Eton mess, Cornish cream & berries x 2, V, GF





# Celebration Afternoon Tea

*Deli*

Minimum quantity for 1 person @ £19.75 pp

*A chilled feast for anyone. Two courses including a serving of Prosecco mini bottle, and a duo of desserts.*

## Menu

Coronation chicken salad, GF

sliced, grilled chicken breast, mild curry mayonnaise,  
capsicum flavoured Basmati rice, almonds & apricot

French bean, potato & egg salad, V, GF

a light salad of French beans, new potatoes, cherry tomatoes,  
rocket leaf & tarragon infused dressing

Ricotta & herb tartlet, V, GF

a delicate flaky pastry case, filled with herbs, ricotta cheese & free range egg



Fruit scone, clotted cream & jam, V

Rhodda's clotted cream, fruit jam & hand made fruit scone

Lemon posset, V, ask for GF

tangy cream lemon dessert pot, with shortbread finger



20cl bottle prosecco

