



Straight From the Oven *some dishes can be made dairy-free or gluten-free*

British Beef

Per portion (minimum 8 portions)

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| Slow braised beef in red wine – with vegetables, onion & rosemary in a rich gravy DF | £9.00 |
| Cottage pie – minced beef with onions & carrots with a creamy mash top | £8.00 |
| Beef bourguignon – tender beef cooked in red wine with lardons (optional), mushrooms & onion DF | £9.00 |
| Lasagne – in a rich red wine & tomato layered with pasta & béchamel sauce | £8.00 |
| Spicy beef curry – with coconut milk, lime leaf, lemongrass, ginger & chilli DF | £9.00 |

British Lamb

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| Lamb shanks – cooked in red wine DF | £12.00 |
| Spiced slow cook lamb – with prunes, chilli & coriander DF | £10.00 |
| Lamb tagine – with apricots, carrots, prunes & coriander DF | £10.00 |
| Shepherd's pie – minced lamb, onion, carrots & herbs with a creamy mash top GF | £9.00 |
| Lamb stew – with pearl barley, seasonal veggies & bacon DF | £10.00 |
| Lamb rogan josh – a classic curry with cinnamon, mixed spices & yoghurt DF | £10.00 |
| Lamb moussaka – aubergine, potato, cinnamon, mozzarella & fresh parsley with béchamel sauce | £9.00 |
| Malaysian lamb curry – with potato, coconut & spices | £10.00 |

Fish

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| Smoked haddock or salmon – in a leek & cream sauce with a parsley crust | £11.00 |
| Keralan fish curry – cod & salmon with spinach in a coconut milk sauce DF | £9.50 |
| Creamy smoked fish pie – smoked haddock, cod & salmon with leeks & spinach in a white wine sauce | £8.50 |

Shellfish

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| King prawn Massaman curry – with potatoes & peanuts DF | £10.50 |
| Thai green king prawn curry – with lemongrass, lime leaf, coriander, green beans, aubergine, cherry tomatoes & coconut milk DF | £10.50 |

+ VAT



Free Range Chicken

Per portion (minimum 8 portions)

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| Chicken korma – a mild creamy curry | £8.25 |
| Thai green chicken curry – with lemongrass, lime leaf, coriander, green beans, aubergine, cherry tomatoes & coconut milk DF | £8.25 |
| Chicken bhuna, balti, tikka massala | £8.25 |
| Moroccan tagine of chicken – apricots & almonds DF | £8.25 |
| Coq-au-vin – chicken, pancetta (optional), carrots, potatoes, red wine & thyme DF | £8.75 |
| One pot chicken – with lentils, chickpeas & herbs DF | £8.75 |

Vegetarian Dishes

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| Roasted vegetable lasagne – mozzarella cheese, layered with fresh pasta & béchamel sauce, peppers, courgettes, tomatoes & red onion V | £7.15 |
| Cauliflower & broccoli cheese bake – mozzarella & mild cheddar cheese V | £7.15 |
| Stuffed peppers – herbs, lentils & grilled halloumi or couscous with feta V GF | £7.50 |
| Veggie moussaka – grilled aubergine, peppers & courgettes in a light cinnamon sauce topped with béchamel sauce V | £7.50 |

Vegan Dishes

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| Stuffed pepper – with chickpea & lentils stew VG | £7.15 |
| Roast butternut squash, kale & spinach lasagne VG | £7.15 |
| Shepherd's pie topped with celeriac mash VG | £7.15 |
| Moussaka – grilled aubergine, peppers & courgettes in a light cinnamon sauce topped with béchamel sauce VG | £7.50 |
| Smoky chilli – spiced mushrooms, lentils & kidney beans | £7.15 |
| Moroccan vegetable stew – pumpkin, apricots, courgettes & chickpeas with cinnamon, ginger & cumin V DF | £7.50 |
| Thai green veggie curry – green beans, aubergine, tomato & coriander lemon grass V DF | £7.50 |

Food Allergies – Please let us know upon placing your order.

+ VAT