

# THE LITTLE ABODE

## SUPPER MENU

**£20 per person**

### **No. 1**

Venison Lasagne with a Green Salad & French Vinegarett  
Aga Baked Pavlova with Seasonal Fruit.

### **No. 2**

Spanish Chickpea & Chorizo Stew served with Cous Cous  
Chocolate Tart & Sour Cream

### **No. 3**

Cottage Pie served with Seasonal greens.  
Blackcurrant Frangipan.

*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 Enviromentals*

*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.*