

Wombie's Kitchen

2 course Lunch options

Option 1

Thai Chicken

Thai Green curry (chicken or veg) with rice with asparagus, spinach.

Option 2

Fish

Tuna steak with a basil oil served with triple cooked chips and salad.

Option 3

Phoebe's hotpot

A hearty and warming bowl of lentils and beans in a tomato sauce. Served with a warm bread roll and butter.

Option 4

Lamb stew

Lamb chunks cooked in a tomato gravy and the flavours of cinnamon and rosemary. Served with a creamy mash.

Option 5

Chicken ballotine

Chicken wrapped in Parma ham, stuffed with cheese, mushrooms, onions and spinach. Served with hasselback potatoes a white wine veloute and seasonal vegetables.

Option 5

Leek and potato soup

Leeks, potatoes, cheese and bacon served with a coriander, chilli and spinach bomb (optional). Served with Pete's sourdough bread. More filling than you realise.

Option 6

Chicken bravas

A Spanish inspired dish infused with paprika and cooked with chicken. Served with mini roasted potatoes and cheese.

Option 7

Quack

Seared duck breast in Chinese five spice with a honey, soy and ginger sauce. Served with mashed potatoes and seasonal vegetables.

Option 8

Salmon

Crispy salmon, new potatoes, a dill mayonnaise and seasonal vegetables.



Wombie's Kitchen – Dessert options

Please choose one dessert to go with any of the above

Baked vanilla cheesecake slice, a raspberry coulis and a raspberry macaron

Warm chocolate brownie, vanilla ice-cream with a vanilla macaron

Chocolate fondant with vanilla ice-cream and an orange macaron

Triple chocolate mousse & chocolate macaron

Lemon posset with a sable biscuit and lemon macaron

Raspberry Frangipane tart with Crème Anglais

Chocolate platter - rocky road bites, chocolate domes, macarons and brownie bites

Scones with jam and clotted cream

Oreo cheesecake with white chocolate shavings

Chocolate and pear tart with cream

Chocolate fondant tart with vanilla ice-cream

Vanilla panacotta with a fruity coulis

Notes

Vegetarian options on request if the main meal cannot be adapted - most can.

Gluten-free

I will swap out the spaghetti / noodles for a gluten-free variety or rice.

Most desserts can be adapted to to be gluten-free.

Dairy-free

Most desserts can be adapted to to be dairy free.

All other dietary requirements catered for on request.

