

# elaine DAY

## entertaining food



### Wedding Package 2017

#### Menu

Our refreshing modern approach offers a unique twist to the traditional style. Weddings are all about you, your family and your friends, all sharing a special day.

*~ Let the food simply speak for itself ~*

We source all our food from local suppliers paying special attention to providing fresh, seasonal produce.

#### Starters

Devon crab salad served with fresh avocado, tomatoes and basil oil

Fresh Devon Blue cheese, peach or fig salad with crispy pancetta and salted caramel pecans

Cured-Teriyaki salmon served with a pickled cucumber salad

Slow roast tomato and Vulscombe goats cheese galette with rocket and balsamic glaze

Seared fillet of beef carpaccio with horseradish cream and heritage beetroot

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## **Sharing Platters**

These menu ideas may be mixed and matched with the more traditional plated service.

Sharing starters, all served on wooden boards for guests to help themselves, served with homemade focaccia, dipping oil and balsamic

## **Mediterranean Feast**

A selection of Italian cured meats

Olives, chargrilled Mediterranean vegetables

Dukkah (toasted nuts & seeds) and a white bean and rosemary dip

Feta with lemon & toasted fennel seeds

## **Seafood Feast**

Hot kiln salmon & crème fraîche terrine with dill

Potted crab with sherry butter and a hint of chilli

Whole tiger prawns with garlic butter

Locally smoked salmon with red onions & capers

## **Vegetarian Feast**

Roast butternut & garlic hummus with a hint of chilli

Fresh vegetable crudités with sour cream & chive dip

Feta salad with herb marinated olives and char-roasted red peppers

*As an alternative to a starter, we can offer a selection of breads with dipping oil and balsamic, homemade bread sticks, flavoured butters and a selection of olives.*

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### MAINS

Pan-fried fillet of salmon on a bed of slow roast tomato and braised fennel and salsa verde served with warm dill and Dijon mustard new potatoes

Slow cooked belly of pork with thyme, lemon zest and chilli, a local cider and apple jus on a bed of seasonal vegetables and buttered new potatoes

Pan-roasted chicken supreme on a bed of chorizo, smokey tomato and cannellini bean stew, served with a crisp green salad

Sharing platters of slow roast shoulder of Devonshire lamb with rosemary and garlic and a port and red currant jus. Served with sweet potato and sage gratin and fresh seasonal vegetables

Chargrilled fillet of beef served with tomato, black olive and basil compote accompanied with a salad of chargrilled courgette, rocket, Parmesan and hazelnuts served with Dijon, dill and capered dressed potatoes

Confit of duck leg with dauphinoise potatoes a blackberry jus, parsnip crisps and a bowl of seasonal vegetables

### DESSERTS

Warm orange and almond cake served with a candied orange syrup and Devonshire clotted cream

Lemon posset with a raspberry crush and homemade shortbread hearts

Trio of Desserts - shot of lemon posset, chocolate mousse cake, mini pavlova with fresh berries

Eastern pistachio Eton Mess - with toasted almonds, a soft berry compote and a blackberry coulis

Belgian chocolate mousse cake with crème fraiche

Frangipane & pear or plum tart with Devonshire clotted cream

Local ice-cream sundae buffet with a choice of 3 ice-creams served with a selection of toppings from brownies and sweets to toasted nuts or berry compote

A selection of West-Country cheeses, served with wheat & oat wafers and fresh fruits - (this can be served as an extra course @ £4.50pp)

Fresh coffee, tea and infusions served from a side buffet

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## **PRICE GUIDE**

Canapés from £1.45pp+ VAT per choice  
Two-courses from £40.00+ VAT per person

Two-courses with breads & dipping oils from £42.50pp+ VAT  
Three-courses from £46.00pp+ VAT

Prices are based on 100 guests and prices may vary depending if numbers are less or more?

## **Something for the evening**

We can also offer a selection of extras for the evening such as pasties, sausage rolls, posh hot dogs or something else of your choice – from £3.50pp+ VAT

The price quoted above is for a three-course Wedding Breakfast or Two-courses with a choice of three reception canapés.

Due to season, availability and choice, some items may carry a surcharge.

All staffing on the day included.

Our stylish serving dishes and platters for presenting the food are included in the price.

We can work with you and a local supplier if you wish.

**Feel free to contact Elaine on 07850 416908 / [elaine@entertainingfood.com](mailto:elaine@entertainingfood.com) to discuss further**