

**NORTH CADBURY COURT**

**Menu Suggestions for Delivery Food**

**MAIN COURSES**

**Beef Rendang**

A favourite curry from West Sumatra, cooked slowly in spiced coconut milk

Served with steamed basmati rice and chutneys

**Lasagne (V optional)**

Made with a rich beef ragu or as a vegetarian option with roasted squash and spinach

Served with green salad and a selection of artisan breads

**Mac ‘n’ Cheese (V)**

A comforting, vegetarian, crowd-pleaser

Served with green salad and a selection of artisan breads

**Melanzane Parmigiana (V)**

Glorious, vegetarian, food from Northern Italy made with aubergine and a rich tomato sauce

Served with green salad and a selection of artisan breads

**Moussaka**

Made with our lamb, reared in North Cadbury

Served with green salad and a selection of artisan breads

**Tagine of Chicken with Preserved Lemons and Olives**

Bright, bold flavours of Morocco

Served with a giant cous cous salad with apricots and a citrus dressing

**Coronation Chicken**

*(Served cold)*

Served with a wild rice salad, green salad and a selection of artisan breads

**Oak smoked fillets of salmon**

*(Served cold)*

with spiced lentils and herby crème fraiche

Served with watercress and pink grapefruit salad

**DESSERTS**

**Apricot and Almond Tart**

Deliciously buttery pastry with a light and fruity filling

Served with pouring cream

**Banoffee Pie**

Made with a ginger base and topped with chocolate shavings

**Chocolate Brownies**

*(Can be GF on request)*

Served with vanilla ice cream

**Fruit Crumble**

Made with seasonal fruits and served with pouring cream

**Meringue Roulade**

Crisp and chewy meringue with seasonal fruit, homemade curds and cream

**Orange and Almond Cake**

Served with crème fraiche and pomegranate seeds

**Sticky Date Pudding**

Served with butterscotch sauce and pouring cream

This is an example menu, provided for illustrative purposes.

We will always tailor menus to the Client’s preferences, taking into account the needs of guests will allergies or dietary intolerances.

We like to use the very best local and seasonal produce and to treat it with respect.

Our flavours are bold, our servings are generous and our presentation is beautiful.

Guide price is £15 Per Head for 2 courses

**Please contact Steph to discuss your event**

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