

Home delivery reheat options weekly menu winter 2021/22. Minimum four people. Two courses are 25 euros; three courses 30 euros. Children's menu 12 euros inc. child's dessert. 10% discount on groups of eight people. Contact +33 (0)787 551345/email j.jenkins.chef@gmail.com

<p style="text-align: center;">Monday</p> <p style="text-align: center;">Starter</p> <p>Roasted red pepper & tomato soup with mascarpone cheese (v)</p> <p style="text-align: center;">Main course</p> <p>Slow cooked beef Bourguignon, creamy mashed potatoes, tenderstem broccoli Leek and mushroom pasta bake (v)</p> <p style="text-align: center;">Dessert</p> <p>Apple tart tatin</p>	<p style="text-align: center;">Tuesday</p> <p style="text-align: center;">Starter</p> <p>Red onion & goats cheese tart, mixed leaf salad (v)</p> <p style="text-align: center;">Main course</p> <p>Coq au Vin with new potatoes & mixed vegetables Mediterranean roasted vegetable salad with feta & pesto (v)</p> <p style="text-align: center;">Dessert</p> <p>Rich chocolate pots with berries</p>	<p style="text-align: center;">Wednesday</p> <p style="text-align: center;">Starter</p> <p>Spiced butternut squash & sweet potato soup (v)</p> <p style="text-align: center;">Main course</p> <p>Thai green chicken & vegetable curry with sticky rice Thai green sweet potato and chickpea curry (v)</p> <p style="text-align: center;">Dessert</p> <p>Lemon & lime panna cotta</p>	<p style="text-align: center;">Thursday</p> <p style="text-align: center;">Starter</p> <p>Mixed tomato, basil & fresh Italian Mozzarella salad</p> <p style="text-align: center;">Main course</p> <p>Beef lasagne, potato wedges & mixed leaf salad Spinach and ricotta cannelloni with tomato sauce (v)</p> <p style="text-align: center;">Dessert</p> <p>Tiramisu</p>
<p style="text-align: center;">Friday</p> <p style="text-align: center;">Starter</p> <p>Thai prawn quinoa style salad with ginger & lime dressing (served with or without prawns)</p> <p style="text-align: center;">Main course</p> <p>Baked Fillet of Salmon or chicken breast with stir-fried vegetables & noodles Veggie stir-fry with sweet chilli & noodles (v)</p> <p style="text-align: center;">Dessert</p> <p>Goosey chocolate Brownie & Chantilly cream</p>	<p style="text-align: center;">Saturday</p> <p style="text-align: center;">Starter</p> <p>Pear, walnut & goats cheese salad, honey & lavender dressing</p> <p style="text-align: center;">Main</p> <p>Confit leg of duck with braised lentils & roasted carrots Vegetarian tartiflette (v)</p> <p style="text-align: center;">Dessert</p> <p>Lemon tart with berry compote</p>	<p style="text-align: center;">Sunday</p> <p style="text-align: center;">Starter</p> <p>White onion soup with truffle oil croutons</p> <p style="text-align: center;">Main</p> <p>Roasted honey & mustard glazed loin of pork, roast potatoes, mixed veg & gravy Leek, walnut and goat's cheese tartelette (v)</p> <p style="text-align: center;">Dessert</p> <p>Apple & berry crumble with crème Anglaise</p>	<p style="text-align: center;">Children's Menu Mains</p> <p>Chicken and vegetable stir fry with noodles Salmon fillet with potatoes and vegetables Macaroni cheese, green salad, cucumber and carrot batons Sausage, mash, peas, sweetcorn and gravy Spaghetti meatballs Breaded chicken strips, potato wedges, peas and sweetcorn Roast loin of pork, roasted potatoes and mixed vegetables</p>