



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 & your choice of roast, new or mashed potatoes unless otherwise stated.

Meat

Slow roasted belly pork with caramelised apples & a local cider sauce £15.50

Braised local lamb steak in a rich rosemary & garlic casserole with roasted root vegetables £17.00

Westcountry sirloin steak with a three pepper sauce £18.50

A trio of sausages – lamb & mint, venison, pork & apple on a wholegrain mustard mash, with a caramelised red onion jus £15.00

Pork loin roasted with wild thyme, lemon & pesto, on a creamy parsley mash £15.25

Roasted lamb cutlets on a rosemary & potato rosti with lamb & red wine essence £17.50

Pork tenderloin with a trio of mustards on a parsley mash £15.50

Ribeye of beef with a watercress, parsley & button mushroom sauce £17.50

Fish

Seared tuna steak encrusted with coriander & basil on crushed new potatoes £16.00

Roasted halibut on spinach & wild mushroom with a sorrel & mushroom sauce £16.25

Roasted monkfish wrapped in Parma ham with a roasted cherry tomato jus £15.75

Roasted salmon on a dill & chive mash with stir fry vegetables & oriental sauce £15.50

Pan fried Atlantic cod on baby spinach, with a roast garlic mash & a rich seafood sauce £16.00

Salmon wellington with prawns & smoked trout pate, wild field mushrooms & a seafood sauce £16.50





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Main Courses Continued...

Game

Roasted venison steak on crushed new potatoes with a roast vegetable puree & game jus £17.00

Shallow fried local pheasant breast on a potato, chive & smoked bacon mash with a Huntsman's sauce £16.00

Sautéed loin of local venison with a caramelised red onion & port jus £17.00

Poultry

Breast of local duck with Madeira & cranberries, served with smoked bacon & dauphinois potatoes £16.50

Supreme of free range chicken wrapped in prosciutto ham with parsley, lemon & thyme, & rich chicken jus £14.75

Local duck breast on a potato rosti with a forestiere sauce £16.25

Vegetarian

Aubergine & nut moussaka with a herb & cheddar crust (v) £14.00

Mushroom stroganoff in a creamy brandy sauce served on a bed of pilau rice (v) £13.50

Baked tomatoes filled with couscous, pine nuts, mixed peppers & sweetcorn, on a bed of roasted vegetables with hummus (v) £13.75

Wild Mushroom, caramelised onion & thyme strudel with a smoked tomato sauce (v) £14.75

Baked chestnut, shitaki & ginoli mushrooms, with goats cheese, pine nuts & essence of pesto. £14.75

Moroccan slow roasted vegetable tower on a bed of wild rice £13.75

