



## **Drop Off Supper Menu For 2 – 7 Guests**

Please order directly with Oak Apple Catering, at least 5 days before arrival to Eaton Manor. All meals come ready prepared to cook or heat through and are accompanied by detailed cooking instructions.

Please email enquiries [@oakapplecatering.co.uk](mailto:oakapplecatering.co.uk) or Call 01694731305 / 07779117802 with your order and property name.

### **Starters**

- Seasonal Soup (Please Enquire) (V) £2.95
- Goats Cheese and Caramelized Red Onion Tartlet with Rocket Salad (V) £3.75
- Salmon Fish Cakes with Red Pepper Mayonnaise and Tomato Salsa £4.00
- Chicken Liver Parfait Served with Ciabatta Toasts and Homemade Chutney £4.50
- Garlic Mushroom and Mascarpone Brochette (V) £3.50
- Melon, Parma Hama and Dolcelatte Skewers £4.95

### **Main Course (Accompanied by Seasonal Vegetables, Potatoes or Rice)**

- Slow Cooked Braised Beef Bourguignon £8.50
- Nottinghamshire Pie (Steak in Grain Mustard & Leeks Topped with Creamed Potatoes & Stilton) £8.00
- Homemade Chicken Tikka Masala £7.25
- Classic Coq au Vin £7.50
- Chicken Leek and Bacon Pie £7.50
- Lamb Tagine with Jeweled Couscous £8.25
- Salmon, Prawn and Butternut Squash Thai Curry £8.25
- Shepherd's Pie £7.50
- Classic Fish Pie £7.75
- Wild Mushroom Stroganoff (V) £7.00
- Vegetable Lasagna (V) £7.00

### **Additional Side Orders (£1.35 per portion)**

- Garlic Bread
- Garden Salad
- Indian Flat Breads

### **Desserts (£3.95 Each)**

- Fruit Crumble and Custard
- Panacotta and Poached Fruits
- Sticky Toffee Pudding and Sticky Toffee Sauce
- Pear Frangipani Tart
- Lemon Posset with Fresh Berries
- Rich Chocolate Pot

Please note there is a minimum order of two courses for two guests for this service