

## HOME CATERING

### Soups

Cream of Watercress Soup  
French Onion Soup  
Minted Pea & Leek Soup  
Roasted Sweet Potato & Cherry Tomato Soup  
Roasted Tomato Soup with Fresh Basil  
Thai Lettuce & Pea Soup

### Starters

Double Baked Mature Cheddar Soufflé  
Peat Smoked Salmon  
Peat Smoked Scallops  
Red Onion Tart with Goat's Cheese  
Smoked Salmon Pâté  
Wild Mushroom Risotto

### Sides - Potatoes, Rice & Couscous

Gratin Dauphinoise  
Herbed Rice or Couscous  
Jewelled Couscous  
Mashed Potato  
Roast New Potatoes with rosemary & sea salt  
Traditional Roast Potatoes

### Sides - Vegetables

Prepared Seasonal Vegetables  
Roast Mediterranean Vegetables  
Roast Root Vegetables

### Special Dishes

**Beef Wellington**  
with a rich red wine sauce  
**Chicken in Pancetta**  
filled with a pork & pistachio nut stuffing, served with a marsala wine gravy  
**Coq au Riesling**  
in a white wine & cream sauce  
**Duck Breast**  
pan-fried with a green peppercorn sauce  
**Duck Leg Confit**  
with parmentiers potatoes & a cherry sauce with port  
**Herb Crusted Fillet of Beef**  
sealed, ready to roast  
**Leg of Padbury Lamb**  
stuffed with pine nuts & raisins  
**Salmon en Croûte**

### Vegetarian Special Dishes

**Individual Mushroom & Brie Wellington**  
with a port wine sauce  
**Individual Savoury Strudel**  
with butternut squash, shitake mushrooms, ricotta & a port wine sauce

### Baked Dishes

Beef Lasagne  
Cherry Tomato, Fennel & Crumble Gratin  
Chicken & Broccoli Pasta Bake  
Chicken & Leek Pie  
topped with mashed potato  
Lamb Moussaka  
Luxury Fish Pie  
topped with mashed potato  
Macaroni Cheese  
Melanzane alla Parmigiana  
a much loved vegetarian dish with layers of baked tomato, aubergine & mozzarella  
Butternut Squash and Mushroom Lasagne  
Savoury Vegetable Crumble  
seasonal vegetables & butter beans with a cheese & breadcrumb topping  
Shepherd's Pie or Cottage Pie (*the best in Thame*)  
Vegetarian Cottage Pie  
with seasonal vegetables & lentils

### Main Dishes

Beef Bourguignon  
Beef Stroganoff  
with mushrooms, cream & paprika  
Carne Con Chile  
tender chuck steak, slowly cooked with beans and Mexican spices ...*the real thing*  
Chicken Dijon  
tender pieces of chicken cooked with white wine, cream & Dijon mustard  
Lamb Rogan Josh Gosht  
Moroccan Lamb, Chicken or Vegetable Tagine  
Pork with Prunes  
in a white wine and mustard sauce  
Spanish Chicken  
with chorizo and green peppers  
Spinach, Coconut & Lentil Dhal  
Thai Green Chicken Curry  
Thai Sweet Potato & Aubergine Curry  
Tuscan Lamb  
with red & yellow peppers and olives  
Wild Mushroom Stroganoff

### Desserts

Baked Cheesecake (serves 16)  
Chocolate Mousse  
Chocolate Cheesecake (serves 12)  
French Apple Tart (serves 12)  
Fresh Fruit Pavlova (serves 8)  
Fresh Fruit Salad  
Lemon Ricotta Cheesecake (serves 6 or 12)  
Seasonal Fruit Crumble  
Sherry Trifle  
Strawberry Eton Mess  
Tarte au Citron (serves 12)  
Tiramisu

### Artisan English Cheese

Create the perfect cheeseboard, with award-winning, artisan English Cheese. *Please ask in store for details.*