

Big Pot Kitchen



Private Event Catering

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!

Depending on your numbers you would choose one or two dishes from our menu below (minimum numbers for each pot is about 75). We set up our pot either in our gazebo, or can cook in a barn, marquee or indeed any location. 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. If you have any vegetarian guests, we can cook a meal in a smaller pot especially for them or the whole event can be vegetarian or vegan.

We can offer the Big Pot meal served to table as a sharing meal or as a plated meal if this is your preference (this will involve additional staffing costs)

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 rapeseed oil, onions, cider and mustard served with our award-winning hand-made butcher's sausage made from local pork served with crusty bread, relishes and sauces

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, relishes and sauces

Jambalaya

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

Chicken Jalfrezi

A medium spiced chicken curry made with chicken, red peppers and a rich tomato sauce spiced with Shemin's fresh curry paste served with flatbread, tomato and onion chutney, relishes

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 vegan with tofu instead of 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

Mediterranean style potatoes with Spicy Italian Sausage

Baby potatoes cooked with onions, garlic, Mediterranean herbs and lemon served with hand- made Italian style sausages crusty bread and relishes

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 Devon beef, spices and beans served with tortilla, salsa and soured cream

(From £10 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 made with delicious Shemin's spice blend served with flatbread, tomato and red onion relish and raita

Three bean chilli

Borlotti, black eyed and kidney beans cooked with onions, tomatoes, peppers, chillies and garlic served with tortilla and soured cream

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 with warm Moroccan spices and apricots served with flatbread and relishes

From £10 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 or white china plates with cutlery (additional cost)

We cater for all dietary requirements

Canapes

Smoked salmon - cream cheese- soda bread
Cheese scones - vintage cheddar – chutney
Sticky hoisin - sesame – sausages
Sun blushed tomato - goat's cheese - pesto – crostini
Mediterranean vegetables - feta – tartlet
Teriyaki chicken skewers
Smoked mackerel - horseradish – soda bread
Lime - chilli - tiger prawn
Sweet cherry tomatoes - prosciutto ham – basil leaves
Camembert – cranberry – crostini
Devon scones- strawberry jam- clotted cream
Hand- raised pork pies
Vegan canapes available – please ask
(£5 per head for three / £6 for four)

Sourdough bread, cold-pressed rapeseed oil and marinated olives for the table
(£2.50 per head/ £2 when ordered with canapes)

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:

Local cheeses with fruit, crackers and chutney, Charcuterie boards – Serrano ham, salami chorizo, Hand-raised pork pies and pickles or Spanish tortilla
Chipotle humous and crudités, Marinated olives and sun roasted tomatoes, Hand cooked crisps and nuts
(£7 per head)

New for 2021!

Grazing Cones

Individual filled cones served to your guests during welcome drinks
(£7 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.

Continental

Serrano ham and Spanish chorizo with baby tomatoes local mature cheddar and camembert with grapes and chutney, bread, crackers, olives, sun-roasted tomatoes, hand cooked, crisps, rocket with balsamic drizzle, ciabatta bread and rosemary crackers

West Country Ploughmans

Local carved roast ham, west country mature cheddar, hand- made pork pie, cheese straws, baby tomatoes, rocket with balsamic drizzle, chutney, hand cut crisps, crusty bread and grapes

Pub- style

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

Mediterranean (Vegetarian)

Camembert or Halloumi cheese, chipotle hummus with toasted seeds, peperonata salad, marinated olives and sun-dried tomatoes, crudites, flatbreads hand-cut crisps and crackers.

Or any combination of the above

From £8 per head (starter)

£12.50 per head as a main (larger portions and will include a salad and bread)

Vegan sharing boards are available



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

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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

£15 per head

To include all china, cutlery, staffing to serve and clear

Also available – a selection of cutting cakes, Mediterranean vegetable tartlets, salads

Tea and Coffee served in vintage china



For Dessert...

After catering for thousands of guests at hundreds of weddings, we know what guests love and what works well with our style of catering We are keeping it simple but delicious! The following are loved by everyone:

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 for your guests to dig in and build their own dessert. This is fabulous as a huge buffet but can be served to tables for guests to share.

Vintage Tea-Cup Desserts

Double chocolate or red velvet brownies with summer fruits and lemon cheesecake dessert and summer fruits all served in vintage china tea-cups

Vintage Cream Tea Dessert

Devon scones with strawberry jam and lashings of clotted cream. Served to your tables on vintage china

Rustic Dessert Buffet

A table full of delicious desserts for your guests, served with rustic and vintage style Vintage tea-cup cheesecakes, chocolate brownies with raspberries and cream, Devon scones with clotted cream and jam.

New! Summer Garden Sharing Dessert

A rustic tray of 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

New! Eton Mess Summer Fruits Trifle

Layers of delicious Pimm's soaked sponge cake, with summer fruits, thick cream and compote topped with fresh fruits – served to tables in an elegant glass bowl for your guests to share.

(from £6 per head)

We can provide a Cheese Wedding Cake 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 Cheeses with crackers fruit and chutney, charcuterie boards (serrano, salami, chorizo), hand raised pork pies, Spanish tortilla
Chipotle houmous with crudites
Marinated olives and hand cut crisps
£8 per head

Pulled Pork Rolls

Local pulled pork (or jackfruit) in a delicious BBQ sauce
Served on soft bakery rolls with rustic slaw and sauces
£7 per head

Mac 'n Cheese

Scrummy bowls of cheesy pasta served from the Big Pot
£7 per head

Chilli and Nachos

Delicious spicy beef or three bean chilli, served on a bed of nacho chips with tomato salsa, soured cream, jalapenos and cheese
£8 per head

Pork Pies, Pasties and Cheese

Platters of hand raised pork pies and /or pasties, local cheeses with crackers fruit and chutney with hand cut crisps
From £5 per head

Cheese Wedding Cake

Please ask for details – see our Facebook for photos



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 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 or email.

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



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:

Courses and dishes chosen

Number of guests

Service and staffing required (e.g. to serve food, clear tables of crockery)

Crockery and cutlery hire (which includes all cleaning)

Venue facilities / location

We do not need additional kitchen facilities- just space, so no extra hire charges necessary

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

We offer covid flexibility and guarantee.

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!