

Gastro's Gourmet Oven Ready Chiller Range

Available Wednesday – Saturday 12 – 5pm Commencing 4<sup>th</sup> November 2020

I am Bringing the Professional Kitchen to yours; all dishes have been prepared with only the final touches required Cooking Guidance is also Supplied.

Let me do the hard work so you don't have to

Please Place all orders with Darren Directly on 07722740425

The Menu

Gastro's Beef Fillet Wellington 8oz Beef Fillet, Encased in Puff Pastry with Mushroom and Truffle Duxelles, and Chicken Liver Parfait, with a Side of Green Vegetables, Sauteed Potatoes, and Red Wine Jus £25.00

Pan Fried Seabass Fillet with Parmentier Potatoes with Chorizo, Sundried Tomatoes, Pesto Sauce, Lemon, and Fresh Samphire £12.00

Pan Fried Breast of Chicken Marinated in Lemon and Thyme with Harissa Roasted Sweet Potatoes, Buttered Kale and Tomato Ragout. £10.00

Slow Roasted Pork Belly with Slow Roasted Shallots, Buttered Spinach, Parsnip Pomme Puree, Sauteed Wild Mushrooms, Red Wine and Truffle Jus. £12.00

Duo of Salmon En Croute – Fresh Pan Fried Salmon and Smoked Salmon Encased in Puff Pastry with a Leek Ragout, Served with Julienne of Fresh Vegetables, New Potatoes and a White Wine and Dill Cream Sauce. £12.50

Vegan Nut Roast, Lentils Du Puy, Roasted Root Vegetables, Sundried Tomatoes, Spinach, Red Wine, Pepper. £8.00

As this is a fresh product Line please place your orders in advance to give me the time to order and prepare for you as I will be preparing this menu to order to pick up at your Convenience.

24 hrs will be sufficient for me to prepare all menu items.

I will also be looking towards changing this menu weekly depending on specific demand to keep it varied and interesting and to keep the favourites on the menu.

Follow me on Facebook

Across the hotplate @ moorcatering

