



# CHRISTMAS ACCOMPANIMENTS

**Take the pressure out of Christmas without sacrificing quality.  
Pre order accompaniments for collection or delivery on Christmas Eve**

We provide all cooking instructions and suggestions for serving.

## **FESTIVE FEASTS**

Speak to us about options for Party Food items over the festive period such as Meat and Veggie Sausage Rolls, a variety of Quiches, Frittatas and Salads.

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## **BREAKFASTS**

Jimmy / Veggie Muffin breakfast pack

Everything you need to make your own Jimmy Muffins on Christmas morning in a handy pack

1 for £4 or 2 for £7

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## **VEGETARIAN MAIN MEAL OPTION**

Mushroom and Hazelnut in red wine parcel

£6.50 (add stilton for £1)

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## **MEAT TRIMMINGS**

Pigs in Blankets (Eveleigh's sausage mix)

12 for £5 or 24 for £8

Jimmy Stuffing

£6 for 450g

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## **VEGETABLE TRIMMINGS**

Broccoli and Cauliflower Cheese

Carrots and Parsnips in Honey and Thyme

Sweet Potato and Cumin Mash

Red Cabbage and Christmas Spices

£4.25 small tray 2-3 person serving

£6.75 large tray 5-7 person serving

£12 Party size tray 12-15 person servings

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## **SAUCES**

Bread Sauce £3.50 per 450g

Cranberry Sauce £3.00 per 450g



# GOURMET READY MEALS

(From singles to party portions)

**Our Gourmet Ready Meals are made using our own tried and tested recipes, our meat is sourced locally at Tunley Farm Butchers and everything is homemade, free of additives or stabilisers.**

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

Perfect for the Christmas period for lazy days or groups of guests.

We provide all cooking instructions and suggestions for accompaniments.

Please call, email, drop in or message via social media to discuss your needs and book

Below is an example of dishes from £5 per head.

## **Lamb Moussaka**

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

## **Mushroom and Walnut Moussaka (v)**

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

## **Beef Bourguignon**

Slow cooked Shin of Beef in a rich Red Wine and Shallot Stew

## **Shepherd's Pie**

Slow cooked Lamb mince or shoulder of Lamb with Carrots, Celery and Red Wine topped with light and fluffy Spring Onion Mash.

## **Lasagne**

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)**

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

## **Fish Pie**

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**

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

## **Chicken Dopiaza**

Chicken thigh pieces cooked through with a mix of dried and fresh spices, herd and fresh tomatoes. Add a Saag Aloo to accompany either of the curry dishes.