

READY MEAL MENU

Baked Dishes

Beef Lasagne

Slow cooked beef ragu, layered with sheets of egg pasta and creamy béchamel sauce topped with parmesan cheese.

Butternut Squash & Mushroom Lasagne

Chunks of roast butternut squash combined with mushrooms, cherry tomatoes, capers and garlic, layered with sheets of egg pasta and creamy béchamel sauce and topped with parmesan cheese.

Chicken & Leek Pie

Chunks of British free range chicken breast, and sliced leeks, cooked in white wine and finished with cream and tarragon, topped with buttery mashed potato.

Cherry Tomato, Fennel & Crumble Gratin

Sliced fennel, cream and thyme, topped with roast cherry tomatoes and a cheesy crumble.

Cottage Pie

Minced beef cooked slowly with carrots and red wine, topped with buttery mashed potato.

Lamb Moussaka

Minced lamb cooked slowly with red wine, oregano and cinnamon, layered with slices of aubergine and potato, topped with creamy béchamel sauce and parmesan cheese.

Luxury Fish Pie

Chunks of salmon and smoked haddock, combined with king prawns, capers and dill in a delicious white wine and cream sauce, topped with buttery mashed potatoes.

Macaroni Cheese

Penne Rigate pasta with a rich cheese sauce made with Montgomery's Cheddar. Real comfort food.

Melanzane alla Parmigiana

Grilled aubergine slices layered with tomato, mozzarella and parmesan cheese.

Roast Mediterranean Vegetable Lasagne

Roast, diced Mediterranean vegetables, layered with sheets of egg pasta and béchamel sauce, topped with parmesan cheese.

Savoury Vegetable Crumble

Diced mixed vegetables and butter beans cooked with tomatoes and topped with breadcrumbs and cheddar cheese.

Shepherd's Pie

Minced lamb cooked slowly with carrots and red wine, topped with buttery mashed potato.

Vegetarian Cottage Pie

Mixed vegetables and lentils cooked with red wine and tomato, topped with buttery mashed potato.

Main Dishes

Beef Bourguignon

Chunks of beef cooked slowly in red wine with button mushrooms, caramelised shallots and bacon.

Beef Rendang

Our Rendang hails from Malaysia. Hot and spicy, diced chuck steak is cooked slowly in coconut milk and flavoured with Kaffir Lime leaves.

Beef Stroganoff

Strips of rump steak, cooked with onions, button mushrooms, cream, paprika and brandy.

Carne con Chile

Diced chuck steak slowly cooked with caramelised peppers and chillies, red kidney beans and Mexican Spices. The real thing!

Chilli con Carne

The Tex-Mex version with minced beef, chillies and red kidney beans.

Chicken Dijon

Tender chunks of British free range chicken breast cooked with white wine, Dijon mustard and cream.

Lamb Rogan Josh Gosht

Tender pieces of lamb cooked with onion, ginger, garlic and medium spices to produce a truly stunning curry.

Moroccan Chicken Tagine

Diced chicken breast cooked with Moroccan spices, preserved lemon and olives

Moroccan Lamb Tagine

Diced leg of lamb, cooked slowly with Moroccan spices, apricots and almonds.

Moroccan Vegetable Tagine

Root vegetables cooked with Moroccan spices, preserved lemons and olives.

Pork with Prunes, Mustard & White Wine

Diced pork fillet, cooked with white wine, cream, Dijon mustard and prunes.

Spanish Chicken

Diced chicken breast, cooked with sherry vinegar, smoked paprika, chorizo and peppers.

Spinach, Coconut & Lentil Dhal

A creamy red lentil dhal, made with coconut milk, tomato and spinach.

Thai Green Chicken Curry

Our homemade green curry paste makes this Thai favourite truly superb.

Thai Red Chicken Curry

Our Homemade red curry paste, with coconut milk, diced chicken breast and red peppers.

Thai Mussaman Beef Curry

Slow cooked chunks of beef with our homemade Mussaman paste, coconut milk, potatoes and peanuts.

Thai Aubergine and Sweet Potato Curry

Chunks of sweet potato and aubergine in a beautifully balanced creamy curry sauce.

Tuscan Lamb

Diced leg of lamb cooked slowly with red wine, peppers and olives.

Wild Mushroom Stroganoff

A mix of mushrooms cooked with onions, paprika, cream and brandy.