



# GOURMET READY MEALS

**Our Gourmet Ready Meals are made using our own tried and tested recipes,  
our meat is sourced from our local butcher, Tunley Farm  
and everything is homemade, free of additives and stabilisers.**

We endeavour to offer a variety of meats and vegetarian options.

We provide all cooking instructions and suggestions for accompaniments.

Please call, email or message via social media to discuss your needs and to order

If you have specific requirements not listed here please speak to us.

## **Lamb Moussaka £5 per head**

A traditional Greek Moussaka with layers of Lamb,  
Aubergine, Potatoes and Feta overtones of Cinnamon.

## **Mushroom and Walnut Moussaka (v) £5 per head**

A Vegetarian take on the Greek classic replacing the Lamb  
with a duxelles of slow cooked Mushrooms and Walnuts.

## **Beef Bourguignon £5 per head**

Classic French hearty Red Wine, Beef and Shallot Stew

## **Shepherd's Pie £5 per head**

Lamb mince with Carrots, Celery and  
Red Wine topped with light and fluffy Mash, Cheese and Leeks.

## **Luxury Shepherd's Pie £6.50 per head**

Slow Cooked Shoulder of Lamb with Carrots, Celery and  
Red Wine topped with light and fluffy Mash, Cheese and Leeks.

## **Lasagne £5 per head**

Similar to the meatballs this Pasta dish has a Pork and Beef mix  
but also includes Smoked Streaky Bacon giving it extra depth  
and complimented by our Cheese Béchamel Sauce.

## **Vegetarian Lasagne (v) £5 per head**

Like our Meat version the lasagne features the Cheese Béchamel Sauce  
layered between sheets of pasta and a Roasted Mediterranean Vegetable mix.



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## **Slow Cooked Steak Chilli £5 per head**

Classic Mexican Chilli made with real Steak slow cooked for 12 hours

## **Veggie Bean Chilli (v) £5 per head**

A full flavoured Vegetarian take on the Classic Chilli

## **Fish Pie £6 per head**

Salmon, Smoked Haddock and White fish (cod, pollock or coley depending availability) in a creamy parsley sauce topped with mash, cheese and a breadcrumb crust.

## **Beef Madras £5 per head**

Chuck Steak slow cooked with Madras Spices, Tomatoes, Chilli, Onions and Ginger.

## **Chicken Dopiazza £5 per head**

Chicken thigh pieces cooked through with a mix of dried and fresh spices, herd and fresh tomatoes.

## **Saag Aloo £4 per head**

Add a Saag Aloo to accompany either of the curry dishes.