



E W E

Eat With Englands

Master Caterers For All Occasions

Starters

From £6.00 per person

Any three starter options, at least one of which is advised to be a vegetarian option

Warm guinea fowl on a bed of puy lentils & rocket leaf salad *

Field mushrooms with pine nuts, peppers & a stilton gratin, on a bed of Roquefort & spinach leaves (v)

Spring chicken fillets with baby pak choi on a bed of stir fry vegetables

Smoked salmon with a chive & spinach mousse on a fresh leaf salad *

Rocket & goats cheese salad with a fresh vinaigrette (v)

Game bird terrine with a spicy Devonshire chutney

Sautéed wild duck, on a bed of mixed leaves with a hazelnut dressing *

Asparagus & quail's egg salad served with a hollandaise sauce (v) *

Free range Cornish smoked chicken with a fresh leaf salad

Home-made soup with herb coated croutons & a freshly baked crusty roll

Tomato & smoked bacon
Potato & butternut squash (v)
Winter vegetable (v)

Eat With Englands chicken liver pate & bacon terrine , with granary bread & a side salad

Homemade salmon & spinach fishcake, on a bed of dill & rocket, with a tartar sauce.

Locally smoked trout, with king prawns on a rocket & crispy lettuce leaf salad, with a lemon & parsley aioli *

Mulled pear & roquefort salad with balsamic vinegar (v)

Smoked duck salad with a cranberry & fig dressing *

Spiced roasted free range duck with a sweet & sour sauce

Devonshire wild mushroom pate served on melba toast with a fresh leaf salad (v)

* Add £1.00 per person

