



Our “Something to your door” menu

Entertaining is a wonderful thing but sometimes the preparations can be overwhelming. We have created these menus so that the food can be delivered almost ready to serve. The dishes don't need a chef unless of course you would like to have service staff which we can easily provide.

The food arrives as ready as it can be with last minute dressing of starters or popping the main into the oven.

Prices per person unless otherwise stated

Lunch or Supper Salads (*1 portion generally enough for two if served as part of a menu*)

Fancy Coleslaw with a Honey Vinaigrette (VG, M) £6.50

Potato Salad with a Mixed Herb Mayo Dressing, Shallot and Cornichon (E, M) £6.50

Spiced Lemon and Herb Lebanese Potato Salad (VG) £7

Green Tabbouleh (G) £6.50

Miso Glazed Carrot Salad with a Parsley, Spring Onion, Lime, Garlic and Pumpkin Seed Pesto (VG, GF) £7.50

Quinoa with Roasted Pumpkin and Dried Apricot Salad and Chopped Pistachio Nuts (N, M) £8

Raw and Roasted Cauliflower, Pomegranate and Pistachio salad (VG, M) £8.50

Roasted Carrot, Sweet Potato and Butternut Salad with Sage, Thyme and Lemons (VG, GF) £7.50

Pea, Broad Bean, Fennel and Herb Roasted Sweet Potato Salad with Parmesan Dressing (D, M) £8

Roasted Beetroot and Lentil Salad with Feta Cheese (V, GF, D, M) £7.50

Macerated Kale Salad with Lemon and Garlic Dressing and Diced Avocado (VG, GF) £7

Classic Caesar Salad with Anchovies, Shaved Parmesan and Croutons (M, F) £7.50

With

Oven Ready Peppered Fillet of Beef (GF) (*1.8 kg for 8/10 guests*) £130

Oven ready Marmalade Glazed Ham (GF, M) (*1.5kg for 8/10 guests*) £70

Oven Ready Brined and Butterflied Free Range Chicken with Peri Peri (*serves 2/4*) £35

Tamarind Glazed Side of Hake Fillet (F, GF) (*1.3kg serve 6-8*) £60

Asparagus, Leek and Ricotta Quiche (V, Can be GF or G, D, E) (*11" serving 6 or 8*) £35

Beetroot, Kale and Hazelnut Quiche (V, Can be GF or G, D, E) (*11" serving 6 or 8*) £35

Classic Onion, Anchovy and Parmesan Pissaladiere (G, D, F) (*24x30cm serving 4*) £20

Red Pepper, Sweet Potato & Onion Frittata with Feta (GF, D, E) (*11" serving 6*) £28

GF – Gluten Free,
D – contains Milk and Dairy
E – contains eggs
N – contains nuts
VG – Vegan
V – Vegetarian
C – contains Celery
S – contains shellfish
F – contains fish
M – contains mustard
G – cereals containing gluten
P – contains peanuts
SS – contains sulphur dioxide
CR – crustaceans
SO – Soy

Sides (*per portion*)

Dauphinoise (D) £5

Roasted Turmeric and Coconut Oil Ready Roots £5

Crushed and Herby Baby Roasties (D) £5

Stir Fried Rice £4.75

Minted New Potatoes (D) £4.50

Spring Summer 2024



SOMETHING FOR SUPPER

Casual Supper Ideas

Please note we ask for a minimum order of 6 portions per dish. We are happy to accommodate special dietaries. Food arrives with full cooking instructions if you are not having a chef.

Please do call the office to discuss your needs or send us a email.

Canapes With Drinks - £2.95 per canape,

(if no staff provided, some items need last minute cooking)

Macaroni Cheese Arancini with Truffle Mayonnaise (G, V, D, E)

Carrot and Feta Cheese Roulade with Chives (GF, E, D)

Spinach and Taleggio Arancini with Aioli (GF, E, D, H)

Pecan Nut Shortbread with Dolcelatte (GF, D, N)

Squashed Crispy Baked New Potatoes with Paprika, Chilli and Vegan Mayo Dip (VG)

Sweet Potato & Sage Fritters with Caramelised Onion & Crème Fraiche (V, E, GF, D)

Wild Mushroom and Polenta Squares (V, GF, D)

Coconut Calamari with a Spicy Sweet Chilli and Lime Dipping Sauce (F, E, GF)

Crab, Chilli and Lime Phyllo Tartlets (G, S, E)

Fried Cajun Style Hake with Tartar Sauce (GF, F, E, H)

Spicy Chicken Tostada Cups with Guacamole (G, E)

Pork Rilette on Crostini with Cornichon and Chutney (G, D)

Parma Ham on Ricotta and Basil Blinis (GF, D, E)

Lamb Kofta with Tsatsiki (H) (GF, D, E)

Beef Bresaola and Remoulade Crostini (GF) (E, D)

Parma Ham and Manchego Rolls with Pesto (D, N)

To Start

Small Cocktail Bread Rolls and Butter (D, G, E) £2.50

Salad of Roasted Butternut and Beetroot, Rocket and Grilled Goats Cheese with a Honey and Whole Grain Mustard Dressing (V, M, G or can be GF) £12.75

Salad of Edamame Beans, Baby Leaves Daikon, Cucumber and Avocado with a Lime and Ginger Chilli Sauce (GF, VG) £13.50

Individual Puff Pastry Tart of Smoked Salmon, Crème Fraiche and Parsley and Dill Pesto £14

Potted Crab with Orange and Pickled Fennel Salad and Brown Crab Sticks (S, G, E, D) £18

Grilled Trout on Kohlrabi and Yoghurt Remoulade (F, D, M) £12

Slow Cooked Pork Rilette Terrine with Vegetable, Onion Seed and Cumin Piccalilli, Sour Dough Melba Toast £14

Heirloom Tomato Salad with Local Mozzarella, Parsley, Garlic and Sherry Vinegar Dressing £11

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Mains

- Baked Spiced Cauliflower Steak on Dark Speckled Lentils with Labneh and Pomegranates (D) £14
- Fillet of Plaice with Sauce Vierge, Minted New Potatoes and Tender stem Broccoli (GF, F) £18
- Sea Bass Fillets baked with Red Peppers, Tomatoes, Anchovies and Potatoes (F, GF) £21
- Slow Roasted Coconut & Lemon grass Poussins (1/2 a bird) with Sweet & Hot Sauce, Steamed Rice, Stir Fried Tender Stem Broccoli & Pak Choi (F, SO) £22
- Pork Belly Roasted with Fennel and Coriander Seeds served with Pickled Prunes and Sweet Cucumber, Palmier Potatoes and a crisp green salad (GF) £24
- Slow Cooked Shoulder of Lamb with Majadra Rice and Lentils, Aubergine Baked with Za'atar served with Yoghurt and Pomegranates, Tomato and Cucumber Salsa and Extra Fine Green Beans (GF, D) £26
- Herb Marinated Strip Loin of Beef Rare Roasted with Crispy Butter Roasted New Potatoes & Chimichurri Sauce (D) £29

Puddings

- Baked Chocolate Mousse Tart with Spiced Date Caramel and Peanut Pastry, Crème Fraiche (E, N, D) (for 8-10) £64
- Affogato Cake with Coffee and Frangelico Syrup, Vanilla Ice Cream (G, N, E, D) (Serves 6-8) £52
- Baked Cheesecake with Summer Fruits (G, E, D)(GF on request)(Serve 6-8) £68
- Vanilla Panna Cotta with Rhubarb and Shortbread (G, D) £9.95
- Lemon Posset Pots with Shortbread Fingers (G, D) £7.50
- Rose poached Peaches with Crème Fraiche (GF, D) £8
- Pecan Nut Pie with Vanilla Bean Ice Cream (G, N, E, D) £10.50

Should you wish to have staff the charge is £30 per hour for a chef and £20 for a waitress for a minimum of 4 hrs to include travel time. All hours worked are charged for if above 4 hours. If staff are provided, please note that a 20% VAT charge is applicable. We kindly ask that a minimum quantity of 6 be ordered per dish. Every effort is made to accommodate any special dietary needs.

For any queries or discussion please do call us on 07980624181 or 01749813082. We are very happy to deliver or for you to collect. If a chef is serving the food, they will bring the food to you. For local deliveries we charge £5 or .55p per mile for areas further afield. Please enquire for an estimate.

You are more than welcome to ring the office and we can create a particular menu according to your needs. Please don't forget we have a large range of oven ready frozen meals in stock for you to choose from our website.

www.somethingforsupper.co.uk