



The Classics Dinner Menu £14 per person

A selection of our most popular mains that can be reheated at your house & easily served.

Min 8 people per dish.

Served with green salad & Mediterranean bread selection

Choose one main below:

MEAT AND FISH

Coq au vin G
 Thai Green Chicken Curry C
 Chicken Chasseur Ce
 Lemon & olive chicken tagine
 Moroccan lamb tagine
 Beef & wild mushroom stew Su.Ce
 Sardinian pork casserole Su.Ce
 Duck confit & wild mushroom sauce M
 Beef Bourguignon Su.Ce
 Prawn, Chickpea & Chorizo Casserole C.Su
 Grilled cod with paprika butter M

VEGETARIAN & VEGAN

Blue cheese & balsamic portobello
 mushroom with pine nuts M.N.V.Su
 Spiced Vegetable curry Vg
 Thai green vegetable curry Vg
 Lemon olive vegetable tagine Vg
 Chickpea & vegetable casserole Su.Vg

Choose from one side below:

New potatoes Vg
 Buttered basmati rice M.V
 Couscous with shaved almonds,
 apricots & coriander G.N.Vg

Casserole Dish Menu £12 per person

A selection of our most popular traybakes that can be reheated at your house & easily served.

Min 8 people per dish.

Served with side of seasonal greens & Mediterranean bread selection

Italian beef ragu lasagna G.M
 Creamy spinach & ricotta lasagne G.M
 Moussaka | lamb, aubergine & potato casserole
 Aubergine parmigiana M.V

Allergens

G gluten • M milk • E egg • C crustaceans • N nuts • F fish • Su sulphites • Se sesame
 Mu mustard • Lu lupins • S soybeans • Ce celery • P peanuts • Mo molluscs • V vegetarian • Vg vegan

The above symbols are used to denote that a dish contains the allergen as an ingredient. It is not possible to guarantee that our busy kitchens are completely free of allergens. There is a small risk of cross-contamination of products that are deep-fried. Fish dishes may contain bones.