



POACHERS PRODUCE - READY MEALS MENU

SOUPS 1 Litre size pot serves 2/3 **£4.50**

- Tangy cream of tomato V
- Minestrone V
- Cream of leek and potato V

STARTERS Per portion

- Cheese & ale melting cheese pot with melba toast **£4.00**
- Tomato & onion tart with goats cheese V **£4.00**
- Smoked salmon on rye bread with lemon, mustard and crème fraiche dressing **£6.50**

VEGETARIAN Per portion

- Vegetable lasagne Brie, broccoli, leeks and courgettes layered with pasta sheets and a creamy red pepper sauce V **£7.00**
- Macaroni cheese with mature cheddar V **£6.00**

VEGAN Per portion

- Butternut squash and chick pea tagine served with spicy cous cous V **£9.00**

VEGETABLES Enough for two

- Buttered greens **£4.00**
- Petit pois a la francaise **£4.00**
- Roasted carrots with black pepper and fennel seeds **£4.00**
- Tikka masala sweet potatoes **£4.50**
- Hot buttered corn on the cob **£4.00**
- Creamed sweetcorn bake **£4.00**
- Coleslaw **£4.00**
- Mixed leaf salad with separate vinaigrette **£4.00**
- Garlic bread **£3.00**

MAIN COURSES Per portion

- Cottage pie - Minced beef and vegetables in a rich gravy, topped with mashed potato **£7.00**
Suggested accompaniments: buttered greens
- Beef bourguignon - tender pieces of beef slow cooked in red wine sauce with garlic, smoked bacon, mushrooms and winter vegetables **£8.00**
Suggested accompaniments: dauphinoise, buttered greens
- Meat lasagne - Minced beef ragout layered with pasta sheets and a creamy white sauce topped with grated cheddar cheese **£8.00**
Suggested accompaniments: garlic bread and salad
- Tagine of lamb, Moroccan stew with attitude! - vegetables and chick peas served with a spicy cous cous **£12.00**
- Fish pie - salmon, smoked haddock and egg in a creamy cheese sauce with spinach, leeks and peas, topped with mashed potato **£9.00**

POTATO DISHES Enough for two

- Creamy mashed potato **£4.00**
- Dauphinoise **£4.50**
- New potatoes with mint **£4.00**
- Mini roastie potatoes with garlic & rosemary **£4.50**

ROASTED MEATS Provided hot and ready to eat including two side items:

For four people minimum in the near vicinity of Belford/Seahouses

- Roast chicken cut into pieces **£12.00** per head
- Slow roasted shoulder of lamb, carved **£15.00** per head
- Roasted loin of pork, with crackling, carved **£14.00** per head
- Pulled shoulder of pork in a sticky BBQ sauce served with soft buns **£12.00** per head
- Sides pick any two from this selection:
New potatoes with mint, Mini roastie potatoes with garlic and rosemary, Dauphinoise potatoes, Tikka masala sweet potatoes, Mixed leaf salad with separate vinaigrette, Coleslaw, Creamed sweetcorn bake, Hot buttered corn on the cob, Roasted carrots with fennel seeds
- Gravy 1 Litre pot **£3.50**

INDIVIDUAL PUDDINGS **£3.50 each**

- Banoffee pie
- Passion fruit cheesecake with a raspberry swirl
- Sticky toffee pudding with toffee sauce
- Rich chocolate sponge pudding with chocolate sauce
- Toffee ginger sponge pudding
- Lemon sponge pudding
- Bread and butter pudding

We can supply cream/ice cream or custard

HOME MADE MUFFINS **£1.65 each**

(Minimum order 6)

- Blueberry, almond and orange
- Double chocolate and stem ginger
- Banana and chocolate chip
- Lemon surprise
- Savoury cheese, onion & chive (great for a picnic or breakfast!)

If you have any special meal requests, we can do items to order... Just ask!

We deliver in the North Northumberland area for £5, delivery is free for orders over £50

www.poachersproduce.co.uk
07867 383894

sharyn@poachersproduce.co.uk