

## Catering Service for guests at Trevalgas Cottages

While all cottages have well-equipped kitchens, a holiday is an opportunity to have a break from preparing meals yourself. So why not pamper yourselves and let someone else do the cooking? Order from the delicious menu below from local chef Nicky Vereker - or contact her to discuss other options. The food will be delivered ready for your arrival, or at other times during your stay.

Please note:

- Minimum 2 portions of any one dish per order.
- Minimum total order £20.
- All food is freshly cooked to order and delivered chilled to your cottage with reheating instructions. 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 more information or advice on seasonal alternatives and/or special requests, contact Nicky*

**You might like to print this menu and bring it with you - but remember, 24 - 48 hours' notice is needed.**

**Nicky**  
Vereker  
fresh local food

### Menu - 2018

Telephone: 01288 361530 Email: [nickyvereker@btinternet.com](mailto:nickyvereker@btinternet.com)

#### **Starters and soups** - Soups £6.00 (serves 2). Other dishes £7.00 (serves 2)

- Choice of tartlets: Goat's cheese and herb; Tomato and red pepper; Butternut squash and blue cheese.
- Twice-baked cheese and chive soufflés. • Chicken liver paté with brandy. • Smoked mackerel paté with horseradish. • Filo pastry parcels with leeks, sun-dried tomatoes and feta cheese.

**Choice of soups:** • Watercress with crème fraîche • Carrot and coriander • Lentil and cumin

#### **Main Courses** Serves 2 - £14 for meat/fish dishes, £13.00 for chicken and vegetarian

##### **Chicken dishes:**

- Coq au vin - chicken braised in red wine with smoked bacon and mushrooms.
- Aromatic Thai green curry with chicken fillets, baby corn and coconut milk. • Rosti-topped chicken and tarragon pie. • Chicken fillets stuffed with garlicky cream cheese and wrapped in Parma ham.

##### **Beef dishes:**

- Bourguignon with red wine, smoked bacon and mushrooms. • Steak and mushroom pie
- Lasagne (made with steak mince).

##### **Pork dishes:**

- Normande with cider, apples and celery. • Tenderloin with a white wine and mushroom sauce.

##### **Lamb dishes:**

- Tagine with apricots • Moussaka - with lamb mince, fresh aubergine and a ricotta topping.

**Venison:** • Casserole - with red wine, chestnuts and juniper berries

##### **Fish dishes:**

- Salmon Kouloubiac - salmon fillet with a rice and dill stuffing in puff pastry) • Cornish fish pie - with locally caught white fish, salmon and smoked haddock)

##### **Vegetarian dishes:**

- Roast vegetable Lasagne. • Bean and pesto hotpot. • Lentil Moussaka. • Butternut squash and chickpea tagine. • Root vegetable and nut crumble. • Mediterranean vegetable filo pie.

##### **Accompaniments** - £4 (serves 2)

- Potato dauphinoise layered with cream and garlic. • Spinach gratin in béchamel sauce. • Cauliflower Cheese. • Seasonal vegetables available on request.

#### **Desserts** £7.00 (serves 2) All served with clotted cream or custard

- Sticky toffee pudding with fudge sauce • Treacle tart • Chocolate Roulade • Seasonal fruit Crumble
- Bakewell tart

#### **Cakes** - £7

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