

# Chilled Menus

The  
**Carlton**  
*Deli*



# Deli & Picnic Menus 2024



From the kitchen team at The Carlton, we've created five great menus which are ideal for a summer treat. Whether it's a picnic you want or a deli style meal in your home, holiday apartment or outdoors we've got you covered.

**There's a real feast to be enjoyed, with a wide range of starters, mains and desserts all within each menu. You don't need to choose any options, you'll get a taste of everything described on each menu.**

And with plenty of choice within 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.**

Rapparee - minimum one person

Broadsands - our most popular offer, designed for two or more diners

Watermouth - a little bit more of luxury, great for three hungry diners or a family

The Gent's Afternoon Tea includes a bottle of local craft beer

Celebration Tea - includes a baby bottle of Prosecco

## Ordering

Ordering is simple. Just call or email us, and we'll come back to you within the day.

Call **01271 862446**

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

## Collection

Collection is available any day, subject to availability. We need 48 hours notice to fulfill your hand made order.

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

Minimum quantity to order is 1 person @ £23 per person

*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  
Whipped 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, jewelled 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 @ £26 per person

*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 @ £27 per person

*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

Layered smoked salmon & prawn salad, GF

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



Scotch egg s/w picalilli relish

Pork, apple & apricot sausage roll, remoulade

Coronation chicken breast salad, jewelled 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



# Gent's Afternoon Tea



Minimum quantity for 1 person @ £23 per person

*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 sausagemeat, 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



Minimum quantity for 1 person @ £26 per person

*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

