

Vegetable & Potato Options

This is a sample menu. For custom dishes, or dishes that aren't shown on any of our sample menus, please feel free to get in touch to discuss your requirements.

Vegetables

Braised Red Cabbage with Walnut and Sultanas.

Buttered Savoy Cabbage with Smokey Bacon.

Leeks with Cracked Pepper and Lemon.

Roasted Mediterranean Vegetable medley.

Button Mushrooms with Pine Nuts and Green Pesto.

Fine Beans with Baby Corns and Sesame Oil.

Roasted Parsnip and Butternut Squash with Honey and Thyme.

Carrot and Swede Puree.

Cauliflower with Mature Farmhouse Cheddar Cheese Sauce.

Minted Petit Pois.

Batten Carrots with Butter and Parsley.

Broccoli Spears.

Sugar Snaps mixed with Minted Peas.

Whole Green Beans.

Potato Options

Traditional English Roast Potatoes with Cracked Pepper and Sea Salt.

New Potatoes with Butter and Parsley.

Dauphinoise with Garlic and Cream.

Hot Buttered Oven Baked Potato in its Jacket.

Irish Style Colcannon – Mashed potato with Spring Onions and Buttered Savoy Cabbage.

Mashed Potatoes with Wholegrain Mustard or Horseradish.

Seasoned Mashed Potatoes.

Boulangere Potatoes (with stock and Herbs).