

## Rest, recover and restore The New Family Menu

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### Hearty roasts

**These classic roasts will leave you with left-overs for lunches**

*Prepared and cooked in your home. To serve two.*

£22.50

Roast chicken with soft roasted Mediterranean herbed vegetables,  
lemon roasted potatoes and tarragon cream

Roast chicken with garlic roast potatoes,  
piquant sauce vierge and pea green salad.

Cider and tarragon pot-roasted chicken & vegetables  
with smashed potatoes

Pork shoulder slow-roasted on apples, leeks and onions and cider,  
served with jacket potatoes, garlic and grain-mustard butter  
and red cabbage & carrot slaw

*(Note; This will be started at my home, then bought to and finished at yours)*

Aromatic slow braised lamb  
with herbed couscous

*(Note; This will be started at my home, then bought to and finished at yours)*

Greek roast leg of lamb with spinach and mint rice

## Delicious fish

*Prepared in your home. To serve two.*

*£15.50*

### Smoked haddock gratin.

Smoked haddock and ham folded into creamy sauce,  
under a crispy sliced potato crust.

Served with minted peas

*(Note; This will be started at my home, then bought to and finished at yours)*

### Smoked mackerel kedgerree.

The aromatic classic, with lightly spiced rice, peas, tomatoes  
soft-boiled eggs and flaked peppered mackerel.

### Smoked mackerel and leek hash with poached eggs

Soft leeks, potatoes and smoked mackerel fillets in a crispy hash,  
topped with soft poached eggs

### Classic Fish Pie

Cod, smoked haddock and chunky prawns in silky parsley sauce,  
topped with fluffy mashed potatoes

*(Note; This will be started at my home, then bought to and finished at yours)*

### Salmon with tomatoes and fragrant peas

Gently baked salmon fillets with roasted vine tomatoes,  
pea and basil puree and saffron orzo

### Smoked salmon and courgette tart

Zesty smoked salmon, courgette and marscapone puff pastry tart  
served with herb-roasted tomatoes, green salad  
and Maille Dijon Originale vinaigrette

## Stews & casseroles

**Two meals for two; one for now, and one for your freezer**  
*Cooked in advance, and bought to you in sustainable containers*  
£22.50

### Smokey bean stew with jalapeno and cheese dumplings

Butternut squash, black beans and kidney beans slow-cooked in smoky tomato & chipotle sauce, topped with cheddar and green chilli herbed dumplings.

### Warming chicken with rice and aubergine

Tender chicken thighs baked on top of rich aromatic rice and soft aubergines. Served with crisp green salad and Maille Dijon Originale vinaigrette

### Simple English chicken casserole with roasted baby potatoes

Classic English flavours of corn-fed chicken layered on a base of onions, celery, carrots, thyme and bacon, and wrapped in a rich gravy. Served with broccoli and roasted baby potatoes

### Classic French pork and prune casserole

Meltingly soft pork shoulder slow roasted with white wine and prunes. Served with creamy mashed potatoes & savoy cabbage

### Uncle David's Winter Warmer Beef Casserole

A family favourite. Rich, zesty and piquant beef casserole, served with parsnip bake and cavolo nero

### Aromatic campfire chilli with rice and roasted peppers

Richly flavoured, slow roasted and warmly spiced shredded beef brisket chilli, served with charred roasted peppers and rice

### Slow cooked caraway beef and beetroot stew

Caraway and dill infused beef and beetroot stew, served with buttered tagliatelle

Lamb shoulder puttanesca

Lamb shoulder slow cooked with in an unctuous Mediterranean sauce with tomato and black olives, served with orzo and kale

The cosiest lasagne

Reassuring layers of rich Bolognese ragu, soft bechamel and toothsome pasta, topped with Gruyere and parmesan

Classic Shepherd's Pie

Uncomplicated rich lamb base topped with smooth and then crisped mashed potatoes.  
Served with minted peas.

**Curries**

*To serve two.*

*Cooked in advance, and bought to you in sustainable containers*

**£15.50**

Palak paneer

Golden fried paneer folded through aromatic spinach.  
Served with nigella seeded flat breads and coriander tomato salad

Spinach, cashew, black pepper and paneer curry

Earthy and warming cashew butter and spinach curry topped with golden fried paneer and served with fragrant basmati rice.

Lamb biryani

Richly warming aromatic yoghurt-marinated lamb, flavoured with crispy shallots, garlic, ginger and baked within fluffy saffron rice

Fresh coriander chicken

Tender chicken thighs lightly marinated in zesty coriander and green chilli served with nutty brown rice.

## Soups

**Two meals for two; one for now, and one for your freezer**  
*Cooked in advance, and bought to you in sustainable containers*  
£10

### Duncan's Mighty Pasta Soup

Italian flavours of pancetta and parmesan build on a soffritto base for this rib-sticking tomato , herb and spaghetti soup: my son Duncan's favourite

### Smoky potato and corn chowder

Creamy, hearty, potato and corn soup,  
with a warming smoked paprika kick

### Cauliflower cheese soup

Soft and earthy roasted cauliflower soup with cheddar and stilton for richness and piquancy. Topped with toasted pumpkin seeds and herbed sourdough croutons.

### Turmeric chicken laksa with rice noodles

Lightly fragrant butternut squash soup, enriched with ginger and turmeric and topped with honey and sesame chicken

## Simple lunches and suppers

*To serve two.*

*Prepared and cooked in your home*

*£12.50*

Simple fresh tomato sauce served with penne,  
black olives and parmesan

Mushrooms, spinach and a soft-poached egg  
on sourdough toast

Gnocchi pepperonata, baked with mozzarella

Cheese and onion pie with pickled radish salad

Homemade watercress and pea pesto with  
garlic baked tomatoes

Za'atar roasted beetroot with  
Middle Eastern spiced yoghurt and chickpeas  
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Melting aubergine caponata with  
sourdough and salad  
*(Note; This will be started at my home, then bought to and finished at yours)*

Sweet potato, corn and black bean enchiladas with  
guacamole and sour cream  
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Cauliflower, kale and macaroni cheese

Chorizo, butter bean and pepper fry with  
herbed couscous

Warming tomato and pepper shakshuka  
and sourdough

Caramelised onion, thyme and goats cheese frittata with  
fine bean and hazelnut salad

Roasted ratatouille with herbed couscous and  
aromatic yoghurt dressing  
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Butternut squash, red onion, feta and  
watercress salad with toasted seeds

Indian spiced chickpea salad with  
cumin and cucumber raita

Sausage and fennel filled conchiglione,  
baked with mozzarella and served with green salad and  
Maille Dijon Originale Mustard vinaigrette  
*(Note; This will be started at my home, then bought to and finished at yours)*

Mums 'best delicious' bacon and mushroom pasta,  
with , green peppers, pesto, crème fraiche and linguine

**Sweet treats**

*Cooked in advance, and bought to you in sustainable containers*

*Each whole cake, can be sliced into 12 servings (or more)*

*£18*

Courgette and pistachio cake

Beetroot, ginger and chocolate brownies

Maple and parsnip cake

Spiced muscovado cake

Warming honey cake

Cappuccino cake

Lemon and elderflower cake

Chocolate orange cake

Chocolate and peanut butter cookies

White chocolate and cardamom cookies