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Starters

- Ham hock terrine, served with salad leaves dressed with mustard vinaigrette 
- Red wine, red onion and goat's cheese tarts, salad leaves with toasted walnut dressing      
- Crab gratin with parmesan crumb     
- Baked fresh figs with blue cheese wrapped in prosciutto with orange and walnut salad   
- Tian of aromatic duck confit on an oriental slaw with soy, ginger and honey dressing   
- Pea and slow cooked ham tarts, served with salad leaves with wholegrain mustard dressing    
- Smoked mackerel, lemon and herb pâté with wholemeal toast  
- Fresh and smoked salmon rillette with crusty bread   
- Cheesy bacon and mushroom pots with a toasted bread crumb topping  
- Baked brown sugar chicken wings with a creamy roasted red pepper dipping sauce 
- Broccoli and Suffolk Blue cheese soup  
- Crispy prosciutto, pea and mozzarella salad with mint vinaigrette 
- Smoked haddock Florentine pots served with crusty bread   
- Spanakopita strudels with a garlicky tomato sauce   
- Tian of crab with guacamole, salsa and crème fraîche with pitta toast triangle:   

Mains








































- Beef Bourguignon – a warming casserole with beef, onions, mushrooms and bacon   
- Roasted salmon with pistachio pesto crust   
- Braised chicken with caramelised onions and mushrooms and Gruyère cheese  
- Braised scrumpy beef with parsley and horseradish dumplings  
- Sicilian pork tenderloin – flavoured with fennel seeds, chilli and lemon
- Pan fried duck breasts with red wine jus  
- Sticky pork chops flavoured with honey, chilli and soy sauce
- Smoked haddock and spinach fish cakes with lemony dressed salad leaves     
- Moroccan roast lamb 
- Roasted rosemary pork loin with caramelised apple 
- Roasted cod with chorizo crumble with roasted red pepper sauce  
- Venison meatballs in rosemary and red wine ragù   
- Pot roast duck with Marsala, bacon and mushrooms  
- Linguine alle vongole – clams with linguine, garlic, parsley and white wine    

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Sides

- Garlicky green beans 
- Parsnip and potato dauphinoise 
- Roasted garlic mashed potatoes 
- Jewelled couscous 
- Winter root mash with buttery crumbs   
- Carrots with orange and parsley butter 
- Potato dauphinoise 
- Baked mashed potato 
- Celeriac gratin with parmesan 
- Roasted winter vegetables with honey and balsamic vinegar
- Roasted summer vegetables with lemon and olive oil
- Buttered curly kale 
- Spring onion champ 
- Roasted new potatoes
- Yorkshire pudding   
- Braised peas with spring onions and chives 

Desserts

- Lemon & limoncello mousse with Amaretti biscuits  
- Panna cotta with lime and mango puree 
- Sticky toffee pudding   
- Banoffee pie     
- Dark chocolate tart with orangey crème fraiche   
- Individual pavlovas with seasonal fruit  
- Mixed berry cobbler   
- Vanilla latte chocolate cups served with chocolate biscuit   
- Lemon and lime meringue pie   
- Pecan pie    
- Baked nutmeg custard with boozy sultanas  
- Frozen banana and praline parfait   
- Chocolate profiteroles   
- Treacle tart   
- Chocolate, salted caramel and hazelnut pavlova with mascarpone cream   

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- Lemon posset with blueberry compote 
- Chocolate and ginger cheese cake   
- Brown sugar pavlovas served with plums in spiced red wine sauce   
- Pear and frangipane tart with warm chocolate sauce   
- Lemon chiffon pavlova  
- Selection of cheese and crackers  

Delivery

Dishes will be prepped at our premises and cooking completed at your home. We usually arrive at least one hour before serving time, sometimes earlier dependent on menu choices.

Delivery Costs from Earsham

0 – 5 miles	Free
5 – 10 miles	£5.00
10 – 15 miles	£10.00
15 miles +	Price on request

Food Allergy/Intolerance Key:

