

PRIVATE CATERING

Local caterer Anna can provide anything from comforting home cooked 'ready meals', dropped off for you to reheat and serve, to three course suppers prepared and served in your accommodation. She will work with you to create the menu perfect for your occasion, whether that is a special family celebration, a grown-up dinner party with friends, or a group gathering over several days.

To book please call or message 07968 049372, or email anna@lovemycow.com

Minimum of six persons. Drop off prices started at £30pp, in house £45pp.

Example options for drop offs below:

MAIN COURSES

Chicken tagine: *Bursting with spices and fruity flavour.*

Served with herby buttered couscous

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

Can be served with baby potatoes, mash or crusty bread and seasonal greens

Tuscan braised beef: *a rich, Italian style stew.*

Served with buttery polenta and seasonal vegetables.

Beef bourguignon: *a retro classic!*

Served with mashed root vegetables and seasonal greens.

Classic fish pie: *Smoked haddock, mackerel and prawns under creamy mashed potato.*

Served with buttered seasonal greens.

Aubergine Parmigiana

Served with garlic bread and a seasonal salad.

Butternut squash and butter bean stew, with parmesan dumplings.

Served with seasonal vegetables.

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