The Cellar Door

WEDDINGS, EVENTS
& PRIVATE DINING

Canapé Menu

MEAT

Mini Yorkshire, Beef, Horseradish, Watercress
Satay Beef Skewer, Peanut Sauce
Crispy Pork Cheek with Caramelised Apple Sauce
Sticky BBQ Pork Belly, Apple & Coriander Salsa, Crackling
Crispy Chicken, Pancetta Jam, Smoked Cheese Mousse
Tandoori Chicken, Mango, Raita, Poppadom Crumb
Lamb Shoulder Pastilla, Harissa Mayo, Mint, Pomegranate
Five Spice, Plum & Hoisin Confit Duck, Wonton Cup, Wasabi Emulsion, Spring Onion, Cucumber
Duck Breast, Spiced Carrot Puree, Carrot Crisps, Lime Leaf (S)

FISH & SEAFOOD

Gravadlax of Chalk Stream Trout, Dill Blini, Dill & Mustard Sauce
Hot Smoked Salmon Rillette, Pea & Mint Pancake
Cured Mackerel Nori Rolls, Wasabi, Pickled Ginger, Soy
Bacalao of Local Fish, Saffron Mayonnaise, Pickled Fennel
Crispy Coconut Prawn, Sweet Chilli & Sour Apple Jam
Panko Crusted Locally Landed Fish, Katsu Ketchup, Pickles
Dartmouth Crab, Fennel Cracker, Avocado (S)
Dartmouth Crab, Yuzu Gel, Togarashi Mayo, Prawn Cracker (S)
Hand Dived Beesands Scallop, Pancetta, Hollandaise (S)
Sole Ceviche, Japanese Flavours, Tortilla Cup (S)
Crispy Devon Oyster, Lemon Mayo, Pickled Cucumber, Dill (S)

S = supplement applies

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Canapé Menu

VEGETARIAN / VEGAN

Spicy Corn Fritter, Avocado Salsa (Ve)
Bugford Kitchen Garden Crostini: Tomato & Basil; Broad Bean, Pea, Feta & Mint; Wilted Chard & Blue Cheese; Squash, Parmesan & Sage (Choose 2 Flavours, Ve Options)
Beetroot Cracker, Beetroot Hummus, Feta, Mint, Candied Walnut
Pea, Goat's Curd & Mint Tartlet
Vietnamese Spring Roll, Homemade Sweet Chilli Dipping Sauce (Ve)
Fennel Cracker, Roasted Carrot Hummus, Pickled Fennel (Ve)
Tomato, Basil & Parmesan Arancini, Basil Emulsion
Parmesan Shortbread, Slow Roast Cherry Tomato,
Pesto, Sharpham Brie
Spring Vegetable Taco, Avocado, Jalapeño (Ve)
Fondant Potato, Smoked Cheddar Mousse, Wild Garlic, Crispy Shallot
Godminster & Stout Rarebit, Chive
Wild Mushroom & Gruyere Choux
Blue Cheese Beignet, Blue Cheese Mousse, Port Gel,
Pickled Pear, Candied Pecan Dust
Cauliflower Bhaji, Curried Lime Mayo, Coriander (Ve)