



Menus for Weddings & Other Celebrations



FOR EXAMPLE ...



Canapés

Mini Yorkshire puddings with roast beef and chilli jam, mozzarella and pesto blinis, prawn puffs

Starters

(served to table) Ham hock salad, sweet onion tart, creamy garlic mushrooms, bread and butter



Mains

Pepper crusted roast sirloin of beef, duck breast with orange and port sauce

Feta and spinach tart, roast salmon on shredded lettuce and beetroot slices, with a thyme and lemon dressing

All served with Dauphinoise & new potatoes and seasonal vegetables



Desserts

(buffet) A mix of cakes, cheesecake, fruit salad, Eton mess ... you choose!



Midnight Munchies

Our famous Farmhouse Kitchen Pasties; beef & potato/vegetarian/sweet onion red pepper and brie, sausage rolls and bacon sandwiches

Wedding & Other Cakes

Delicious and beautifully hand-crafted and decorated cakes to impress at any occasion



The Day After The Night Before

Our barbecue menus are *perfect* for the welcome party or 'day after party'!

ABOUT US ...

We use our own homegrown meat to produce a unique menu as well as sourcing from trusted suppliers in the region to ensure you have the finest quality ingredients for your meal.

DRINKS ...

We work closely with a number of local suppliers who provide delicious wines, gins and real ales. Please contact us for details or see the Weddings page on our website.

PRICES ...

Canapés, a 3-course meal and late-night snack from 46€ per person (minimum 40 guests) excluding drinks. Other groups sizes by arrangement.

Serving staff, travel and accommodation will be quoted separately

Superb package deals available for full catering for 3 days or more





A RELAXED BESPOKE TRULY UNFORGETTABLE FOOD EXPERIENCE ...

At EARL Les Fromentaux we are farmers of Limousin cattle and Texal x Beltax sheep, selling and using our own produce from our farm shop. Catering for weddings/celebrations in France, we bring you home-cooked, wholesome food direct from our farm to your special event. Using our homegrown meat we will produce a delicious menu uniquely for you. We also work with locally trusted and regional suppliers to ensure you have the best quality ingredients for your meal.

We offer personally hand crafted and decorated cakes will impress at any occasion - please take a look at our website for further details.

Your menu is our priority and we will work with you to ensure that all special dietary requirements are catered for and no detail is overlooked. We specialise in looking after you not only for the celebration but in the days before and following it too.

Breakfast and evening meals can be made on site in our location kitchen. BBQ's and more informal dining options are also available.



“ Sue has catered for a number of weddings at our venue this year. One at very short notice! She does a fantastic BBQ menu with meat and produce fresh from her farm. The price for the food she produces is amazing. One of our Bride's said her food was “faultless”. Thank you very much! ”

OTHER MENUS ...

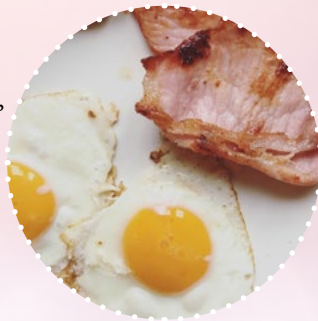
For the next day (available only as an addition to the main event)

Breakfast

Bacon, eggs, sausages, tomatoes, mushrooms, beans, and toast, pastries and jams, cereal, milk, fruit, juices, coffee, tea.

We can also provide avocado, poached eggs etc if required

From 11.50€/person



Barbecue Menus

Beef burgers, pork sausages, lemon and thyme skewers, sweet onion and red-pepper pasties for the veggies. All served in a bread bun with coleslaw mixed salad and roasted potatoes.

or ...

Pulled pork, pulled beef, served in bread buns with coleslaw, roast potatoes, and home-made Barbecue sauce. Large mushrooms with garlic and blue cheese sauce (V). Served with salads and sides

or ...

Sirloin steak, rump steak, slow roasted garlic and rosemary lamb, chicken and ham skewers with a tomato glaze. Feta and filo tart (V). Served with pepper sauce for the steaks, mint sauce for the lamb. Roasted veg as well as potato salad, mixed salads and bread buns.

And for pudding - Potted desserts or a cake table buffet

Barbecue menus from 28.75€-42.50€ per person. Please contact us to discuss your requirements - all special diets catered for.



Contact Us: 0254 253473 / 0684615239 · contact@earllesfromentaux.com

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