

# elaine DAY entertaining food

## Three-course Dining Menu

Homemade focaccia with dipping oil

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### Plated Starters

Local hand-dived scallops with chorizo crumb and pea puree

Seared baby squid, chorizo and baby leaves with lemon oil

Devon crab salad with avocado, tomatoes and basil oil

Chargrilled halloumi, mint and orange salad ✓

Salt cod fritters with saffron aioli, orange and fennel salad

Tomato tart tatin with buffalo mozzarella and wild garlic pesto ✓

Sweet pea pancakes with hot kiln smoked trout rilette and basil hollandaise

Fillet of beef carpaccio with baby beetroot & rocket salad and horseradish cream

Caramelised shallot and melted Capricorn goat's cheese tart tatin ✓

### Sharing Starters

Light Mediterranean meze starter platter with warm toasted dukka, roast butternut hummus, carrot & cumin salad and hot chorizo & prawns. Served with toasted flatbreads

Italian antipasti starter platters with Parma ham & melon, fennel Milano salami, rocket & aged parmesan salad, tomato & buffalo mozzarella salad with torn basil and aged balsamic

Main course Middle Eastern meze platter with spiced salted squid, king prawns with sumac, coriander lemon & garlic, lamb kofta with a spicy tomato & fennel sauce, filo feta and mint cigars, smoked aubergine salad and Shirazi (tomato) salad

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## **Main Ideas**

Chargrilled fillet of beef with a pepper & rosemary rub, Pommes Anna, seasonal vegetables and a rich red wine jus

Slow-roast pulled Lamb with garlic and rosemary, dauphinoise potatoes, ratatouille, spinach and a red wine jus

Local Lamb rump served pink with a slow-roast tomato and olive compote, served with Saute Potatoes and seasonal vegetables

“Melt in the mouth” belly pork with crispy crackling, apple sauce, sage & apricot stuffing and a rich cider jus

Moroccan spiced monkfish with crispy saffron potatoes and seasonal vegetables

Pan-fried sea trout with salsa verde served with Cornish new potatoes and seasonal greens

“Vongole” clam & crab linguine in a chili and tomato sauce with rocket and flat parsley, served with a seasonal salad.

Fillet of pan-fried hake with clams & chorizo, white bean and tomato stew with Cavolo Nero

## **Sharing Main**

Main course seafood platters with locally caught lobster, lemon aioli, fresh white crab salad, seared scallops or moules with a shallot, thyme & garlic broth, chilli shell-on tiger prawns, served with a samphire, asparagus, tarragon, fine bean, shaved fennel & apple salad with dill and Cornish crushed new potatoes

**Veggie/Vegan options available please advise**

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## Dessert

Hand-made apple and seasonal fruit pie with vanilla custard

Chocolate, orange and whisky mousse cake with candied orange

Lemon tart with crème fraiche ice cream and blueberry compote

Pear Frangipane with toasted almonds and a cinnamon creme fraiche

Tiramisu: tiramisu mousse, amaretto soaked sponge, chocolate ganache, with coffee ice cream

Crème brulee with prunes and armagnac

Eastern Mess with pistachio meringues, orange water crème chantilly soft berries and pomegranate with toasted almonds and a rich blackcurrant coulis

Trio of Desserts - lemon posset with raspberry crush, mini pavlova with berries and rich chocolate fudge brownie

Westcountry cheese board with mostarda, chutney, picked apple and wafers