



Eat With Englands

Master Caterers For All Occasions

E W E

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 and your choice of roast, new or mashed potatoes unless otherwise stated. Prices are based on 100 guests, and may increase for smaller functions.

Meat

Pork loin roasted with wild thyme, lemon & pesto, on a creamy parsley mash	£14.25
Westcountry beef fillet with a gratin of wild field mushrooms	£17.00
Spiced slow cooked lamb shanks in a rosemary and red wine jus	£15.25
Westcountry sirloin steak with a three pepper sauce	£16.50
Braised local lamb steak in a rich rosemary and garlic casserole with roasted root vegetables	£16.00
Ribeye of beef with a watercress parcel & button mushroom sauce	£17.50

Fish

Pan fried salmon with prawns and a dill sauce	£15.00
Poached cod with prawns, and a crab, mussel and seafood sauce	£16.00
Seared encrusted tuna steak with coriander & basil on crushed new potatoes	£15.00
Roasted halibut on spinach and wild mushroom with a sorrel and mushroom sauce	£14.75
Roasted monkfish wrapped in Parma ham with a roasted cherry tomato jus	£15.25



77 Green Close ~ Exmouth ~ EX8 3QB
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info@eatwithenglands.co.uk
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Main Courses Continued...

Game

Roasted venison steak on crushed new potatoes with a roast vegetable puree and game jus £16.00

Shallow fried local pheasant breast on a potato, chive & smoked bacon mash with a Huntsmans sauce £15.50

Poultry

Free range chicken breast filled with a creamy red pesto sauce, wrapped in Italian Parma ham £14.00

Local duck breast on a potato rosti with a forestiere sauce £15.50

Pan fried chicken breast in a creamy white wine and mushroom sauce £13.50

Traditional duck a l'orange £15.00

Vegetarian

Aubergine and nut moussaka with a herb and cheddar crust (v) £13.00

Mushroom stroganoff in a creamy brandy sauce served on a bed of pilau rice (v) £12.50

Baked tomatoes filled with couscous, pine nuts, mixed peppers and sweetcorn, on a bed of roasted vegetables with hummus (v) £12.75

Wild Mushroom, caramelised onion and thyme strudel with a smoked tomato sauce (v) £13.50

Numbers of guests choosing each of your menu choices are required in advance. Eat With England can provide custom made RSVP food slips for you to include with your invitations. Please ask for more details on this service.

Please include your starter and dessert choices with return to: **Eat With England**, 77 Green Close, Exmouth, Devon, EX8 3QB. Please use the reverse of this form to indicate any special dietary requirements.

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Menu options slip for the wedding of
Mr Benjamin Smith To Miss Eve Sainsbury
On 13th June 2009 at Powderham Castle

Starter Options	Dessert Course
Please select one from: <input type="checkbox"/> Smoked Duck salad with a cranberry and fig dressing <input type="checkbox"/> Local Devonshire smoked salmon with chive and spinach mousse and a fresh leaf salad <input type="checkbox"/> Asparagus & Quail's egg salad served with a hollandaise sauce (v)	Please select one from: <input type="checkbox"/> White chocolate & Strawberry Brûlée, served with a summer fruit coulis <input type="checkbox"/> Spiced Apple Tart Tatin served with Devonshire Clotted Cream <input type="checkbox"/> Pavlova with Strawberries and freshly whipped cream
Main course: Spiced slow cooked lamb shanks in a rosemary and red wine jus, served with fresh seasonal vegetables and buttered new potatoes. <input type="checkbox"/> Vegetarian main course required - Aubergine & Nut Moussaka, served with fresh seasonal vegetables and buttered new potatoes.	
NAME (Please print clearly):	

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