

Order Form

Product	No.	Price	Cost
Meaty Meals - 8 portions			
Cottage Pie		£24	
Beef Lasagne		£24	
Cumberland Sausage Casserole		£24	
Rich Beef Chilli, Pitta Bread & Cheese		£30	
Chicken and Bacon Lasagne		£30	
Creamy Curried Chicken		£30	
Lamb Curry		£32	
Lamb Hot Pot		£32	
Lamb Moussaka		£32	
Fish Dishes - 8 portions			
Fish Pie		£32	
Smoked Mackerel Dauphinoise		£32	
Veggie - 8 portions			
Soup (ask for Flavours)		£15	
Soup with bread		£18	
Wilf's Chilli, Pitta Bread & Cheese		£24	
Lasagne		£24	
Veggie Curry		£24	
Vegetable Stroganoff Crumble		£24	
Spinach & Feta Cheese Pie		£24	
Catalan Pie		£24	
Sweet Potato Stew		£24	
Layered Nut Roast		£28	
Mushroom Moussaka		£28	
Quiche (ask For Flavours)		£12	
6 Veggie Burgers		£6	
Sub Total Cost - A		£	

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Product	No.	Price	Cost
Desserts - 8 portions Cakes - 15 portions			
Sticky Toffee Pudding		£18	
Bread and Butter Pudding		£18	
Peach & Black Cherry Crumble		£18	
James' Pudding		£18	
Chocolate Profiteroles		£18	
Black Forest Gateau		£18	
Bakewell Tart		£18	
Trifle		£18	
Apple Pie		£18	
Cheesecake		£18	
Fresh Fruit Salad		£18	
Cake (specify which)		£20/£25	
Brownie iced with greeting		£30	
Extras, priced per 8 portion			
Café made garlic Focaccia bread		£5	
Salads - all £6.80 - specify from list			
Mixed Leaves with a Crunchy Salad · Coleslaw · Waldorf			
Potato · Curried Rice · Carrot & Seed · Pepper & Sweetcorn			
Bulgar Wheat · Mexican Bean · Italian Pasta · Beetroot,			
Brought forward Sub Total Cost - A		£	
Total Cost		£	
Name:	<input type="checkbox"/> Frozen <input type="checkbox"/> Chilled		
Address:			
Tel No:	Post Code:		
Date and time for pick up:			



Tasty meals
that you don't have to think about!

Supplied frozen or ready to go into the oven, they are all cooked in our kitchen at the Mill Yard using fresh local products wherever possible.

All the items are priced for collection from our Café in Staveley. Each meal or dessert is enough for 8 adult portions.

We can supply the following meaty, fishy and veggie meals, hot and cold sweets and a selection of 'extras'. If there is something you would particularly like that's not on the list just ask, we may be able to help!

If you would like us to deliver your meals, a delivery cost will be applied based on mileage. (Not always available.)

Meals are subject to availability and during busy periods may have to be supplied frozen or from frozen.

N.B. Although great care is taken with cross contamination, customers should be aware that nuts are present in the kitchen.

Please let us know of any allergies or other dietary needs!

Meaty Meals from £24 for 8 portions

Cottage Pie*

Minced beef, carrots and onions in a rich gravy topped with mashed potato – a classic hearty meal.

Beef Lasagne*

A classic traditional Italian recipe.

Cumberland Sausage Casserole

A real winter warmer with chunks of traditional sausage, onions, peppers, tomatoes and celery.

Lamb Hot Pot*

Tender diced lamb slowly cooked with winter vegetables and sliced potatoes on top for a meal in one.

Chicken and Bacon Lasagne*

Smokey bacon and chicken in a mediterranean tomato sauce layered with pasta sheets and finished with a cheese sauce.

Lamb Moussaka*

Layers of rich minced lamb sauce with aubergines, topped with a fluffy yoghurt, egg and cheese sauce.

Creamy Curried Chicken*

Just as it sounds and not hot – just tasty.

Rich Beef Mince Chilli (g)

Flavoured with our own mix of tasty but not too hot chilli spices. Comes with pitta bread (not g) and grated cheddar.

Lamb Curry (g)

Spicy, medium hot curry thickened with yellow split peas.

Fishy Fare – £32 for 8 portions

Fish Pie*

A medley of fish in a creamy white sauce with leeks and lots of mashed potato topping.

Smoked Mackerel Dauphinoise

Layers of thinly sliced potatoes, onion and chunks of smoked mackerel baked in cream.

Veggie Victuals from £24 for 8 portions

Wilf's Chilli – Our Best Seller! (v) (g)

Lots of veggies, tomatoes, red kidney beans and brown lentils flavoured with our own mix of tasty, but not too hot, chilli spices. Served with pitta bread (not g) and grated cheese.

Lasagne*

Pasta sheets layered with sautéed onions, peppers, courgette and aubergines in an Italian tomato sauce and finished with a cheese sauce and parmesan.

Mushroom Moussaka*

Mushrooms cooked in red wine with onions, garlic and parsley, layered with aubergines and smothered with a yoghurt, egg and cheese sauce.

Vegetable Stroganoff Crumble (n)

Broccoli, cauliflower, carrots, courgette, sweetcorn and celery bound together with a white wine and sour cream sauce topped with a savoury nut crumble.

Spinach and Feta Cheese Pie

A Greek influenced pie flavoured with nutmeg and cinnamon and topped with filo pastry.

Catalan Pie (n)

Roasted Mediterranean vegetables with pesto with a puff pastry topping.

Sweet Potato Stew (v) (g) (n)

A great veggie stew with sweet potatoes, apple juice, peanut butter and courgettes.

Layered Nut Roast (n)

A mixture of ground nuts and veggies with a layer of sliced tomatoes and cheese in the middle.

Veggie Curry (v) (g)

Spicy, medium hot curry thickened with yellow split peas.

Wilf's Veggie Burgers (v) 6 for £6

Our own recipe in combination with a Suma wholefood product.

Or own made Soup – (v) (g)

Veggie, usually GF & Lactose free, with or without our bread.

Quiche

Discuss what flavour you'd like.

Desserts – all £18 for 8 portions

To be served hot

Sticky Toffee Pudding

A sticky date sponge with a toffee sauce topping, just add cream

Bread and Butter Pudding

Such a traditional pudding! Layers of bread and butter, spices and dried fruit baked in a rich creamy custard.

Peach and Black Cherry Crumble

From a Mexican background but a great mix of flavours with a hint of cinnamon in the crumble.

Syrup Sponge

Lashings of syrup topped with a light sponge.

James' Pudding (n)

A plum and almond base topped with a chocolate sponge

Cold Sweets

Chocolate Profiteroles • Black Forest Gateau

Fresh Fruit Salad (g) (v) • Trifle • Apple Pie

Cheesecake • Bakewell Tart

Cakes in 15 usual Cafe portions (cut or uncut)

Traybakes – £20

[Flapjack, jam shortbread, plain shortbread]

Cakes – £25

[Pineapple fruit cake, Choc Brownie, Lemon Drizzle, Carrot cake, Choc. Tiffin, Caramel Shortbread]

Coffee Cake (round) – GF – £24 (12 portion)

Iced Chocolate Brownie Birthday Cake – £30

Extras – priced for 8 portions

Garlic Focaccia Bread £5 Cafe Baked

Salads £6.80

Waldorf (g) (n) • Curried rice (v) • Fruity, carrot & seed (g)

Mixed leaves with a crunchy salad (v) (g) • Beetroot (g) (v)

Coleslaw (g) • Potato (can be made vegan)

Bulgur wheat (v) • Pepper and sweetcorn (v) (g)

Italian pasta (v) • Mexican bean (v) (g)

* contains gluten but can be made gluten free by prior arrangement
v = vegan, g = gluten free, n = contains nuts.