

Catering Service for guests at Trevalgas Cottages

While all cottages have well-equipped kitchens, a holiday is an opportunity to have a break from getting meals. So, instead of having to go out and drive back, why not pamper yourselves and let someone else do the cooking? Order from the delicious menu below from local chef Nicky Vereker (or discuss other options) and food will be delivered ready for your arrival, or at other times during your stay.

Please note:

- ✓ All food is cooked to order.
- ✓ Minimum 2 portions of any one dish per order. Minimum total order £25.
- ✓ All food is freshly cooked and most dishes are suitable for freezing.
- ✓ At least 24 hours' notice is needed – 48 hrs at peak times. Book as early as possible to avoid disappointment.

For further information, or advice on seasonal alternatives and/or special requests, please contact Nicky direct on: 01288 361530 or via email verekercatering@tiscali.co.uk (quoting "Trevalgas" in the subject line).

For a special occasion why not have a fully catered dinner party from £25 per head.

You might like to print this menu and bring it with you - but, please remember, you need to give 24 - 48 hours' notice.

Starters

£3.00 per portion

- Goats cheese and herb tartlets
- Tomato & red pepper tartlets
- Spinach roulade with mushroom filling
- Twice-baked cheese & chive soufflés
- Chicken liver pate with brandy
- Smoked salmon pate with dill
- Filo pastry parcels with sun-dried tomatoes, leeks and feta cheese

Soups

£2.50 per portion

- Roasted tomato
- Carrot & coriander
- Lentil & cumin

Puddings

Puddings are £2.50 per portion - available in 2-portion dishes or more.

- Sticky Toffee with fudge sauce
- Treacle Tart
- Chocolate Roulade
- Crumble with seasonal fruit
- Bakewell tart

Homemade Cakes

£5.00 each

All cakes are baked with butter and free range eggs

- Gingerbread
- Banana and honey cake
- Carrot cake
- Lemon drizzle cake,
- Chocolate brownies

Special 'Winter Months' Main course

- Pheasant Normande (Breast meat with a cider apple and celery sauce) *£5.00 per portion*

Main Courses

All meat main dishes are £5.00 (£4.50 if 6 or more portions of the same dish). NB. If vegetables and/or accompaniments are required, Nicky will provide at cost; please discuss when ordering.

CHICKEN

- Coq au vin
- Thai green curry
- Chicken, ham & tarragon rosti-topped pie
- Chicken fillets, stuffed with garlic & herb cream cheese & wrapped in Parma ham

BEEF

- Bourguignon
- Steak & mushroom pie
- Lasagne al forno (made with steak mince)
- Carbonnade (casserole with beer, onions & sultanas)

PORK

- Normande (cider, apples & celery)
- Stroganoff (sour cream, mushroom and white wine sauce)

LAMB

- Tagine (boneless, with apricots and spices)
- Moussaka

Fish - As priced

- Kouloubiac (Fillets of salmon, layered with a dill, onion and rice stuffing, wrapped in puff pastry) *£5.00 per portion*
- Cornish Fisherman's Pie (Cod, salmon and haddock in parsley sauce, topped with mash) *£5.00 per portion*
- Sole Fillets (with a prawn, cream cheese and spinach stuffing, wrapped in puff pastry) *£5.00 per portion*

Vegetarian

£4.50 per portion

- Roast Vegetable Lasagne
- Vegetarian Moussaka