

Fine dining in the comfort of your cottage with delicious dishes made by local foodie Dominee Worman.

"All dishes are made fresh to order and can be tailored to individual requirements when possible. I can also try to accommodate wheat and dairy allergies and have a few vegan recipes. It is preferable to have 48 hours notice, but I will always try to help if possible."

Please contact Dominee to order: Email: dworman@btinternet.com
Telephone: 07810123751

MENU

AFTERNOON TEA

£15 a head (minimum 2 people)

Scones and clotted cream	Lemon drizzle cake
Carrot cake	Apricot fruit cake
Chocolate cake	Flapjacks
Chocolate brownies	Banana bread
Chocolate biscuit cake (refrigerator cake)	Almond and raspberry cake
Victoria sponge with fresh cream or butter cream	Sweetie cupcakes with butter icing
	Raspberry and lemon curd roulade
	Blueberry muffins

STARTERS OR LIGHT LUNCHES

£5 a head

Homemade chicken liver pate and Melba toast

Smoked trout pate and Melba toast

Antipasti platter – min 2 persons

To include any 5 of the following:-

Cured ham, salami, olives, capers, chargrilled peppers, artichokes, dips, toasted almonds, parmesan, sunblushed tomatoes, fresh bread, breadsticks

Homemade soups served with fresh crusty bread

Sweet potato and coconut milk soup with cumin and chilli

Spinach, watercress and rocket soup

Lentil and vegetable soup

Potato and leek soup

Chicken soup

Thai chicken soup

Smoked haddock chowder

Salads and Wraps

Smoked mackerel and beetroot salad

Greek salad

Caprese salad – mozzarella and tomatoe

Piedmonte peppers stuffed with anchovies, tomato and garlic

Lamb koftas and taziki

Pork and hoisin lettuce wraps

Spicy chicken and lettuce wraps

Thai chicken salad with glass noodles

Thai beef salad with beansprouts and noodles

MAIN COURSE

£12.50 a head (minimum 2 people)

Luxury fish pie

Cottage pie with parsnip and horseradish mash (optional)

Shepherds pie

Beef stew and dumplings

Coq au vin with rice, pasta or new potatoes

Beef stroganoff with rice, pasta or new potatoes

Lamb tagine with rice, pasta or new potatoes

Mousakka with rice

Braised lamb shanks and creamy mashed potato

Moroccan baked chicken with chickpeas and rice

Chicken and olive casserole with tomatoes, peppers and mozzarella

Pork, spicy sausage and bean hot pot

Thai seafood casserole

Seafood ciapino (spicy tomato sauce)

Braised duck in five spice and soy sauce with rice or noodles

Fresh tuna niciose

Chilli con carne with rice

Vegetarian options

Moroccan style vegetable tagine with couscouse or rice

Parmegana melanzane, tomato, aubergine and mozzarella layers

Roasted root vegetables

Roasted Mediterranean vegetables with couscous

Ricotta and spinach pasta bake

CURRIES

STARTERS

£3 a head

Poppadoms & Chutneys & Dips

Tom Yum Soup (hot and sour)

MAINS

£15 a head (minimum 2 people)

(Includes 1 main, 2 sides and rice)

Thai Green Curry – Chicken or Vegetable

Beef Massaman Curry – with Potato and Peanuts

Kerala Prawn Curry – Mustard Seeds and Fenugreek

Prawns in Butter and Tomato Sauce

Tandoori style Chicken

Lamb Rogan Josh

Lamb, Beef or Fish Madras

Green Thai Fish Curry

Penang Curry

Keemar Mater – Minced Lamb with Peas

Chicken Korma

Sides

Tarka Dal – Lentil Curry

Stir-fried Cauliflower with Green Chillies

Mushroom and Pea Curry

Tomato and Onion Cucumber

Flat Bread (naan)

Spinach and Potato Curry

Vietnamese Vegetables

Green Beans

Okra

All dishes can be tailored to hot, medium or mild depending on your choice.

PUDDINGS

£5 a head

Bread and butter pudding (nuts and raisins optional)

Apricot bread and butter pudding

Toffee apple bread and butter pudding

Chocolate bread and butter pudding

Chocolate cups (rich)

Chocolate mousse

Caramel parfait, caramel ice cream with maltesers

Tiramisu

Banoffee pie

Lemon cheesecake with raspberries/strawberries

Traditional sponge and custard trifle

Chocolate trifle

Spotted dick

Steamed sponge pudding with golden syrup

Apple crumble

Apple and rhubarb crumble (seasonal)

Apple and blackberry crumble

Crème brulee

Marsala poached pears

White chocolate and cardamom creams

White chocolate torte

Sticky toffee pudding

Lime pots

Rich rice pudding

Eton mess

Chocolate brownies

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