

# elaine DAY entertaining food

## **Summer Wedding Breakfast Plated starters:**

Ham hock terrine with mostarda and local baby leaves

Smoked duck breast, chargrilled peach, prosciutto, candied hazelnuts and a parmesan dressing

Hand picked Devon crab, brown crab mayonnaise, avocado puree and a chilli & apple jelly

Asian-style gravad-lax, pickled cucumber and radish, wasabi crème fraîche and baby leaves

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

Whipped Ragstone goat's cheese rolled in candied walnuts, textures of beetroot served with rye toast

Summer garden salad, burrata cheese, savoury granola and a lemon dressing

Panzanella made from slow roast and fresh heritage tomatoes, compressed cucumber, pickled red onion, charred peppers, capers, basil oil, ciabatta and a tomato dressing

## **Sharing Platter starters:**

All served on wooden boards.

Served with homemade focaccia, artisan baguette, dipping oil and balsamic.

Choose 4 items from the list below:

A selection of Italian or Spanish cured meats with antipasti and olives

Chicken liver parfait with brandies raisins, cornichon and toasts

Hot kiln salmon and crème fraîche terrine with fresh dill

Potted crab with sherry butter and a hint of chilli

Dukkah (toasted spiced nuts & seeds) with marinated feta in lemon & fennel, served with roast butternut & garlic hummus with a hint of chilli

Chargrilled Mediterranean vegetables and slow-roasted tomatoes with buffalo mozzarella, basil and a balsamic glaze

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### **Mains:**

Slow cooked pork belly, fondant potato, golden beet and apple puree, wilted chard and a cider jus

Pan-roasted rump of Devon lamb with boulangere potatoes, pea puree, peas and broad beans a Madeira jus

Fillet of local beef, béarnaise sauce, pommes anna, green beans and glazed chantenay carrots

Corn-fed chicken breast, potato and bacon cake, sweetcorn puree, charred sweetcorn, asparagus and smoky tomato sauce

Pan-fried fillet of sea bream, tenderstem broccoli, crushed new potatoes and a clam veloute

Salmon fillet with jersey royals, sea greens, confit fennel and salsa verde

Pan-fried fillet of hake with slow roasted tomato, chorizo and cannellini cassoulet

Sharpham Elmhirst, fig & onion tart with shallot puree, spinach and charred baby leeks ✓

Summer vegetable terrine, herby quinoa, black eyed bean, pea & almond salad and a red pepper coulis ✓

### **Sharing mains**

Italian porchetta with fennel, garlic, lemon and thyme, with a cider and apple jus. Served with pistachio & apricot stuffing, rosemary & sea salt roasted potatoes and wilted summer greens

Whole sirloin of beef, smokey slow roast tomato compote, salsa verde dressed cornish potatoes and a crisp green summer salad

Seafood platter: (depending on season) Devon cracked crab, mussels, clams, chilli & garlic prawns, channel squid and monkfish & chorizo skewers. Served with cured lemon mayonnaise buttered cornish new potatoes and a crisp green salad

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**Desserts:**

Trio of Desserts; Passionfruit cheesecake, soft berry pavlova and a lemon posset shot with raspberry crush

Sticky lemon, almond & polenta cake, served with vanilla infused mascarpone, blueberry syrup and fresh blueberries

Bitter chocolate torte, served with salted caramel ice cream, hazelnut brittle and a caramel sauce

Classic Lemon tart with raspberry coulis and crème fraîche

Devonshire ice-cream sundaes with local Salcombe ice-cream

