

## **FARM CATERERS Ready Prepared Meals Menu**

For enquiries please email or phone me.

Rebecca Croot at [rascroot@yahoo.co.uk](mailto:rascroot@yahoo.co.uk) or phone 0778 2413026.

We cater for those special occasions, birthdays, wedding anniversaries or a family gathering....Menus can be fixed to any price. Some menu ideas are listed here, but please do ask for further ideas and we are happy to discuss any menu you might have in mind. We can provide meals for those with special dietary requirements. Gluten free and non-dairy presents no problem.

### **We offer two types of service:**

**Our fully catered Kitchen Fairy Service**  
(please see the Fully Catered Menu for details)

**Or**

### **Set price meals ready prepared for you to heat up & serve**

Don't spend too much time in the kitchen, let somebody else cook for you. Book a pre-cooked meal to be delivered to Gray Manes that you simply have to reheat and serve, all at a time that suits you and your guests. All food arrives in oven to tableware – not a tin foil dish in sight! Everything comes with full instructions.

### **SET PRICE MEALS READY PREPARED FOR YOU TO HEAT AND SERVE**

These meals are priced for portions that will serve 4 adults. They can be increased to serve more, but cooking 10 separate meals for 10 people isn't practical for you or me!

#### **STARTERS A £20.00**

Smoked mackerel pate

Cream of broccoli and Stilton soup (or any other soup)

Bruschetta

All supplied with crusty bread and English butter

**STARTERS B £28.00**

Leek and Pancetta mini tartlets (other fillings available)

Chicken liver pate with green peppercorns

Potted Stilton

All supplied with crusty bread and English butter

**STARTERS C £32.00**

Smoked salmon pate

Filo pastry bites with pine nuts, feta and spinach

Marinated mushrooms with red wine and bacon

All supplied with crusty bread and English butter

**MAIN COURSE A £36.00**

Cottage Pie with carrots and peas

Lasagne (beef or vegetable) with salad and garlic bread

Fisherman's Pie with peas and sweetcorn

**MAIN COURSE B £40.00**

Seafood pancakes with baked tomatoes and green salad

Somerset pork and apple casserole with cauliflower cheese and potatoes

Steak and kidney pie with cauliflower cheese and potatoes

Chicken cacciatore with roast tomatoes, peppers and olives

**MAIN COURSE C £48.00**

Game casserole with Dauphinoise potatoes, carrot batons and peas

Rolled plaice fillets with smoked salmon, lemon and rosemary roast potatoes, sweetcorn and peas

Masterton beef with roast potatoes, carrot batons and broccoli (Beef  
casserole with black treacle & orange)

Lamb fillet roast with a fresh herb marinade, courgette and tomato bake,  
carrot batons and new potatoes

**PUDDINGS A £18.00**

Chocolate mousse

Lemon surprise pudding

Bread and butter pudding

Apple crumble

All served with pouring cream

**PUDDINGS B £22.00**

French style apple tart

Chocolate roulade

Lemon and almond tart

Strawberry cheesecake on a chocolate base

All served with pouring cream

**PUDDINGS C £28.00**

Chocolate truffle torte

Individual crème caramel with fresh or red fruits

Panatonne bread and butter pudding

Tarte tatin

All puddings served with pouring cream.

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