

From our kitchen



Call 01271 862446

Email 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 dishes from our brasserie menu and a few more.

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

With no need to choose. 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 F - The Gentleman's Afternoon Tea includes a bottle of local craft beer

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

This is how you can order

Call us on 01271 862446 or 07718 936469.

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

Delivery is free within Ilfracombe. A small fee is charged further afield depending on mileage.

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

Meal combo A

Minimum quantity for 1 person @ £16.45 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*

Ricotta, herb & roast tomato tartlet *v*



Hand made Scotch egg s/w picalilli relish

Pork, apple & apricot sausage roll, celeriac remoulade

Coronation chicken breast salad, rice & leaf salad

Courgette pasta, sweetcorn & tomato salad *v*



Lemon posset s/w shortbread *v*

Chocolate brownie sundae *v*



Meal combo B

Minimum quantity for 2 persons @ £16.95 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*

Smooth chicken liver parfait, truffle butter, chutney

Prawn cocktail, Bloody Mary sauce, lemon wedge

Pea, courgette, ricotta & mint fritatta *v*

Scotch egg s/w picalilli relish



Ricotta, herb & roast tomato tartlet

Pork, apple & apricot sausage roll, remoulade

Coronation chicken breast salad, rice & leaf salad

Flaked fresh salmon s/w new potatoes & chive salad

Vegetable tagine, almond & apricot giant cous cous *vg*

Pasta salad with courgette, corn & cherry tomatoes *v*



Lemon posset s/w shortbread *v*

Eton mess, Cornish cream & berries *v*

Chocolate brownie sundae *v*

Fruit salad *vg*



Meal combo C

Minimum quantity for 3 persons @ £17.45 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 eg x 2.

Menu

Liver pate, truffle butter, apple chutney
Melon cocktail, orange pepper syrup *vg*
Beetroot, orange & watercress salad *vg*
Pea, courgette, ricotta & mint fritatta *v*
Smoked mackerel rillete, leaf salad



Scotch egg s/w picalilli relish
Pork, apple & apricot sausage roll, remoulade
Coronation chicken breast salad, rice & leaf salad
French bean, free range egg, potato & tomato salad *v*
Pulled duck, sesame, orange & honey glaze, soy noodles
Pasta salad with courgette, corn & cherry tomatoes *v*
Flaked fresh salmon s/w new potatoes & chive salad
Cous cous & harissa vegetables, apricot & rocket *vg*



Lemon posset s/w shortbread x 2 *v*
Eton mess, Cornish cream & berries x 2 *v*
Chocolate brownie sundae *v*
Fruit salad *vg*



Gentleman's Afternoon Tea

Minimum quantity for 1 person @ £17.45 pp

A chilled feast for anyone, makes an ideal gift.

Two courses including our popular Scotch Egg and a bottle of Exmoor Gold Ale.

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

Local minced 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



Apple & cinnamon turnover ✓

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



Exmoor Ale bottle (500ml)



Minimum quantity for 1 person @ £18.45 pp

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

Menu

Coronation chicken salad

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

French bean, potato & egg salad ✓

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

Ricotta & herb tartlet ✓

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



Fruit scone, clotted cream & jam ✓

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

Lemon posset ✓

tangy cream lemon dessert pot, with shortbread finger



20cl bottle prosecco

