

SUZIE'S HOME COOKING DELIVERED TO YOUR COTTAGE

Perhaps you'd prefer not to self-cater for all your meals during your stay with Helen and Tony at White Lodge Farm.

Why not let me cater for you and enjoy wholesome home cooking prepared by me "to order" for you.

You might take the stress out of your first night and have a meal waiting for you so all you need to do is turn on the oven! Perhaps have a frozen meal or two for later in your stay.

All the meat in my recipes is farm-reared by a local butcher, Farm to Fork in Swannington near Norwich. All the fish in my recipes is supplied locally and I aim to use only home grown and local vegetables when in season, as you'd expect from a farmer's wife. I also use Fair Trade products.

As I make all meals to order, I will be very happy to prepare your personal favourites - the suggestions below are only that. Please feel free to call me to discuss your own menu choices.

Suzie Ritchie

Call: 01603 880325 or Email: ritchies.mousewood@talktalk.net

PS If you're coming to White Lodge Farm for a celebration or you fancy a real treat why not let me prepare a special meal and serve it to you (see the "served to your table" menu").

PRE-PREPARED AND DELIVERED TO YOUR COTTAGE:

Soups All served with bread roll	Per portion	Minimum order	Quantity required fresh	Quantity required frozen	Total cost £
Leek & potato	£2.00	4			
Creamy carrot & coriander	£2.00	4			
French onion	£2.00	4			
Vegetable	£2.00	4			
Broccoli & stilton	£2.00	4			
Watercress	£2.00	4			

Quiches 10" (serving 4 to 6)	Per quiche				
Quiche Lorraine	£8.00	1			
Mushroom & bacon	£9.00	1			
Caramelised onion & gruyere	£10.00	1			
Salmon & broccoli	£10.50	1			

Finger food	Per dozen				
Home made puff pastry sausage rolls	£6.00	1 doz			
Home made mince pies	£4.00	1 doz			
Mini quiches -mushroom or cheese & onion	£5.50	1 doz			
Cheese straws	£4.00	1 doz			

Main Meals	Per portion	Minimum order*	Quantity required fresh	Quantity required frozen	Total cost £
Shepherds pie (lamb) & peas	£ 4.00	4			
Served with garlic bread & mixed green salad:					
Lasagne (beef)	£ 4.00	4			
Lasagne (vegetarian)	£ 4.00	4			
Chilli (beef)	£ 4.00	4			
Moussaka (lamb) with mixed green salad	£ 5.00	4			
Fish pie with creamy mash topping & petis pois	£ 5.75	4			
Lamb tagine with coriander cous cous	£ 5.75	4			
Chicken breast in white wine sauce with baby mushrooms & baby vegetables	£ 5.75	4			
Beef goulash with rice & green beans	£ 5.75	4			
Beef bourguignon with rice & green beans	£ 5.75	4			
Thai green curry with rice & popadoms	£ 5.75	4			
Served with new potatoes & baby vegetables:					
Coq-au-vin	£ 5.00	4			
Individual salmon en crouete	£ 6.50	4			
Individual beef Wellington	£ 8.50	4			
Roast Norfolk duck breast	£ 7.00	4			
Steak & kidney pie	£ 5.00	4			
Chicken & ham pie	£ 5.00	4			

*Some dishes may be available in servings of 2 by request

Puddings (serving 6)	Per desert				
Apple crumble	£6.00	1			
Bread & butter pudding	£6.00	1			
Chocolate & cherry roulade	£7.50	1			
Chocolate cheesecake	£7.00	1			
Lemon cheesecake	£6.50	1			
Rhubarb crumble (in season)	£7.00	1			
Rich chocolate torte	£7.50	1			
Swiss apple tart	£6.00	1			
Treacle tart	£6.50	1			
Ice cream (please call to discuss your preferences)					
Cream (please call to discuss your preferences)					
Custard (please call to discuss your preferences)					

Cakes (7")	Each				
Carrot	£ 6.50	1			
Chocolate	£ 6.00	1			
Coffee & walnut	£ 6.50	1			
Date & ginger	£ 6.00	1			
Ginger	£ 6.00	1			
Lemon drizzle	£ 6.00	1			
Rich fruit	£ 8.00	1			
Victoria sponge	£ 6.00	1			

Chocolate brownies (batches of 1 doz)	£ 5.00	1 doz			
---------------------------------------	--------	-------	--	--	--

ORDER VALUE (minimum £20 please)					
----------------------------------	--	--	--	--	--

Payment please to S. Ritchie with order at least 4 weeks before delivery.