



## The Boston Tea Party Event Catering Menu

### But first a bit about us

We are a small chain of family owned (and very proud to say) award winning cafés based in the West Country who pride ourselves on serving outstanding coffee & tea as well as creating delicious, original & affordable meals. We aim to source ethically sound products from local suppliers, we use only free range meat and eggs, all our milk is 100% organic and our coffee is either fairly traded or fair-trade.



## Boston Breakfast Menu

### The Great Westcountry Breakfast

Applewood smoked bacon, traditional pork sausages, scrambled egg with tomato & basil, roasted tomatoes, baked beans & granary toast

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### The Great Veggie Westcountry Breakfast

Roasted field mushrooms, scrambled egg with tomato & basil, roasted tomatoes, baked beans & granary toast

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Smoked salmon & scrambled eggs with tomato & basil on granary toast

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Applewood smoked bacon & scrambled eggs with tomato & basil on granary toast

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Scrambled eggs with tomato & basil on granary toast

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Applewood smoked bacon bap

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Applewood smoked bacon & poached egg bap

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Local pork sausage & poached egg bap

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Toasted bagel with cream cheese & smoked salmon

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Toasted bagel with cream cheese & Applewood smoked bacon

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Homemade muesli with yoghurt & banana

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Homemade granola & yoghurt with banana or summer berries

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Belgium waffle with Applewood smoked bacon & maple syrup

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Belgium waffle with banana & maple syrup

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Belgium waffle with warm summer berries & yoghurt

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Selection of pastries & preserves

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A choice of tea or coffee

All of our teas are loose leaf & our coffee is espresso based using the finest locally roasted beans.



## Boston Sandwiches Buffets

### Flat Sandwiches

Cheddar & pickle  
Free range chicken  
Free range ham  
Low fat tuna salad  
Houmous salad  
Cheese & tomato  
Egg & cress

### Gourmet Sandwiches

Ciao Chicken – chicken, pesto, roasted red pepper & salad  
Famished Farmer – mature cheddar, ham, Devon fire chutney & salad  
New Deli – pastrami, smoked cheddar, sun-dried tomatoes, mustard mayo & salad  
After Burner – harrisa mayo, brie, roasted vegetables & rocket  
The Medavo – olive tapenade, avocado, sun-dried tomatoes & spinach  
Rocket Science – goats cheese, mustard mayo, roasted vegetables & mixed leaves  
Brunel – pastrami, horseradish mayo, red onion, tomato & rocket  
Popeye – smoked salmon, horseradish cream cheese & spinach

### Demi Baguettes

The Capello – chicken, pesto, sundried tomatoes & rocket  
Von Trapp – creamy goats cheese, red onion marmalade & rocket  
Espanol – brie, chorizo, sweet chilli sauce & mixed leaves  
Prawn to be Wild – prawns, harrisa mayo, avocado & rocket



## Wraps

Eastern Promise – homemade falafels, houmous, sweet chilli sauce & salad

The Bogart – red onion marmalade, roasted vegetables, chilli nuts & mixed leaves

The Lady Boy – Thai mayo, chicken, coriander, mixed leaves & chilli nuts

Billy Wrap – goats cheese, red onion marmalade, roasted red peppers, pinenuts & rocket

## Bagels

Smoked salmon, horseradish cream cheese & rocket

Goats cheese, red onion marmalade & rocket

Pastrami, smoked cheddar, sun-dried tomatoes, mustard mayo & salad

## Mixed Platters

Mixture of any of the above & available in meat, veggie or vegan

## Cake Platters

Lemon Drizzle Cake ▪ Fruit Cake ▪ Chocolate Brownie ▪ Flapjacks

Apple Cake ▪ Orange & Almond Cake ▪ Chocolate Crunch

## Extra Nibbles

marinated olives ▪ red onion marmalade & goats cheese tartlets ▪ quiche lorraine ▪ honey & mustard glazed pork sausages ▪ mini ciabatta pizzas ▪ cherry tomato & leek tartlets ▪ chocolate dipped strawberries ▪ lime & coriander chicken goujons with sweet chilli dipping sauce ▪ indian chicken skewers with tzatiki ▪ smoked salmon mirabelle pinwheels ▪ smoked salmon & horseradish cream cheese mini jacket potatoes



## Fork buffets

### Mezze

Homemade falafels  
Chilli dipping sauce  
Toasted tortillas with houmous & tzatziki  
Marinated olives  
Babaghanosh  
Fruity couscous  
Greek salad

### Ploughmans

Westcountry ham  
Westcountry cheese platter  
Devon chutneys  
Pickled onions  
Apples  
Burts' crisps  
Hunks of bloomer bread & butter

### Farmhouse

Westcountry ham  
Cold roast sirloin of beef with horseradish dressing  
Poached salmon fillet with lemon & dill mayonnaise  
Homemade coleslaw  
Rocket, parmesan & Westcountry bacon salad  
Pasta salad with roasted vegetables & sundried tomato pesto dressing  
Hot buttered new potatoes  
Dressed mixed leaves

### Individual

We are more than happy to devise a menu to suit your needs or pick & choose from the options above.



## Canapés

### Fish

- Seared tuna & guacamole on a potato cake
- Chilli tiger prawns with lime dip
- Mini jacket potatoes with horseradish cream cheese & smoked salmon
- Rice pancake with smoked salmon, dill & crème fraiche
- Prawn & sesame toast
- Gravalax on rye bread with grain mustard
- Local smoked salmon on a wild rice pancake with dilled crème fraiche

### Meat & poultry

- Seared medallion of beef tenderloin on a horseradish potato rosti topped with caramelized red onions
- Flour tortilla, Cajun chicken, guacamole & yoghurt
- Honey & mustard glazed pork chipolatas
- Coconut & lime marinated chicken with tzatziki dip
- Filet of beef with red onion marmalade & horseradish in a mini Yorkshire pudding

### Vegetarian

- Bruschetta of grilled Mediterranean vegetables, houmous & basil
- Blue cheese scones with olive tapenade & feta
- Wild mushroom & fresh thyme tartlets gratineed with gruyere cheese
- Grilled goat cheese crostini with sautéed apple with a light drizzle of walnut & rosemary oil & chopped rocket
- Tartlet of goats cheese with red onion marmalade
- Boccocino with pesto & fresh basil

### Sweet options

- Bakewell tarts
- Pastel del nata
- Strawberries dipped in chocolate
- Lemon curd tart
- Raspberry shortbread with clotted cream



## Lunch Menu

### Main

Prawn & smoked mackerel fishcakes served on a bed of mixed leaves with buttered new potatoes, green beans & salsa verde.

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Westcountry applewood smoked bacon, parmesan & poached egg salad

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Mackerel, dill & pinenut pilav - a twist on a traditional turkish dish.

Peppered mackerel on a bed of basmati rice infused with allspice & dill with spring onions & pinenuts.

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Poached salmon with crushed new potatoes & basil mascarpone

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Lemon chicken with herby puy lentils & salsa verde

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Westcountry sausages on mustard mush with caramelised red onion gravy

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Lamb & apricot tagine served with cous cous & honey & apricot chutney

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Wild mushroom tagliatelle

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Thai green chicken curry served with basmati rice

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Homemade lasagne served with mixed leaves & chunky bread.

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Smoked fish pie served with mixed leaves & chunky bread.

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Westcountry burger – homemade beef burger, with devon fire chutney, mendip cheddar, tomato & mixed leaves in a floured bap with paprika wedges & salad.

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Cumin roasted butternut squash, feta & toasted pinenuts salad

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Chicken breast in a wild mushroom & tarragon sauce with dauphinore potatoes & green beans

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Roasted red pepper risotto

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Steak & kidney pie (or goats cheese & sweet potato pie) on champ, minty mushy peas & red wine gravy

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Loin of pork with creamy mustard leeks with buttered new potatoes

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Goats cheese & red onion marmalade tartlet with new potatoes & mixed leaves

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## Desserts

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Westcountry cheeseboard

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Summer Pudding

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Warm chocolate brownie served with clotted cream

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Chocolate croissant & butter pudding

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Eton Mess

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Chocolate & hazelnut torte

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Coffee, tea & cake available on request

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## A La Carte Menu

### Soups

Cullen skink - smoked haddock chowder

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Creamy carrot, coriander & coconut milk

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Butternut squash & tarragon

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Roasted tomato with basil pesto

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Curried parsnip with grilled almonds & prawns

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French onion with gruyere crouton

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Broccoli & stilton

### Starters

Boston's ultimate prawn cocktail

Finest tiger prawns, avocado, melon, homemade marie rose sauce & a hint of tabasco

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Potted cornish crab with ginger & lime

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Warm salad of Applewood smoked bacon, black pudding & avocado

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Locally smoked salmon with capers, gherkins & creamy horseradish dressing



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Venison & juniper pate with homemade melba & redcurrant jelly

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Roulade of smoked salmon Mirabelle  
Smoked salmon filled with garden herbs, garlic & fromage frais

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Warm goats cheese & red onion marmalade tart

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Warm salad of Applewood smoked bacon,  
with Cromwell Bishop stilton, pear & roasted walnuts

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Caesar salad – cos lettuce, croutons, anchovies & quail eggs

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Chicken liver pate with homemade melba toast & red onion marmalade

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Parma ham, Italian rosemary ham, wedges of melon, kalamata olives with celeriac remoulade.

## Main courses

Poached salmon fillet with crushed new potatoes & basil mascarpone

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Roast Devonshire pork loin with scrumpy & apple sauce,  
celeriac mash, mustard cream leeks & roast potatoes

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Steak, kidney & mushroom pudding with rich beef gravy, colcannon, panache of seasonal vegetables

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Breast of guinea fowl with chorizo smoked sausage & haricot beans, mange tout & chantenay carrots

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Pheasant breast with claret & orange sauce, parsnips puree, savoy cabbage & roast potatoes.

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Salmon fish cakes with lemon butter sauce, green beans & chive buttered new potatoes

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Roast fillet of Westcountry beef with peppercorn sauce, fondant potatoes, asparagus & spinach \*



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Breast of chicken with wild mushroom sauce,  
pan fried leeks with mint, broccoli spears & buttered new potatoes

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Smoked haddock with a poached egg, hollandaise sauce, wilted spinach & crushed new potatoes

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Pan fried ribeye steak with béarnaise sauce, slow roasted tomatoes,  
chestnut mushrooms & boulangere potatoes

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Rump of lamb with rosemary & redcurrant jus & dauphinoise potatoes

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Rack of lamb with herb & mustard crust, petit pois a la francaise & champ potatoes

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Fillet of venison with red wine & juniper berry sauce with bashed neeps & savoy cabbage, fondant potatoes

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Roasted duck breast with puy lentils, black pudding & red wine jus

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Roast fillet of Westcountry beef, provencal tomatoes, dauphinoise potatoes & haricot beans

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Beef Wellington with madeira jus, chantenay carrots & dauphinoise potatoes

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Supreme of chicken with scallion potato cakes, carrots, field mushroom & tarragon cream sauce

## Vegetarian options

Wild mushroom risotto

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Asparagus & leek filo parcels with oyster mushroom & chives sauce

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Tartlet of leeks, artichoke hearts, roast cherry vine tomatoes & gruyere cheese



## pudding

Sticky toffee pudding with hot butterscotch sauce

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Eton Mess

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Choc au pot

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Mille feuille

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Chilled rice pudding with rhubarb & ginger compote

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Somerset apple & blackberry crumble with crème anglaise

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Gooseberry crumble with vanilla pod ice cream

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Croissant bread & butter pudding with crème anglaise

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Raspberry crème brulee

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Naughty chocolate tart with raspberry coulis

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Tarte au citron

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Cheese board

Westcountry cheese platter served with figs, apples, grapes, celery & red onion marmalade

(port available on request)