

Fine Dining Delivery – 2021

All meals come ready prepared to cook or heat through and are accompanied by detailed cooking instructions.

Starters

Asparagus and Baby Spinach with Parmesan Shavings (V) (GF)

Smoked Mackerel Pate and Ciabatta Toast (GF Request)

Melon Parma Ham and Dolcelatte Skewers with Balsamic Glaze (GF)

Sesame Halloumi and Courgette Fritters with Honey and Chili Dressing (V)

Beetroot, Shallots and Feta Puff Tartlet (V)

Main Course (all served with seasonal vegetables and potatoes)

Chicken Roulade Stuffed with Brie and Spinach with Prosecco Sauce (GF)

Pan Fried Duck Breast with Orange Sauce (GF)

Pepper Crusted Fillet Steak and Creamy Peppercorn Sauce (GF)

Cod with Chorizo Crumb and Spicy Tomatoes

Mediterranean Stuffed Bell Peppers. (V)

Desserts

Lemon Tart, Fresh Berries and Cream

Sea Salted Chocolate and Pecan Tart

Mango and Passionfruit Mousse (GF)

Strawberry and Cream Cheesecake

Rhubarb and Marzipan Citrus Cake

*Dietary Requirements Key: (GF) Gluten Free, (DF) Dairy Free, (V) Vegetarian,
(Vg) Vegan, (N) Nuts*

*** ALLERGENS *** All food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please advise us upon ordering of any allergies