

Drop – off meals

B Lasagne can be made Gluten free and/or vegan on request)

A Chilli Con Carne (with rice + £1.65) GF DF

C Coq au Vin GF DF

C Beef and Ale Casserole or Boeuf Bourguignon GF

C Basque Chicken GF DF

£55 Sausage and Egg Pie (chilled only, and serves 8 -10 each pie)

C Persian lamb tagine GF DF

B Pork Fillets in Cider GF

C Fish Pie GF

C Goan Fish Curry (monkfish & tiger prawns) GF DF

B Salmon Fish Cakes

C Monkfish Provençale GF

A Vegetable and Chickpea Balti GF DF Vegan

B Thai green tempeh curry GF DF Vegan

A Roasted vegetable stack with puy lentils & goats cheese V (can be vegan too)

£50 Mushroom, chestnut and tofu filo pie (serves 6 – 8) Vegan

GF = Gluten free

DF = Dairy free

V = Vegetarian

A = £9.75 per person

B = £11.90 per person

C = £14.00 per person

A minimum of 24 meals or £240 need to be ordered for free delivery within a 10 mile radius of Lewdown, otherwise a charge of £20. For areas outside of a 10 mile radius we will supply individual quotes. Dishes can be made dairy-free and gluten-free upon request.

Please advise us of any food allergies or intolerances

Side dishes (can be discussed with order);
Garlic bread £2.90 per person
Seasonal vegetable medley £3.60 per person
Selection of salads £3.60 per person
Prepared potatoes £2.95 per person
Rice £2.00 per person Rice, naans, chutney and poppadums £4.50 per person

Desserts (serve between 6 and 10 people)

Tart au citron **(can be GF)** £21.00
Key lime pie **(can be GF)** £17.00
Apple pie £12.25
Crumble with seasonal fruit **(can be GF)** £11.75
Chocolate mousse cake **GF** (dense, truffle-like cake, serve 12 to 16) £32.00
Raspberry coulis to accompany mousse cake **GF** £9.25
White chocolate, lemon and vanilla cheesecake **(can be GF)** £22.00
Roasted hazelnut meringue and blueberry mess **GF** £19.00
Apple tarte tatin £17.50
Fresh fruit pavlova **GF** (serves 8) £19.00
Banoffee pie **(can be GF)** £17.00
Tiramisu £21.00
Lemon posset with blue berry meringues **GF** £19.00

*The apple pie and crumbles can be delivered raw or cooked, with cooking instructions
Each dish comes with re-heating/cooking instructions.*

We offer a main course buffet set up service, where we heat/cook the dishes for you and put them out in nice bowls (we can supply these if needed), with crockery and cutlery (provided by you), for you to serve yourselves. This is charged at £7.00 per person.