**ANNA MACCURRACH’S SPRING/SUMMER HOMEMADE MENU**

*If you would like a****homemade meal*** *delivered to your door, Anna is here to help. With the majority of the work done for you, all you’ll need to do is heat it up and serve (full instructions will be given!).*

*Anna can also make celebration cakes for birthdays and special occasions.*

*These are suggestions – if you have a special request please let me know.*

*To book call 07968 049372 or email* [*anna@lovemycow.com*](mailto:anna@lovemycow.com)

*Please state which accommodation you are staying in when booking*

**MAIN COURSES**

**CHICKEN**

* Spring Chicken

*Chicken legs stuffed with liver and wrapped in smoked bacon.*

Served with mushrooms and asparagus, and new potatoes.

* Persian chicken with walnuts and pomegranates

*Subtly spiced with a delicate sweet-sour note.*

Served with couscous and a watercress salad.

**BEEF**

* Lasagne:

*Slowly cooked resulting in a rich sauce. Straightforward and comforting.*

Served with garlic bread and a vibrant coleslaw

* Beef stifado with tzatziki

*A classic Greek stew*

Served with rosemary and garlic roast potatoes, and a green salad.

**LAMB**

* Lamb, petit pois and little gem lettuce with mint.

*The lamb is stewed slowly until tender, with peas and lettuce added at the final moment.*

Served with new potatoes.

* Spice-perfumed shoulder of lamb (minimum 6 people)

*Slow roasted then pulled apart*

Served with new potatoes, green salad and a yogurt, cucumber and garlic dip

**FISH**

* Baked salmon with a parmesan and parsley crust

Served with a salad of chargrilled courgettes and tarragon dressing, and new potatoes*.*

* Smoked haddock tart with parmesan pastry.

Served with new potatoes and a rocket, fennel and puy lentil salad.

**VEGETARIAN**

* Aubergine Parmigiana

*An iconic Italian dish of fried aubergine slices layered with tomato sauce, mozzarella and Parmigiano Reggiano, baked until golden brown.*

Served with garlic bread and a green salad.

* Artichoke and spinach tart

Served with new potatoes and a vibrant coleslaw.

**PUDDINGS**

* Crème Brûlée

*With malted milk biscuits*

* Glazed berry tart with mascarpone and vanilla cream
* Gooseberry Fool

*Served with shortbread biscuits*

* Summer berry meringue roulade

*Melt in the mouth meringue, sweet sharp berries and vanilla cream.*

**Ts and Cs:**

* I require a minimum of two days’ notice to prepare dishes although a minimum of a week is preferred. Payment in advance is required.
* Special dietary requirements will be accommodated where possible, or alternative suggestions will be made.
* My kitchen is five star rated by the local authority and all due care and attention is made with regard to allergens, but please be aware that I am using a domestic kitchen.
* The majority of the preparation will be done for you and full instructions will be given!