

Drop off dinner menu

- Classic beef Lasagne - Layers of beef tomato sauce, pasta and parmesan mornay sauce.
- Beef and Ale casserole - Braised beef steak, onions and mushrooms slow cooked with local ale, for a rich flavour
- Shepherds Pie - The classic british recipe of minced lamb cooked with onions and root vegetables in stock and topped with mashed potato
- Lamb Tagine - Slow braised tender pieces of lamb cooked with Moroccan spices and dried apricots, in white wine and lamb stock.
- Chicken and smoked bacon casserole- This classic combination is complimented by leeks and mushrooms.
- Chicken Curry - A traditional curry from southern india combining the spices of the region, cooked with onions and tomatoes finished with a little coconut milk.
- Aromatic pork belly hot pot - Asian flavours were made for belly pork this tasty ensemble incorporates the flavours of fresh ginger, garlic, chilli in addition to soy, star anise and mirin great healing food for those suffering with a winter cold.
- Braised barbecue pork shoulder - Gently braised barbecue sauce for hours so the pork is soft and flavoursome.
- Fish pie - succulent pieces of smoked haddock, cod, salmon and prawns flavoured with fresh herbs topped with potato and a light cheese sauce.
- Salmon en croute - Line caught salmon wrapped in light filo pastry flavoured with sweet ginger, spring onions and red peppers. Accompanied by lemon cous cous, and winter greens.
- Butternut squash Lasagne (v) Roasted butternut squash slices with chilli, oregano and garlic are added to our own tomato sauce and layered with sheets of pasta and parmesan mornay sauce - be assured this is the best vegetarian lasagne you'll every try!

Sides

- Mash potato
- Potato wedges
- Rice
- Mixed greens
- Roasted root vegetables
- Freshly made rosemary focaccia bread
- Herby lemon cous cous
- Fresh leafy salad with tomatoes, cucumber and homemade vinegrette