

Big Pot Kitchen Private Event Catering

Brochure 2023- 24



At Big Pot Kitchen we understand that great catering is fundamental to your celebration.

With that in mind we are passionate about providing really delicious food, using the highest quality ingredients, meeting all dietary requirements, cooked and served with style.

From the moment you contact us we will work with you to plan the menu, service and style you would like for your event.

We have many years of experience in catering for events with larger numbers of guests (having catered for hundreds of events and many thousands of guests)– so you can be sure that you and your guests will not only be served delicious and plentiful food, but that the organisation of your celebration meal will also be on point.

It is very important to us that your celebration is our focus and for that reason we will only cater for one event on any day. This ensures that you receive our very high standards of cooking and service. You can be reassured by our glowing testimonials that you will experience really delicious food and fabulous service on your day.

In the current climate we are committed to providing Covid secure catering for your day.

So, if you are planning a celebration and looking for unique and high-quality catering, please contact us for more information.



Big Pot Cooking

Our fabulous giant cauldrons are the only ones in the UK, ensuring your guests will enjoy a truly unique cooking and eating experience. Each pot is a metre wide and half a metre deep and can cater for up to 250 people, so they really are impressive and really need to be seen to be appreciated!

Big Pot cooking is a real skill and your guests will enjoy experiencing delicious rustic dishes cooked from scratch, using very high-quality ingredients, locally sourced where possible.

Once your dish is cooked, your guests come to the cauldron to be served their meal by the chef. Your meal will be complemented by our freshly made salads, served in huge bowls along with baskets of delicious bread and of course our scrumptious range of relishes and sauces.

Your guests will love coming to the pot for their meal, truly participating in the experience. We serve people very quickly and efficiently, so no one waits for long (in fact it is quicker than plated table service). If you have any veggie/vegan guests, we can cook a delicious dish in a smaller pot especially for them or the whole event can be vegetarian or vegan.

We cater a select number of public events throughout the year – food festivals and local shows, so please ask us where we will be, so that you can come and meet us and experience our Big Pot catering



Big Pot Menu

Brittany style Cider Potatoes with hand-made Devon Sausages

Our signature dish of baby potatoes, cooked with cold pressed rapeseed oil, onions, cider and mustard served with our BIG bespoke award-winning hand-made butcher's sausages made from local pork served with crusty bread and relishes

Mediterranean style potatoes with local pork sausages

Baby potatoes cooked with onions, garlic, Mediterranean herbs, white wine and lemon served with hand-made pork sausages (e.g. Italian, Toulouse, herb) of your choice, crusty bread and relishes

Chicken and Chorizo Stew

A Spanish-style stew of chicken, Spanish chorizo and red peppers in a rich tomato sauce flavoured with Spanish pimenton, garlic and herbs served with crusty bread and relishes

Jambalaya

A Cajun rice dish made with chicken, chorizo sausage, peppers, spices and tomatoes, Better than paella! Served with crusty bread and relishes

Chicken Jalfrezi

A medium spiced chicken curry made with chicken, onions and red peppers in a rich tomato-based sauce, spiced with an authentic garam masala and traditional curry spices served with naan bread, tomato and onion chutney and raita

Thai Green Curry Spiced Rice with Chicken

A delicious one pot rice dish cooked with fragrant Thai spices – such as galangal, kaffir lime, green chilli and lemongrass with coconut milk, chicken and green beans served with relishes and flatbread. Can be made with 'vegan chicken'.

Spiced Chicken Tagine

A Moroccan inspired dish of chicken and roasted vegetables in a rich tomato sauce with apricots and warm spices served with couscous and relishes.

Chicken Massaman Curry

A chicken curry with green beans and potatoes cooked in a rich tomato sauce with coconut milk and fragrant fresh Thai ingredients such as galangal, red chilli, and lemongrass, as well as the traditional curry spices.
Served with flatbread and chutney

Moroccan spiced rice with chicken and merguez sausage

A delicious one pot dish made with rice, chicken, merguez sausage and red peppers with warm North African spices and harissa served with flatbread, and relishes

Chilli con carne

A rich minced beef chilli made with Exmoor beef, spices and beans served with tortilla, salsa and soured cream

From £12 per head

(Depending on the dish chosen and number of guests – the higher your numbers the lower the cost)

There may be additional costs for any staffing we require to service your event

Vegetarian / Vegan Meals

Brittany Cider Potatoes with Vegan 'shroomdog

Baby potatoes cooked in rapeseed oil with onions, cider and mustard served delicious vegan sausages, crusty bread and relishes

Aubergine, sweet potato and chickpea curry

A medium spiced vegetable curry in a tomato based sauce with authentic garam masala and traditional curry spices, served with naan bread, tomato and red onion relish and raita

Three bean chilli

Borlotti, black eyed and kidney beans cooked in a rich tomato sauce with onions, peppers, chillies and garlic served with tortilla and soured cream

Jambalaya

A Cajun rice dish made with courgettes, peppers, spices and tomatoes. Better than paella!
Served with crusty bread and relishes.

Can be made with vegan chicken and chorizo

Mediterranean vegetable bean stew

Roasted courgette, aubergine and red peppers cooked in a rich tomato sauce with cannellini beans, fennel and Mediterranean herbs served with crusty bread and relishes

Massaman Curry

Sweet potato, aubergine and green beans in a rich tomato sauce with coconut milk and fragrant fresh Thai ingredients such as galangal, red chilli, and lemongrass, as well as the traditional curry spices.

Served with flatbread and chutney

Spiced vegetable tagine

Sweet potato, courgettes and peppers cooked with tomatoes and warm Moroccan spices with honey and apricots served with flatbread and relishes

***From £12 per head - depending on numbers, meals and services chosen
We can provide completely vegetarian or vegan catering for your event.***

Big Pot Kitchen Salads

Choose from our range of delicious salads to complement your meal:

Rustic Rainbow 'Slaw

Honey and Lime Dressed Leaves

Vine Tomato and Red Onion Salad

Persian Tomato and cucumber salad

Asian 'slaw

Jewelled couscous

(from £1.50 per head)

**Our meals are served on your choice of
biodegradable, palm leaf, vintage china plates with cutlery (additional cost)
or we are happy for you to hire your own crockery and cutlery**

We can adapt our menus for guests with specific dietary requirements

Canapes

Smoked salmon - cream cheese- soda bread
Cheese scones - vintage cheddar – chutney v
Sticky hoisin - sesame – sausages (or sticky vegan sausages)
Sun blushed tomato - goat's cheese - pesto – crostini v
Bruschetta with fresh heritage tomatoes and basil (ve)
Mediterranean vegetables - feta – tartlet (can be vegan)
Smoky aubergine tartlet with yogurt and pomegranate (v, can be vegan)
Teriyaki chicken skewers (can be vegan chicken)
Smoked mackerel – horseradish - soda bread
Sweet cherry tomatoes wrapped in serrano ham and basil leaves
Camembert – cranberry – crostini v
Devon scones- strawberry jam- clotted cream v
Hand- raised pork pies
Vol au Vents - Go retro! – choose from: mushroom and herb (v), coronation chicken,
brie and cranberry (v), smoked salmon and cream cheese, smoky aubergine, yogurt
and pomegranate (v)

(£5.50 per head for three / £6.50 for four)

Sourdough bread, cold-pressed rapeseed oil and marinated olives for the table

(£3 per head/ £2.50 when ordered with canapes)

Pintxos Grazing Table

We can provide a fabulous grazing table. This can take the place of canapes/ starter, so guests can help themselves during welcome drinks:

Charcuterie skewers – serrano, salami chorizo,
Local cheddar cheese and grapes, feta cheese and olives,
Hand-raised pork pies, cornichons, Spanish tortilla,
Bruschetta with heritage tomatoes and basil
Hand cooked crisps

(£7.50 per head)



Rustic Sharing Boards

These can be served as a starter before your Big Pot wedding breakfast, or as a delicious sharing style platter for your daytime meal (when you book a Big Pot meal for your evening guests)

They are presented to the tables on olive wood boards as for your guests to share.

Italian

Burrata cheese, Serrano ham and salami, sun blushed tomatoes and marinated olives, ciabatta bread

West Country Ploughmans

Local carved roast ham, West country mature cheddar, hand- raised pork pies, home-made cheese straws, baby tomatoes, chutney, crusty bread and grapes

Pub- style

Hand-made pork pie, scotch eggs, local mature cheddar, pickled onions, piccalilli/ chutney, hand-cut crisps, crusty bread

Mediterranean (Vegetarian/ vegan)

Burrata or Camembert cheese or vegan feta, Jalapeno hummus with crudites, marinated olives and sun-roasted tomatoes, ciabatta

From £8 per head (starter)

£15 per head as a main (larger portions and will include a salad and bread)



Vintage Afternoon Tea / Summer Picnic

*Can be served as your wedding breakfast to your daytime guests
Followed by a Big Pot meal for evening guests*

Vintage Afternoon Tea

A selection of sandwiches

Choose from the following

Local roast ham and mustard

Mature West Country cheddar and sweet cider chutney

Cream cheese and cucumber

Free range egg mayonnaise and mustard cress

Coronation Chicken

Line caught tuna, spring onion and mayonnaise

Served with hand cooked crisps

Devon scones with clotted cream and strawberry jam

From £12 per head

Summer Picnic

Wooden Boards filled with hand- carved local ham, hand-raised pork pies, local cheddar, home made 'slaw and chutney, crusty bread and grapes

Devon Scones served with clotted cream and strawberry jam

£16 per head

Also available for afternoon tea– a selection of cutting cakes, Mediterranean vegetable tartlets, pork pies scotch eggs, a range of salads

Tea and Coffee served in vintage china



For Dessert...

Build Your Own Eton Mess Buffet

Huge bowls of delicious meringues, gorgeous Summer fruit compote in a deep rich coulis, thick cream rippled with summer fruit sauce and piles of lovely home-made brownies, strawberries and blueberries - for your guests to dig in and build their own dessert. This is fabulous as a huge buffet or can be served to tables for guests to share
£6 per head

Vintage Tea-Cup Desserts

Double chocolate brownies with raspberries, lemon cheesecake with summer fruits all served in vintage china tea-cups
£5 per head

Vintage Cream Tea Dessert

Devon scones with strawberry jam and lashings of clotted cream.
Served to your tables on vintage china (can be served as a buffet)
£5 per head

Rustic Dessert Buffet

A table full of delicious desserts, served with rustic and vintage style
Choose three from: Vintage tea-cup cheesecakes, chocolate brownies with raspberries, Devon scones with clotted cream and jam, Eton Mess teacups, Lemon tarts with strawberries. Mini pavlovas with cream and summer berries. Served with jugs of pouring cream
£6 per head

Sumptuous Brownie Dessert Bar

Double chocolate and honeycomb brownies, huge bowl of warm chocolate sauce
Mini doughnuts and marshmallows
Summer fruits, caramel popcorn, sprinkles and jugs of cream
£6 per head

Summer Garden Sharing Dessert

A rustic tray served to your tables - little pots of summer fruits cheesecake with chocolate soil and edible flowers, chocolate brownies with fresh seasonal fruits and a jug of pouring cream for each table
£6.50 per head

Dessert Sharing Platters

A big platter of delicious sweet things to share...
Mini doughnuts, home-made double chocolate brownies, meringues, marshmallows
Popcorn and fresh berries
Bowls of warm chocolate sauce and thick cream
Served to tables for guests to share
£7.50 per head

Doughnuts!

Hire of our rustic wooden doughnut wall with a choice of our delicious filled and beautifully decorated ring doughnuts

£2 per head - Including hire of our fabulous rustic wood doughnut wall

We can provide a fabulous **Cheese Wedding Cake** or **cheese boards** with local cheeses, decorated and served on rustic log slice with crackers and chutney

Tea and Coffee station is available ... please ask for details

Evening Snack Menu

We can provide the following for your evening guests if you book a Big Pot wedding breakfast.

Evening Grazing Table

A lay and leave buffet with platters of
Cheddar, Brie, Wensleydale and Blue Stilton cheeses with crackers fruit and
chutney,
Charcuterie platters (serrano, salami, chorizo) or garlic mushrooms and aioli (v)
Mini pasties (can be v/ ve) and pork pies
Jalapeno houmous with a range of fresh vegetable crudites (Ve)
Hand cut crisps and crusty bread and butter
£8.50 per head

Pulled Pork Rolls

Local pulled pork (or jackfruit ve) in a delicious BBQ sauce
Served on soft bakery rolls with rustic slaw and sauces
£7.50 per head

Mac 'n Cheese

Scrummy bowls of super-cheesy pasta served from a giant copper pan
Add your own topping - bacon bits, crispy onions, jalapenos
£7 per head (add pulled pork topping +£3)

Chilli and Nachos

Delicious chilli con carne made with Exmoor beef or three bean chilli (ve), served on
a bed of nacho chips with tomato salsa, soured cream, jalapenos and grated cheese
£8 per head

Pork Pies and Cheese

Platters of hand raised pork pies (or mini pasties) and a delicious cheese board
(choice of 3 from Mature Cheddar, Brie, Stilton, Wensleydale with Cranberries
With crackers, crusty bread, fruit and chutneys.
£6 per head

Cheese Wedding Cake or Cheese Platter

Please ask for details – see our Facebook for photos

Breakfast – Following Day

If your event is in North Devon we can provide breakfast the following day, ask for details.



Your Event

We are a small family company offering a bespoke and personal service for your event.

We personally run every event to make sure everything runs smoothly and is of the highest standard. This is of supreme importance to us so we only book one event on any particular day

We will personally cook and oversee all elements of the catering, running the service of the meal, as well as making sure that all the behind the scenes arrangements run perfectly, being flexible with our timings, linking with other suppliers and key staff or guests.

We have a team of experienced and friendly front of house staff who will serve your guests efficiently and of course with a smile!

We have vast experience in delivering high quality catering and service at a wide range of events and use this experience to provide you with the service and quality you expect on your day – leaving you to enjoy it without a worry.

We are available before your day to answer any questions and to meet with you to go through the final arrangements, either face to face or by phone, zoom or email.

Please do not hesitate to ask if you have any questions at all about our catering and services.

Please see below for how to get a quotation...



Further Information and Getting a Quotation

Once you have had a look through our menus, please get in touch with us - firstly to see if your date is available (we tend to get fully booked for peak season dates a year in advance, but it is always worth checking!)

If the date is free, we can discuss the meals you would like and services you require, after which we will send you an accurate quotation based on the following:

Big Pots

Our pots are seriously big – each cooking for between 70 and 250 guests, so we can cater for between 70 – 400. If your guests are mainly meat eaters we can cook one of our veggie/ vegan options in a smaller pot for your veggie guests.

Courses and dishes chosen

Let us know what courses and dishes you would like. You don't have to make final decisions until a couple of months before your date, but this will help us give you an accurate quotation.

Number of guests

We understand that this will be approximate at this stage, but an approximate number will help us to provide a more accurate quotation.

Service and staffing required

We will add staffing costs based on the type of service required so your quote will be fully inclusive. There will be no hidden surprises!

Crockery and cutlery hire

We serve your food on your choice of palm leaf or vintage china plates (these work really well with our Big Pot vibe) and we will include all the crockery and cutlery needed in your quote. If you want to make arrangements to hire your own crockery etc. that is ok, just let us know.

Venue facilities / location

We do not need additional kitchen equipment - just space, so no extra hire charges necessary, we just need to make sure that the logistics work for us.

We charge travel costs based on the distance from us in North Devon and the time taken to get to your venue.

We do not charge VAT

We ask for a small deposit to secure the date. Menus and numbers and balance payment need to be finalised one month before your date.

Please fill out the contact form on our website
or email info@bigpotkitchen.co.uk
phone 07497088885
to see if your date is available

We look forward to hearing from you!

Trevor and Jane