



Hog roast
 Wood fired Italian style pizza
 Paella & Tapas
 BBQ's
 Indian & Moroccan fusion
 Wedding receptions & event management
 Corporate events
 Children's parties
 Celebrations
 Or any excuse for a party!



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50p per mile outside a 20 mile radius of Mullercott Cross (over land).
 H&A Catering are fully insured. H&A Catering meet food safety regulations.
 H&A Catering cater for small or large parties, corporate events.



Wedding
 catering



North Devon's
 Bespoke Catering Service



Wedding catering

Please see our other menus for ideas and inspiration as to what H&A Catering can offer for your wedding day.

Starters can be served as sharing plates in the middle of the table, buffet style or plated (dependant on venue) and tailor made to suit your tastes and theme.

Tea, coffee and petit fours can be served to your guests after your wedding breakfast.

Canapés

- Miniature roast beef & horseradish Yorkshire puddings
- Honey glazed miniature sausages, tossed in sesame seeds
- Mozzarella, basil pesto & cherry tomato skewers
- Cajun chicken skewers
- Chicken tikka skewers
- Smoked salmon blinis with cream cheese & dill
- Black olive tapenade crostini's
- Crostini with apple slaw & prosciutto
- Chicken coriander mayonnaise & fresh mango baskets
- Miniature fish cakes with chill dipping sauce
- Marinated sticky pork belly skewers
- Blue cheese tartlets with red onion compote
- Goat cheese tartlets topped with chilli chutney
- Miniature pork pie wedges with apple chutney

Starters (sample menu)

- Baked camembert with fresh thyme & garlic tear & share bread (x 4 guest's minimum)
- Chicken liver pate, baby leaf salad & onion compote
- Thai style king prawn & mango salad
- Brie, fresh baked figs with honey & pine nut salad
- A selection of homemade soup & a roll
- Anti pasti sharing boards (x 4 guest minimum)
- Chicken Caesar salad, homemade croutons

Main Course (sample menu)

- Locally reared roast beef & Yorkshire pudding with roasted new potatoes with rosemary & thyme, honey glazed roasted root vegetables, broccoli & cauliflower cheese, petit poi's & roast beef gravy
- Stuffed field mushroom with ratatouille, cheddar & fresh breadcrumbs (V)
- Pork with a fennel seed & salt & pepper crust, accompanied with herb diced potatoes with fresh herbs, fennel gratin & chantenay carrots roasted with balsamic & olive oil, tossed kale & red wine reduction

- Spinach & ricotta balls, with sage butter (V)
- Summer Roast – Local gammon with a honey glaze & local turkey crown with sage butter cooked on the rotisserie spit. Served with roasted summer vegetables to include roasted peppers, courgette, baby carrots & red onion, roasted new potatoes with rosemary, garlic & thyme, tabbouleh salad & rustic coleslaw

Dessert (sample menu)

- Trio of desserts
- Individual desserts
- Dessert Cart – with a huge selection of desserts for your guest to choose from either in miniatures or single portion size to suite your requirements.

- Bespoke Cheese wedding cakes available
- Evening Catering packages available, to suit your requirements
- Bespoke wedding menus available on request
- Afternoon tea menu available

Create your own package with our bespoke service, tailor made menus to suit your taste, theme & budget. All crockery & cutlery available to hire.