



Eat With Englands

Master Caterers For All Occasions

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Introduction

At Eat with Englands, we understand that your wedding day is one of the most important occasions in your life. Our staff will make certain your special day is one of fabulous memories that will last a lifetime. No matter how big or small, you will receive our total commitment to making your wedding day perfect in every way.



Our Food

We can cater for any type of wedding, on any kind of budget. From a five course wedding breakfast with champagne and canapés to an informal barbeque, you are guaranteed the finest food and the highest level of service. Our meals are created using only the best, in season, locally sourced produce available. Over the years we have nurtured our relationships with some of the Westcountry's leading organic and free range food producers. From farm to plate, your food could not be fresher.



Our Philosophy

Our philosophy, put quite simply, is to exceed your expectations. We never forget how important your wedding day is for you - we view it as an opportunity to create a day like no other. As a family owned business, we take great pride in every wedding we cater for. All members of the team that will be present on your wedding day will have been hand selected and trained. It is because of this that our service has become so renowned – all of our employees share the same passion for great food and service, and for providing you with your perfect day.



Why Choose Eat With Englands

With over 20 years experience in the catering industry, you can trust Eat With Englands to provide the ultimate food and drinks service for your wedding. From laying up your marquee to taking care of the drinks service, we will ensure that all you have to worry about is enjoying your wedding day!



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www.eatwithenglands.co.uk



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Food Service

We offer a variety of food options for your wedding. Whether it's a 3 course dinner, hog roast, barbeque, cold fork or hot fork buffet, we have a menu to suit your requirements. Any of our menu's can be complimented with our canapé, starter and dessert courses. We also offer options for evening food after your main meal. All food prices are inclusive of kitchen staff, and are based on a minimum of 80 guests.



Drinks Service

We charge no corkage for serving your drinks. If you wish to provide your own alcohol we will serve your reception drinks and keep your table wine and water topped up as appropriate. We can provide ice to chill your champagne and white wines down before serving or as part of our hire service we can arrange for refrigeration of your wine and champagne. We can arrange for waiting staff to stay at your wedding after the meal has finished to take care of your drinks service until the end of the evening. Alternatively, we offer a complete bar service, serving a range of alcoholic and soft drinks.



Hire Service

Our comprehensive hire service is available on all weddings. From linen, glassware, cutlery and crockery to tables and chairs, we can take care of as much or as little as is required for your wedding. We use only the very finest equipment available to ensure the perfect look on your wedding day. We offer to completely set up your venue or marquee, usually the day prior to your wedding, and will clear down after you and your guests have departed.





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How to use this brochure

1) Choose your ideal menu

Decide what type of menu you would like to create, whether it's a 3 course dinner, hog roast, barbeque, cold fork or hot fork buffet. Consider whether you would like canapés, starters, desserts or teas and coffees. All courses are priced per person and are inclusive of VAT.

2) Contact us for a quote

Once you have your ideal menu planned, contact us for a quote. We can talk through the finer details of your day, advise on any questions you may have, and provide a quote for you to give an indication of total price. Our quotes are inclusive of all costs and are completely itemised, so you can see exactly how much each part of your catering will cost. If you're not sure about which option is best for you, we are happy to provide multiple quotes based upon different combinations.



You can contact us on:

p: 01395 223 802

e: info@eatwithenglands.co.uk

3) How to secure the date

To secure your wedding catering, we require a non-refundable deposit of 20%. We also require a signed copy of our terms and conditions which are sent to you. Of the remaining balance, 50% is then due two weeks before your wedding day, with the remaining 50% due two weeks after.

4) Final numbers and menu choices

We require your final guest numbers and menu choices two weeks before your wedding.





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Canapés

From £7.00 per person

Any five canapés per person

Griddled Scallop with sweet chilli croute

Aubergine & pine nut pizzezza (v)

Fig skewer wrapped in Parma ham

Lemon & saffron chicken brochette

Beef & horseradish croustades

Cucumber hearts with a smoked trout mousse

Quails egg, caviar & dill croustade

Pesto & goats cheese tartlet (v)

Tostadita topped with caramelised balsamic red onion & blue cheese (v)

Smoked salmon, caviar & crème fraiche blini

Olive & tomato bruschetta (v)

Sweet chilli chicken croustades

Stilton & cream cheese celery barquettes (v)

Roast chicken & pepper kebabs

Roast pepper & goats cheese wraps (v)

Skewered terryaki chicken strips

Miniature sausages in a honey & sesame seed glaze





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Starters

From £6.50 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





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Starter platters to share

Served to tables for guests to help themselves to. Great as a slightly more informal starter.

Cured meat mezze From £7.50 per person

Select three meats from

- Mortadella (Italian cured sausage)
- Danish Salami
- Milano Italian Salami
- Napoli Salami
- Panchetta slices
- Garlic sausage
- Chorizo

To be accompanied by the following

- Mediterranean breads
- Black olives
- Stuffed green olives
- Sundried tomatoes
- Extra virgin olive oil

Westcountry cheese & paté platter From £7.50 per person

- Whole baked wheel of Somerset brie
- West country mature cheddar
- Cornish Yarg
- Eat With Englands chicken liver pate with a bacon terrine
- Roasted cherry tomatoes
- Selection of Devonshire pickles & chutneys
- Whole baked baguettes & breads

Oriental selection From £7.50 per person

- Miniature crispy duck pancakes
- Cucumber & spring onion rolls
- Slow cooked pork ribs
- Tempura sweetcorn
- Spicy chicken wings
- A selection of oriental dips

Luxury breads & dips £4.50 per person

- A selection of luxury breads
- Black olives
- Stuffed green olives
- Sundried tomatoes
- Virgin olive oil





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Main Courses

Any three main course options, at least one of which is advised to be a vegetarian option. All main courses are accompanied by steamed, fresh, in season vegetables & your choice of roast, new or mashed potatoes unless otherwise stated.

Meat

Pork Tenderloin with caramelised apples & a local cider sauce £18.00

Braised local lamb steak in a rich rosemary & garlic casserole with roasted root vegetables £19.00

Westcountry sirloin steak with a three pepper sauce £20.50

A trio of sausages – lamb & mint, venison, pork & apple on a wholegrain mustard mash, with a caramelised red onion jus £16.50

Pork loin roasted with wild thyme, lemon & pesto, on a creamy parsley mash £15.25

Roasted lamb cutlets on a rosemary & potato rosti with lamb & red wine essence £19.50

Ribeye of beef with a watercress, parsley & button mushroom sauce £19.50

Fish

Seared tuna steak encrusted with coriander & basil on crushed new potatoes £18.00

Roasted halibut on spinach & wild mushroom with a sorrel & mushroom sauce £19.00

Roasted monkfish wrapped in Parma ham with a roasted cherry tomato jus £17.50

Roasted salmon on a dill & chive mash with stir fry vegetables & oriental sauce £17.00

Pan fried Atlantic cod on a bed of baby spinach, with a roast garlic mash & a rich seafood sauce £18.00

Salmon wellington with prawns & smoked trout pate, wild field mushrooms & a seafood sauce £18.50





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Main Courses Continued...

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Game

Roasted venison steak on crushed new potatoes with a roast vegetable puree & game jus £18.50

Shallow fried local pheasant breast on a potato, chive & smoked bacon mash with a Huntsman's sauce £17.50

Sautéed loin of local venison with a caramelised red onion & port jus £18.50

Poultry

Breast of local duck with Madeira & cranberries, served with smoked bacon & new potatoes £17.50

Supreme of free range chicken wrapped in prosciutto ham with parsley, lemon & thyme, & creamy white wine sauce £15.75

Local duck breast on a potato rosti with a forestiere sauce £17.25

Vegetarian

Aubergine & nut moussaka with a herb & cheddar crust (v) £15.00

Mushroom stroganoff in a creamy brandy sauce served on a bed of pilau rice (v) £15.50

Baked tomatoes filled with couscous, pine nuts, mixed peppers & sweetcorn, on a bed of roasted vegetables with hummus (v) £14.75

Wild Mushroom, caramelised onion & thyme strudel with a smoked tomato sauce (v) £16.75

Moroccan slow roasted vegetable tower on a bed of wild rice £15.00





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Hog Roast

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From £15 per person

Our Hog Roast package is carved by at least two chefs to ensure a fast service. Our hog's are free range and reared locally on Devon farms. They are cooked for 6-8 hours in our custom made hog roast machines, to ensure the crunchiest crackling.

The following is included

A free range hog
Crunchy crackling
A selection of freshly baked baps or rolls (white, wholemeal & granary)
Apple sauce
Homemade sage & onion stuffing
Spiced Devonshire chutney

Potato, red onion & mint salad or warmed minted new potatoes
Homemade coleslaw

Then select any three of the following salads

3 pepper pasta salad	Roquefort salad
Italian pasta salad	Spicy rice (Indian style)
Lemon & chick pea cous cous	Vegetable Russian salad
Beetroot salad	Cucumber salad
Tomato salad	Celeriac salad
French bean salad	Portuguese vegetable salad
Nicise salad	Three bean salad
Eat With Englands summer salad	Mixed leaf tossed salad
Roasted Mediterranean vegetables*	

Vegetarian option

Select any one vegetarian option from our main course menu, or alternatively try our spicy vegetable & cheese burgers in golden breadcrumbs..

Lamb joints can be added at £5.50 per head (minimum of 20 portions)

* Add £1.00 per person





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Barbeque

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From £17.50 per person

Perfect for a more informal feel, our barbeques come with four items per person, a selection of three salads, freshly baked breads, coleslaw, olives, condiments and dips.

Select any four of the following barbeque items

Devonshire butchers beef burgers made with 100% beef
Tandoori or Chinese style free range chicken in pitta bread
Local hand strung pork sausages

Pork & apple
Cumberland
Lamb & mint
Venison
Sweet chilli
Pork & leek

Mediterranean grilled pork with fennel & paprika
BBQ ribs, marinated in our own special recipe
Moroccan style free range chicken kebabs
Locally sourced salmon & vegetable kebabs (skewered)
King prawn skewers
Minted lamb steaks
Homemade spicy lamb burgers with coriander & tomato
Teryaki 6oz rump steak
Jerk pork belly
Lemongrass & lime chicken burgers
Tandoori spatchcock chicken
Free range chicken pieces plain or in a sticky BBQ sauce
Local, organic, vegetable skewers drizzled in olive oil & mixed herbs
Vegetable burger &/or sausages in golden breadcrumbs

And any three of the following salads

3 pepper pasta salad	Roquefort salad
Italian pasta salad	Spicy rice (Indian style)
Lemon & chick pea cous cous	Vegetable Russian salad
Beetroot salad	Cucumber salad
Tomato salad	Celeriac salad
French bean salad	Portuguese vegetable salad
Nicoise salad	Three bean salad
Eat With Englands summer salad	Potato salad

The following are all also included

A selection of freshly baked wholemeal, white & granary breads
Homemade coleslaw
Condiments & dips to include mayonnaise, tomato relish, roasted red pepper dip, & tzatzki cucumber dip





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Cold Fork Buffet

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From £20.00 per person

Presented on silver platters, with salads in white china serving dishes, our cold fork buffets look exceptional. Your guests will be served by our uniformed chefs as they pass along the buffet table.

Select any three of the following items

Free range Devonshire turkey crown
 Glazed baked Westcountry gammon
 Finest Devonshire topside of beef
 Whole salmon, decorated on a bed of prawns
 Free range butterfly chicken breast
 Sliced roast Devonshire pork
 Dressed local crab salad
 Home made fishcakes with a watercress & dill sauce
 Tuna & king prawn brochette, infused with thai spices
 Local crab & crayfish tail platter
 Selection of cured meats, including mortadella, milano salami & chorizo

Plus one vegetarian item from

Caramelised onion & blue cheese tart
 Asparagus & goat's cheese tart
 Moroccan style vegetable kebabs
 Roasted peppers stuffed with mediterranean vegetables, chives & goats cheese
 Spinach & roasted vegetable roulade

And any three of the following salads

3 pepper pasta salad	Roquefort salad
Italian pasta salad	Spicy rice (Indian style)
Lemon & chick pea cous cous	Vegetable Russian salad
Beetroot salad	Cucumber salad
Tomato salad	Celeriac salad
French bean salad	Portuguese vegetable salad
Nicoise salad	Three bean salad
Eat With Englands summer salad	Mixed leaf tossed salad

The following are also included

Minted new potatoes or potato salad with red onion & mint
 A selection of freshly baked wholemeal, white & granary breads
 A selection of the finest condiments
 Home made coleslaw





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Hot Fork Buffet

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From £20.00 per person

Served to your guests by our chefs, from stainless steel chafing dishes. Perfect for providing a variety of dishes to those who just can't choose one!

Select any three of the following dishes (one vegetarian choice is advised)

Beef bourguignon

Traditional stroganoff

Pork

Chicken

Beef

Mushroom (v)

Navarin of lamb in a rich red wine sauce

Game cassoulet (pheasant, partridge & venison)

Mediterranean vegetable ratatouille (v)

Chicken Breast in a creamy white wine & wild mushroom sauce

Luxury fish pie (salmon & smoked haddock) topped with cheesy mash

Chicken supreme

Cannelloni filled with spinach & ricotta with a cheese & tomato gratin (v)

And any three of the following accompaniments

Pilau rice

Herby roast potatoes

Dauphinoise potatoes

New potatoes with butter & parsley

Stir fry oriental vegetables

Creamy mustard mash

Savoury rice

Roasted root vegetables

Ratatouille

Basket of warm fresh breads

Gratinated pasta bows in four cheese sauce &

Five Bean hot pot with garlic & herbs

Sautéed tricolour of fusilli pasta & peppers

Roasted potatoes with garlic & rosemary

Fresh, steamed, in season vegetables





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Desserts

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From £6.00 per person

Maple & rhubarb crumble – Fresh rhubarb roasted in maple syrup, topped with a traditional oatly crumble

Summer fruit pavlova – Crispy meringue shell with a sticky centre, freshly whipped cream & fresh summer fruits

Lemon & lime cheesecake – A beautifully light cheesecake, served with a summer fruit coulis

Chocolate & amaretto torte – A rich & indulgent chocolate truffle filling encased in sweet pastry base, laced with amaretto

Passion fruit bruleé – Rich passion fruit & cream dessert finished with a crunchy layer of caramelised sugar

Individual bread & butter pudding – Bread, cream, butter & sultanas flavoured with nutmeg & topped with golden sugar

Chocolate brownies – Goopy & rich chocolate fudge brownies, served with a raspberry coulis & dusted with cocoa powder. A chocolate lovers heaven!

Classic lemon tart – Melt in the mouth lemon filling in a rich buttery pastry, dusted with icing sugar, & served with a summer fruit coulis

Individual summer fruit pudding – Juicy summer fruit berries encased in layers of bread soaked in sugar & fruit juices, served with scattered berries & dusted with icing sugar

Chocolate mousse – Simple but so effective. A light & airy rich chocolate mousse, perfect for those who want the taste of chocolate & nothing else. Dusted with cocoa powder & served with a chocolate cigarillo

Strawberries & cream * – simplicity at it's best. Organic, locally grown strawberries, & Devonshire double or clotted cream

Eat With Englands trio of miniature puddings ** – Three miniature versions of the following desserts, served with a decorative coulis

lemon & lime cheesecake / chocolate brownie / summer fruit pavlova
chocolate & amaretto torte / chocolate mousse / chocolate brownie
strawberries & cream / passion fruit brulee / summer fruit pavlova

* £4.25 per head

** £8.00 per head





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Cream Teas & Cakes

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Our delicious cream teas and cakes are all homemade fresh to order for your wedding

Traditional English cream tea From £4.50 per person

Two Large scones
Devonshire clotted cream
Strawberry jam

Selection of cakes (two slices per person) From £3.95 per person

Traditional Victoria sponge
Chocolate brownies
Lemon drizzle squares
Farmhouse fruit cake



Coffee & Tea

£1.70 per person

Finest filter coffee served from cafétiers
Traditional English tea
A selection of herbal & fruit teas
Chocolate mints



Cheeseboards

£7.50 per person

Websters blue stilton
Normandy camembert
Somerset brie
Vintage mature cheddar

A selection of crackers & biscuits
Grapes
Celery
Chutney





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And for the evening...

All prices are per person

Miniature pasties £4.50

A selection of miniature Devon cocktail pasties

Hog Roast £8.95
(per head price is for minimum of 100 evening guests)

A free range hog complete with crispy crackling
A selection of freshly baked baps or rolls (white, wholemeal & granary)
Apple sauce
Homemade sage & onion stuffing

Finger Buffet £9.00

A selection of sandwiches
Hand baked crisps

And choose four from

Mini Devonshire pasty
Stilton & broccoli or ham & leek quiche
Local butchers sausage halves
Bouchees filled with chicken curry, pate, or smoked salmon
Sausage rolls
Roasted chicken pieces, plain or in a sticky barbeque sauce
Mini pork pies
Roast potatoes
Crudités & dips

Jacket potatoes £4.50

Buttered & topped with melted cheddar cheese

Cheese platters £7.50

Websters blue stilton
Normandy camembert
Somerset brie
Vintage mature cheddar

A selection of crackers & biscuits
Grapes
Celery
Chutney





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Staffing

A complimentary Events Manager will be on site for the duration of your wedding breakfast, directing all of our staff throughout and being your first point of call for any queries.

All chefs, kitchen staff & porters are included in the food price. Waiting staff are charged separately at a rate of £12 per hour. The number of waiting staff and length of time they will be required depends upon your choice of menu.



Drinks Service

We do not charge any corkage should you wish to provide your own alcohol. . We can provide ice to chill your champagne and white wines down before serving or as part of our hire service we can arrange for refrigeration of your wine and champagne. Waitresses serve your reception drinks on black trays, and will keep table wine and water topped up throughout your meal. We will top up champagne flutes for toasts as necessary. Should you wish one or two waitresses to remain at your wedding into the evening to serve your alcohol, this be arranged at an extra cost. Our waitresses will stay on site – it is not uncommon for us to still be serving in the early hours of the morning!

We offer a range of drinks packages to include your reception drinks, table wine, and champagne for toasts. Please ask if you would like more details on any of our drinks packages



Bar Service

Eat With England are one of the few catering companies to offer a full bar service. Our bars are stocked with a full range of alcoholic and soft drinks. Ciders, real ales, lagers, wines, spirits and mixers are all available. Our prices per drink are similar to those charged in local bars, so your guests are not overcharged for their drinks. We charge a one off fee from £300 to set up and run a bar. This covers applying for the events license (required by law to sell alcohol), hire of the bar, all glassware, and all staffing up to midnight. Our bars stay open as late as you wish, unless the licensing authority states otherwise.

