THE LITTLE ABODE

LUNCH MENU

No. 1
British Ploughman's Platter | Homemade Cumberland Sausage Rolls,
Gowydd Caerphilly, Lincolnshire Poacher & Stichelton cheese served
with Cheese Scones, Yorkshire Chutney, Celery, Tomatoes, Granny Smith apples and homemade Sourdough & Soda breads. £15 per person

No. 2

Honey-Roasted, hand-carved Ham with "Rainbow" slaw, and Second Early Potato salad.

£15 per person

No. 3

Quiches | Cured Bacon & Gruyere, Smoked Haddock or Leek & Broccoli & Stilton - served with an English Garden Salad, Celeriac Remoulade & Garlic Bread. £15 per person

No. 4

Pan Fried Salmon served with Almond & Pomegranate Couscous, Cos & Endive salad, Lemon dressing, Roast Red Pepper Salsa and Halloumi and Black Olive Cake.

£20 per person

No. 5

Italian Antipasto | Rosemary Foccacia breads & Tomato tarts served with Cured meat platters, Tomato Salad, Taleggio, Olives **(V)**, Artichokes **(V)** & Rocket, Fennel & Parmigianno salad. £20 per person

No. 6

Harrisa Beef Sirloin & Feta salad and Spanish Potato & Chorizo Frittata with Buckwheat & French bean salad, and seasoned flatbreads. £20 per person

No. 7

Lebanese Sumac Chicken served with Fattoush Salad, Tabouleh Homemade Pittas. £20 per person

Allergies. intolerances and "rather nots"

Please ensure that you tell me ahead of menu finalisation what if any allergies, intolerances or "rather nots" any member of the party may have.

Our Ingredients

All meats are native and rare breed, supplied by farmers in North Yorkshire from Grid Iron Meat Co. Fish is supplied by Hodgsons of Hartlepool and fruit and vegetables are when ever possible seasonal and from my own garden or else Dales of Malton.

Cheese is supplied by Neals Yard Dairy and Lina Stores.

Our Environmentals

We take our responsibilities seriously and no longer use plastic wrap for food covering and storage. We source all our packaging from Vegware who use plants and renewable, lower carbon, recycled or reclaimed materials that can be composted or recycled.

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SOMETHING SWEET

Add something sweet to your lunch......Choose up to three from the

list below for your party. Just let me know how many of each you would like. Minimum order of any one cake/pudding - 4 servings

£5 per portion

Blackcurrant Frangipan

Orange & Cardamon Cake

Aga baked meringues with fresh cream and Strawberries.

Mint & Pistachio Fridge Cake.

Triple Chocolate Brownies

Lemon & Poppy Seed Cake

SÜTLÜ BÖREK Buttery, flaky, syrupy, semolina custard-filled Filo parcels.

Cherry & Almond Cake