

## Self Catering Dishes

All dishes are home made and delivered to Whitelady House ready for you to pop in the oven at your convenience. Written instructions are provided with each dish. There is a minimum order of 6 portions per item

### Starters

	per person
Homemade Seasonal Soup	£3.50
Home made chicken liver pate and toast	£4.00
Smoked West Country Salmon with homemade lemon & Chive mayonnaise	£4.70
Devilled Crab	£5.00
Smoked Haddock and Leek Tart	£4.40
Barbecued Spare Ribs	£4.20
Baked Devon Celeste with Granary Bread & Red Onion Marmalade	£4.40
Stuffed Mushroom	£4.40
Potted Hot Smoked Salmon and Grannary Bread	£5.20
Spinach and Goats Cheese Tart	£4.20
Fresh Asparagus and homemade Hollandaise Sauce	£4.80
Selection of Local Charcuterie	£5.40
Home made Fishcakes with Chilli Jam	£4.60
Trio of Salmon	£5.40
Homemade Houmous and Flat Bread	£4.00

### Main Courses

	per person
Homemade Steak and Devon Blue Pie	£6.60
Salmon en Croute - salmon with ginger and sultanas wrapped in puff pastry with a lemon butter sauce	£7.80
Breast of Free Range Chicken, stuffed with cream cheese & fresh herbs	£6.60
Home made Cottage Pie	£5.60
Beef Stroganoff (sirloin and fillet steak)	£12.50
Venison Casserole in red wine	£12.00
Homemade Chicken, Leek, Bacon and Mushroom Pie	£8.50
Luxury Fish Pie with a Crumble Topping	£8.50
Beef Carbonnade (cooked in local dartmoor ale)	£8.75
Roast Monkfish with Parma Ham & Red Pepper Salsa	£10.80

## Main Courses

	per person
Coque au Vin	£7.50
Field Mushrooms Stuffed with Roast Peppers topped with Sharpham Brie	£6.00
Roasted Vegetable Lasagne with Ricotta Topping	£7.50
Mushroom Stroganoff assorted mushrooms with brandy & cream	£6.50
Chilli Con Carne & Rice	£6.50
Moussaka	£6.50
Thai green Chicken Curry	£7.50
Chicken mushroom & pepper Pasta Bake	£6.50
Lamb & Apricot Tagine	£9.50
Lamb Dundee (lamb with a layer of sauted onions, breadcrumbs & cheese with a sweet & sour tomato sauce)	£7.50
Selection of vegetables including pototes	£2.50
Potato Dauphinoise	£3.50
Choice of Salads	£3.40
Homemade coleslaw	
Roasted vegetable & couscous	
Tomato, avocado & mozzarella salad	
Potato salad	
Pasta salad with vine tomatoes, olives & pepers	
Mixed green salad with homemade crutons	

## For the BBQ we can supply the following

Sirloin, rump or rib eye steaks (at cost from Butcher)		
Lamb chops with mint rub (at cost from Butcher)		
BBQ ribs with homemade BBQ Sauce	£6.00	£28.00
Chicken & Vegetable Skewers marinated with lemon and galric,	£6.20	£36.00
marinade butterfly leg of lamb with garlic and rosemary		£44.00
Lamb skewers with peppers & aubergine	£6.00	£36.00
Home made Beef Burgers	£5.50	£28.00
Tuna Skewers	£6.30	£32.50
Local fish as available ( price changes daily, price at cost from fishmonger)		

## Buffet Items suggestions

Rare Fillet of Beef with homemade Watercress Mayonaise  
 Asian Style Fillet of Salmon with a lime & Chilli dressing  
 Chicken breast stuffed with fresh herbs, lemon and cream cheese  
 Caesar Salad with lemon infused Chicken  
 Salad Nicoise

## Desserts

	p.p.	
Fruit Pavlova	£4.70	
Homemade Lemon Tart	£4.50	
Chocolate & Raspberry Brownie	£4.50	
Treacle Tart	£4.50	
Lemon Meringue Pie	£4.75	
Sticky Toffee Pudding	£4.80	
Rich Chocolate Mousse	£4.80	
Home Made Trifle	£4.60	
Homemade Apple Pie	£4.30	
Lemon Posset	£4.40	
Key Lime Pie	£4.65	
Pana Cotta with mixed Berry Compote	£5.30	
Chocolate Bread & Butter Pudding	£4.75	
Chocolate Mousse Cake	£5.20	
Coffee & Toffee Almond Meringues	£4.60	
Crumble with seasonal fruit	£4.40	
Fresh Fruit Salad	-	
Banoffee Pie	£4.60	
Home made ice cream - vanilla, chocolate, strawberry, honeycomb or mint		
A selection of West Country Cheeses & home made chutney & crusty bread	£8.50	
Clotted cream large tub Langage farm the best in our opinion (at cost)		£3.95

**Picnics made up to order for lunch**, with homemade sausage rolls,  
 traditional steak pasties, quiches, sandwiches, pork pies, salads, chocolate brownies,  
 cranberry & white chocolate flapjacks, fruit, apple pies, etc