

HOT FOODS DELIVERY.

Full menus including hot foods are priced individually. Main course menus are usually from £15 pp, including crockery and cutlery on loan with chafing dishes for serving in your home. Tray bakes for delivery begin from £9.95
Here are some examples of foods that are ideal for serving in a chafing dish or from our hostess trolley.

1. CHICKEN A LA KING. Chicken with red peppers and white wine sauce. Serve with new potatoes
2. CHICKEN BRETON. Chicken breast with creamy leek and wine sauce. Serve with rice OR potatoes.
3. COQ-AU-VIN. Chicken on the bone with red wine and root vegetables. (Traditional French casserole)
4. SWEET AND SOUR CHICKEN. Rich in flavour, with pineapple and bamboo. Serve with rice.
5. CHINESE CHICKEN. Rich and sweet soy marinated. Serve with rice.
6. CHICKEN KORMA. Classic recipe, serve with rice and poppadum.
7. GINGER AND SPRING ONION CHICKEN with garlic potatoes.
8. THAI MARINATED CHICKEN skewers on a bed of roasted vegetable cous cous.
9. BOEUF ANGLAISE. Beef slowly casseroled in a beer and baby onion sauce. With potatoes or rice.
10. BOEUF BOURGUIGNON. Fillet of beef, gently cooked through in red wine sauce, shallots, herbs and lardons of smoky bacon.
11. BOEUF STROGANOFF. Fillet of beef in a rich brandy cream sauce, with mushrooms and a hint of paprika.
12. LAMB TAGINE Slow bubbled lamb casserole with rich cinnamon and nutmeg spiced sauced, sweetened with apricot and dates
13. LANCASHIRE HOT-POT. More traditionally British, lamb hotpot with farm vegetables and dumplings or topped with fine layers of wafer potatoes.
14. LAMB SHANKS in rich red wine and rosemary sauce or minted gravy.
15. LAMB SAAG. Curried lamb with spinach, tomato, potatoes and rich sauce, full of flavour (but not chilli heat)
16. COTTAGE PIE traditionally made.
17. TRADITIONAL LASAGNE
18. PASTA BOLOGNAISE
19. CHILLI CON CARNE served with rice, and yoghurt sauce.
20. JAMAICAN SWEET POTATO HOTPOT with squash, coconut milk, scallions and kidney beans and topped with fluffy dumplings.
21. VEGETARIAN CURRY. Made traditionally with aubergines, spinach and tomato. Served with rice and naans.
22. VEGETARIAN LASAGNE made with quorn. Looks just like the real thing, tastes superb, but completely meat free!
23. VEGETARIAN CHILLI with quorn and mixed vegetables.
24. VEGETARIAN CASSOULET with roasted vegetables, mushrooms and pulses

These are just a few ideas to get you started.....