

Cool food for home

The
Carlton
Deli



From our kitchen



We've put together these combination 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, but is generous enough to share

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

Menu C - a little indulgence, and top quality ingredients, minimum 3 to order

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

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

How to order. Call us on 01271 862446 or 07718 936469.

Email us on 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.

Call 01271 862446

Email deli@ilfracombecarlton.co.uk

Minimum quantity to order is 1 person @ £19 pp. This is a 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 piccalilli relish
Pork, apple & apricot sausage roll, apple slaw side
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 @ £19 pp. This three course menu offers a selection of starters, boxed main selection with side salads and desserts. No need to choose - you get everything on the menu.

Menu

Melon berries, orange, citrus pepper syrup, VG, GF
Smooth chicken liver parfait, truffle butter, apple chutney, GF
Salmon & prawn salad, Bloody Mary sauce, lemon wedge, GF
Avocado, new potato, vine tomato salad, VG, 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
Roast beetroot, pea, pesto, orange, pine nut, cous cous, VG
Pasta salad with courgette, corn & cherry tomatoes, V



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 @ £22 pp. Another 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, V, ask for GF | Baba au rhum, cream, V

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



Gentleman's Afternoon Tea



Minimum quantity for 1 person @ £22 pp. A chilled feast for anyone, makes an ideal gift. Two generous courses, including our popular Scotch Egg plus a bottle of Combe Breweries finest craft beer.

Menu

Hand-made Scotch egg, piccalilli relish

Our famous scotch egg recipe includes free range eggs laid by Farmer Bobs hens, wrapped in a delicious herb, pork sausage meat, crispy crumb coat.

Beef brioche slider, sweet onion & slaw

Strips of West Country beef, slow cooked, topped with a chilli & plum jam, dill pickle

Pork & apple sausage roll, remoulade

Exmoor pork, herbs, apricot & fresh apple in a pastry case, celeriac remoulade on the side

Buttermilk chicken pieces, apple slaw

Two pieces of marinated Devon chicken, herb and buttermilk crumb, fresh apple slaw

Side salad, VG, GF



Apple & cinnamon turnover, v

A sweet puff pastry delight, filled with apple & cinnamon, fresh cream pot

Combe Craft Beer bottle (500ml)



Celebration Afternoon Tea

Deli

Minimum quantity for 1 person @ £23 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

Smoked salmon & prawn salad, GF

a cocktail salad, on frisee leaf, Bloody Mary rose sauce

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

