

Fresh & Lush

Events Catering

∞ DINING AT HOME ∞

Please see our range of dishes for you to heat and serve at home.

All food is prepared from fresh ingredients in our purpose built kitchen.

We use local producers and suppliers to create these lovely dishes.

As a rough guide all prices below are based on 10 people.

Beef

Beef Lasagne

Beef Stroganoff

Beef Cottage Pie

Beef Bourguignon

Italian Parmesan & Herb Meatballs with Beef & Pork in Slow Roast Tomato & Basil Sauce

Chicken

Mustard & Tarragon Chicken

Mild Chicken Korma

Moroccan Chicken Tagine

Mild Thai Green Chicken Curry

Chicken, Chorizo & Slow Roast Tomato Lasagne

Lamb

Lamb Moussaka with Local Lamb, Aubergine & Oregano

Moroccan Lamb Tagine

Lamb, Feta, Spinach & Roasted Red Pepper Lasagne

Pork

Local Ham Hock & Leek Lasagne

Fish & Game

Fish Pie with Salmon, Smoked Haddock & Prawns

Venison & Vegetable Stew Cooked in Red Wine (subject to availability of game meat)

Vegetarian

Roasted Butternut & Three Cheese Lasagne

Luxury Macaroni Cheese with Black Truffle Oil

Puff Pastry Pies

Beef, Mushroom & Ale
Traditional Steak & Kidney
Beef & Shropshire Blue Cheese in a Red Wine Sauce
Salmon, Haddock & Prawns in a White Wine & Herb Sauce
Chicken, Leek & Tarragon
Chicken & Local Ham Hock in a Whole Grain Mustard Sauce
Pork & Apple with a Creamy Cider & Mustard Sauce
Smoked Pulled Pork & Cheddar
Huntsman's Game Pie (subject to the availability of game meat)
Shropshire Cheddar, Butternut & Red Onion (V)
Wild Mushroom & Parmesan in a Cream Sauce (V)

Cooked Joints of Meat

All joints of meat are slow cooked for at least 4 hours, delivered with goose fat roast potatoes, a fresh sauce or gravy made from the cooking stock and garnish.
Approximately 200g cooked portion per person

Roast Beef Sirloin
Whole Roast Chicken - corn fed and free range (3 medium sized chickens)
Pork Loin with Crackling
Glazed Rosemary Lamb Shanks (one per person, approx. 350g cooked)
Roast Lamb with Rosemary and Redcurrant & Mint Sauce

Side Dishes

Dauphinoise Potato Bake
Thyme Roasted Potatoes
Bacon & Leek Gratin
Mashed Potatoes - Plain, Cheesy or Spring Onion
Rosemary & Thyme Roasted Root Vegetables
Cauliflower Cheese
Roasted Mediterranean Vegetables
Honey & Mustard Glazed Carrots & Parsnips

Desserts

Sticky Toffee Pudding with Toffee Sauce
Apple & Blueberry Crumble with Custard
Baked Apple Tart with Vanilla Cream & Toffee Sauce
Milk & Dark Chocolate Mousse Cake with Cream
Banoffee Pie with Crunchy Caramel
Lemon & Strawberry Meringue Tart
Crème Brûlée & Apple Sponge Cake
Baked Custard Tart with Nutmeg Pastry
Raspberry Cheesecake with Berry Coulis
Steamed Lemon & Sultana Pudding with Custard
White Chocolate & Raspberry Cheesecake
Traditional Italian Tiramisu & Chocolate Coffee Sauce
Key Lime Pie with Fresh Cream, Crushed Honeycomb & Candied Limes

Cappuccino Mousse, Chocolate & Toffee Dessert
Strawberry Mousse & Shortcake - Mousse with Vanilla Sponge Base, Strawberries & Shortbread Biscuits

Cakes

All our cakes are baked to perfection in our specialized oven
Medium - 8 generous portions per cake
Large - 12 generous portions per cake

Carrot Cake with Lemon Cream Cheese Icing
Victoria Sponge Cake with Fresh Strawberries & Cream
Chocolate Fudge Cake
Coffee & Walnut with Mascarpone Cheese Filling
Lemon Drizzle Cake
Chocolate Peppermint Crisp
Triple Chocolate Praline Torte with Vanilla Pod Cream



If you do not see what you are looking for please contact us as we are happy to create a bespoke dish for you.

We prepare and deliver the food in our oven dishes which we will collect or you can drop off.
If you prefer, we can deliver in disposable foil trays.

Delivery is free within a 10 mile radius & for orders over £120 within a 15 mile radius.

Delivery charges would apply to other orders,
or you are welcome to collect.

Prices correct as of 1 August 2014
All prices are subject to change

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