



Dorset Delights Catering

Main Courses- Menu 1

Cottage Pie

Served with Seasonal Vegetables & gravy

Beef Curry

Served with Basmati Rice, Mango Chutney & Poppadoms

Traditional Steak & Ale Pie

with a puff pastry top served with Mashed Potato & Seasonal Vegetables

Beef Lasagne

served with Garlic Bread, Green Salad & Coleslaw

Shepherd's Pie

Served with Seasonal Vegetables & gravy

Lamb Moussaka

Served with Seasonal Vegetables

Chicken Curry

Served with Basmati Rice, Mango Chutney & Poppadoms

Chicken, Leek & Ham Pie

with a puff pastry top served with Mashed Potato & Seasonal Vegetables

Pork & Somerset Cider Casserole

Served with Mashed Potato & Garden Peas

Fishermans Pie

Smoked Haddock, Cod & Salmon topped with mashed potato served with Seasonal Vegetables

Mediterranean Vegetable Lasagne

Served with Garlic Bread, Green Salad & Coleslaw (v)

Vegetable Curry

Served with Basmati Rice, Mango Chutney & Poppadoms (v)

Chargrilled Tomato Pasta

Served with Seasonal Vegetables (vegan)

Main Courses- Menu 2

Boeuf Bourguignon

Braised British Beef with smoked pancetta in a red wine jus

Served with Dauphinoise Potatoes or Rosemary & Garlic roast potatoes with Seasonal Vegetables

Beef Wellington

Fillet of British Beef with homemade pâté wrapped in puff pastry

Served with Dauphinoise Potatoes or Mashed Potatoes with Seasonal Vegetables

Coq-au-vin

Succulent Chicken cooked in Red Wine with Smoked Pancetta & Button Mushrooms

Served with Dauphinoise Potatoes or Rosemary & Garlic roast potatoes with Seasonal Vegetables

Chicken Cacciatore

Succulent Chicken cooked in red wine & tomato sauce with peppers

Served with Dauphinoise Potatoes or Rosemary & Garlic roast potatoes with Seasonal Vegetables

Chicken in White Wine Sauce

Slow Cooked Chicken in creamed white wine with button mushrooms & smoked bacon

Served with Dauphinoise Potatoes or Rosemary & Garlic roast potatoes with Seasonal Vegetables

Chicken wrapped in Parma Ham

Breast of chicken wrapped in Parma Ham served with creamed sauce

Served with Dauphinoise Potatoes or Rosemary & Garlic roast potatoes with Seasonal Vegetables

Braised Lamb Shank

Somerset Lamb with red wine, rosemary & garlic gravy

Served on a bed of Mashed Potato with seasonal vegetables & gravy

Pork Loin with Port & Stilton Sauce

Pork Tenderloin slow cooked in port & stilton

Served on a bed of Mashed Potato with seasonal vegetables & gravy

Traditional Pork Sausages with Onion Gravy

Served on a bed of wholegrain mustard Mashed Potato with red onion gravy

Seabass baked with Lime & Rosemary

Served with Rosemary & Garlic Roast Potatoes, Cream White Wine sauce & Seasonal Vegetables

Portobello Mushroom Filo

Served with Rosemary & Garlic Roast Potatoes & Seasonal Vegetables

Main Courses- Menu 3

Roast Sirloin of British Beef

Served with Homemade Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Horseradish & Beef Gravy

Roast Shoulder of Pork

Served with Homemade Stuffing, Bramley Apple Sauce, Roast Potatoes, Seasonal Vegetables & Gravy

Roast Turkey

Served with Homemade Stuffing, Cranberry Sauce, Bread Sauce, Roast Potatoes, Seasonal Vegetables & Gravy

Fillet of Salmon

Served with Lemon & Dill Sauce, New Potatoes & Seasonal Vegetables

Additional Extras

Cauliflower Cheese

Leek Cheese

Honey Roasted Parsnips

Mashed Potato

Yorkshire Puddings

Sausages wrapped in bacon

Red Cabbage

We source all our fresh meat and produce from local suppliers