



APPETITE

CATERING

Winter	Home delivery menu	
Meat	£12 each	Allergens
Honey & mustard glazed ham hock, braised red cabbage		<i>Mustard</i>
Crispy duck leg, Toulouse sausage & Tarbais bean cassoulet		<i>Celery</i>
Braised blade of beef & turnip ragu, thyme dumplings (GF option)		<i>Cereals</i>
Fish	£12 each	
Baked fillet of sea bass “en papillote”, roast fennel & peppers		<i>Fish</i>
Hot smoked Loch Duart salmon fillet, rocket pesto		<i>Fish, nuts</i>
Veg	£9 each	
Lasagne of celeriac, chestnut & Roquefort (V) (Vg option)		<i>Cereals, egg, milk</i>
Wild mushroom & herb polenta, baked baby beetroot (Vg)		<i>[none]</i>
Sides	£3 each	
Steamed soft herb couscous (Vg)		<i>Cereals</i>
Fluffy aromatic basmati rice (Vg)		<i>[none]</i>
Steamed broccoli, soy & garlic (Vg)		<i>Soy</i>
Buttered carrots & herbs (V) (Vg option)		<i>Milk</i>
Creamy mashed potato (V) (Vg option)		<i>Milk</i>
Sautéed potatoes (Vg)		<i>[none]</i>
Dessert	£6 each	
White chocolate & cranberry bread & butter pudding, custard (V)		<i>Cereals, egg, milk</i>
Warm pear & almond frangipane, clotted cream (V) (GF option)		<i>Cereals, egg, milk, nuts</i>
Creamy vanilla & cherry baked rice pudding (V) (Vg option)		<i>Milk</i>

Jan Huckstep

PRIVATE CHEF