**NOTGROVE HOLIDAYS MENU BY ANNA MACCURRACH**

*If you are just wanting a****homemade meal****such as lasagne, shepherds pie or casserole followed by a pudding delivered to your door so you just have to heat it up and serve, then****Anna MacCurrach****is a local cook who will be happy to help. She is married to a local farmer and takes pride is supporting local food producers wherever possible. She 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*

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

**MAIN COURSES**

CHICKEN

Chicken tagine

*Bursting with spices and fruity flavour.*

Served with herby buttered couscous

Coq au Reisling:

*A deeply savoury and delicious dish of chicken cooked with white wine, cream and mushrooms.*

Can be served with rice, creamed potatoes or crusty bread and seasonal greens

BEEF

Tuscan braised beef: a rich, Italian style stew.

Served with buttery polenta and some lightly cooked winter greens.

Beef bourguignon – a retro classic!

Served with mashed root vegetables and seasonal greens.

LAMB

Lancashire Hotpot with braised red cabbage

FISH

Classic fish pie

*Smoked haddock, mackerel and prawns under crunch topped mashed potato.*

Served with buttered seasonal greens.

VEGETARIAN

Aubergine Parmigiana

Served with garlic bread and a winter salad.

Butternut squash and butter bean stew, with parmesan dumplings.

Served with seasonal greens.

**PUDDINGS**

* Bread and butter pudding

*Ultimate grown up comfort food with added marmalade and whisky*.

* Classic fruit (apples, pears, blackberries – either or all!) crumble

*With a super delux flapjack topping*

* Squidgy chocolate pear pudding
* Crème Brûlée

**Ts and Cs:**

* 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.
* £25 per person, based on all eating the same.

£5 per person supplement for multiple dishes.

Price includes the cost of ingredients, my time in shopping and preparation, delivery and collection of dishes.