

Devon Deli Box



AT THE CARLTON

Minimum quantity for 1 person @ £15.90 pp

A great selection of locally sourced and hand made produce. Celebrate Devon with this three course feast.

Menu

Hand-made Scotch egg, piccalilli relish

Our famous scotch egg recipe includes free range eggs laid by Farmer Bobs hens (just outside Barnstaple), wrapped in a delicious herb, pork sausagemeat, crispy crumb coat.

Creamy hummus with Kalamata olives & sesame seeds *vg*



Pulled beef brioche slider, sweet onion & slaw

The beef brioche bun is loaded with Exmoor Park slow cooked brisket (8 hours in coca-cola and spices) then topped with a sweet onion jam. The beef is from Waytown Farm, Combe Martin farmed by Chris Lerwill.

Flaked ham, avocado, garden pea & watercress salad

Pulled ham from West Country stock, slowly cooked and pickled. Combined in a salad with radish, garden peas, avocado and organic watercress.

Harbourne Blue & vegetable pasty *v*

Our classic pasty is filled with hand diced root vegetable and Harbourne Blue cheese from the Ticklemore Dairy in South Devon.



Devon knows chilled creamed rice pudding & fruit compote *v*

Devon knows how we make our creamy chilled rice pudding, topped with a summer fruit compote and honeycomb. Ambrosia hasn't a patch on us!

Proper Marmalade cheesecake *v*

From just around our corner we add Victoria's finest marmalade into our light cheesecake mix. Thank you the Proper Marmalade Company, Ilfracombe.



The
Carlton