

# elaine DAY entertaining food

Fine Dining at Worden/Dart Valley/Dartmouth house

Homemade focaccia & French breads with dipping oil

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Carpaccio of venison with celeriac remoulade and rocket

Seared pigeon breast with frisee, pear, candied walnuts and a port and orange dressing

Local scallops with cauliflower puree, spiced cauliflower bhaji and curry oil

Seared squid, chorizo and baby leaves with lemon oil

Devon crab salad with avocado and tomatoes with basil oil

Chargrilled halloumi, mint and orange salad V

Butternut squash and Parmesan tortellini with sage beurre noisette

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Chargrilled fillet of beef, foaming béarnaise, or a sherry vinegar and shallot jus, with rosemary roast potatoes, roast soy-glazed heritage beetroot, and seasonal vegetables

Devonshire loin of lamb, with a rosemary & garlic rub, seared pink, served with a rich redcurrant jus, dauphinoise potatoes and seasonal vegetables.

Pork tenderloin wrapped in pancetta with potato puree, creamy savoy cabbage, parsnip crisps and a cider vinegar and soy butter sauce

Slow-cooked Belly of Pork, served with a warm green vegetable salad, herb infused buttered potatoes drizzled in an apple and cider jus

Pan-roasted breast and confit leg ravioli of guinea fowl, wilted chard, marsala sauce

Moroccan spice crusted monkfish with spiced red lentils, spinach, pickled carrot and coconut sauce

Pan-fried fillet of hake with clams and chorizo, white bean puree and cavolo nero

Local seafood platters to share, (seasonal choices from Lobster, sizzling garlic prawns, hand-dived seared Scallops, Brixham Crab salad (or cracked crab) pan fried Seabass or Mackerel

Rosemary polenta with chargrilled vegetables, Capricorn goat's cheese and tomato coulis V

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Apple and blackberry or cherry pie with Local vanilla ice cream and blackberry or cherry sauce

Chocolate, orange and whisky mousse cake

Sticky toffee & date puddings with salted butterscotch sauce and local vanilla ice-cream (or Devonshire clotted cream)

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

'Banana split': banana and white chocolate pancake, Griottine cherries, chocolate sauce

Lemon tart with crème fraiche and blueberry compote

Almond meringue millefeuille with pistachio crème patissiere and raspberries

Grilled figs with honey and orange parfait and sesame wafers

Interesting west country cheese slate with Godminster organic cheddar, Sharpham Brie Devon Blue, and Vulscombe goats cheese, served with wheat wafers and fresh winter fruits.

(Individual slates or served as an extra course)

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Coffee and petit fours (optional)

**Prices Start from £55.00+vat for three-courses plus staffing and table décor.**

**(Please choose one item from each course plus vegetarian option if required)**