



GOOD TASTE CATERING *by Sue*

* An optional extra at **OATFIELD COUNTRY COTTAGES** *

Meals are cooked to order and delivered to your cottage the day you require them, for you to finish cooking in the oven or microwave. If you do not like garlic or any other ingredient in your dish please say when ordering. **01594 517049.**

MAIN COURSE £22 (SERVES TWO)

All meals serve two people and come with potatoes and vegetables of the day, or you may choose rice, pasta or salad (if not stated vegetables and potatoes will be sent).

SPECIALITY MEAT/FISH DISHES

- **BEEF OLIVES** - Flattened pieces of Sirloin Steak filled with a savoury herb garden stuffing, served with a Madeira and shallot sauce.
- **LOCAL BEEF AND RED WINE CASSEROLE** - Chunks of locally reared beef cooked with loads of fresh vegetables, herbs and red wine.
- **LAMB CASSEROLE** - Lamb chop, pork sausages, bacon, garlic, celery, carrots, thyme and cannellini beans.
- **LAMB TAGINE**- Pieces of lamb cooked with onions, paprika, ginger, cinnamon, ground coriander, honey, dates, apricots and raisins in a tasty sauce.
- **CHINESE CHICKEN HOTPOT** - Pieces of chicken cooked with dried mushrooms, ginger, white wine, soya sauce and water chestnuts.
- **COQ-AU-VIN** - Chicken thighs cooked with onions, smoky bacon, button mushrooms, red wine and finished with brand
- **FIVE SPICE PORK** - Medallions of pork tenderloin cooked with five spice, shallots, mushrooms and garlic, finished with a cream sauce.
- **BISTRO STYLE PORK & APRICOTS** – Pieces of pork cooked with onions, apricots, spices and white wine. Served with savoury rice.
- **FISHY PIE** – Salmon, haddock and prawns in a fishy herb and cream sauce topped with mash potatoes.
- **HADDOCK AU GRATIN**- smoked haddock cooked with onions, tomatoes in a cheese sauce topped with breadcrumbs

VEGETARIAN

- **SAVOURY MACARONI CHEESE** – With a garlic, cheese and fresh herb sauce and roasted tomatoes.
- **SPICY BEAN CASSEROLE**– selection of beans in an onion garlic, tomatoes, coriander and chilli sauce.

TRADITIONAL DISHES

- **PIES** –Tasty Tasty! Steak and Onion; Chicken and Mushroom; Lamb and Rosemary.

- **CURRIES – Chicken or Lamb** served hot or medium as you like with rice, naan bread, mango chutney and a dish of chopped vegetables.
- **CHILLI CON CARNE**
- **LASAGNE**
- **MOUSSAKA**

CHILDREN'S MEALS £4 EACH

- **HALF PORTION** of the meal you order – an extra half portion of most items from the main menu.
- **SAUSAGE & BEAN CASSEROLE** - with mashed potatoes.
- **SPAGHETTI** - with cheese and tomato.

DESSERTS £8 FOR TWO

Served with custard or cream

- **AUTUMN PUDDING**
- **FOREST CRUMBLE OF THE WEEK**
- **SHERRY TRIFLE (yum...Kate's favourite)**
- **BREAD & BUTTER "ST.BRIAVELS" PUDDING**

Please give as much **notice** as possible (at least 24hrs preferably 48hrs+), so Sue can get all the ingredients, as everything is cooked fresh on the day.

Portions for 3 or more are available (£11/head), but **not** single portions (except children's).

Payment is by cash or cheque (payable to Sue Newman); please put in the envelope provided and leave in the cottage or give to Alison or Kate.

**To order please call Sue direct on
01594 517049**

(the phone is usually answered 'Automatic Openings', her family business)

You may also email your order to meals@oatfieldfarm.co.uk
and we'll pass it on to Sue.