

SUZIE'S HOME COOKING SERVED TO YOUR TABLE

If you are planning a celebration 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. All prices include full service and clearing up on the night (I normally leave when you start your pudding course).

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 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 (see the "delivered to your cottage" menu).

Starters (please choose one or two)	Per portion	Quantity required	Total cost £
Individual red onion tartlets on a bed of leaves (v)	£4.50		
Twice baked cheese soufflés on beef tomatoes (v)	£4.50		
Luxury prawn cocktail with brown bread and butter	£4.50		
Chicken liver pate and melba toast	£4.50		
Homemade leek and potato soup with croutons (v)	£3.75		
Homemade watercress soup with croutons (v)	£3.75		
Main course (please choose one or two)			
Individual Beef Wellington with new potatoes & baby vegetables	£12.50		
Beef Bourguignon with creamy mash & baby vegetables	£11.50		
Beef in red wine with mushrooms creamy mash & baby vegetables	£11.50		
Chicken breast with baby onions & mushrooms in a creamy white sauce, new potatoes & baby vegetables	£11.50		
Thai green curry with rice & pompadoms	£11.50		
Salmon en croute with new potatoes & baby vegetables	£11.50		
Finest fish pie with potato topping & petit pois	£11.50		
Roast loin of pork with roasted root vegetables (minimum of 6)	£11.50		
Fillet of pork in mushroom sauce with rice & baby vegetable	£11.50		
Lamb Tangine with coriander, cous cous & mixed green salad	£11.50		
Lasagne with tossed green salad & garlic bread	£9.50		
Puddings (all served with double cream) (please choose one or two)			
Swiss apple tart	£4.50		
Chocolate and black cherry roulade	£4.50		
Tangy lemon cheesecake	£4.50		
Baked chocolate cheesecake	£4.50		
Ginger and pineapple pavlova	£4.50		
Individual pavlova with seasonal berries	£4.50		
Profiteroles with warm chocolate sauce	£4.50		
Fresh fruit salad	£4.50		
White chocolate and blueberry cheesecake	£4.50		
ORDER VALUE (minimum £80 please)			

A 50% deposit is required one month prior to the date (payable to S. Ritchie).

The balance is payable on the day.