FOOD FROM OUR CHEFS

| QUICHE LORRAINE (bacon & nutmeg) — small/large Instructions: re-heat 10 minutes at 180° in the oven | £18/£24 |
|--|---------|
| BUTTERNUT, HONEY & GOAT CHEESE QUICHE – small/large Instructions: re-heat 10 minutes at 180° in the oven | £18/£24 |
| COOKED MEALS | |
| BEEF BOURGUIGNON & RICE (with onions & cloves) - /portion Microwave instructions: - Pierce the rice bag and cook for 2 minutes at 750W - Empty the beef bag into a plate and cook for 3 minutes at 750W or Sauce pan instructions: Empty both bags into a sauce pan and cook for 4 minutes on medium heat while gently stirring TARTIFLETTE (Potato, bacon, onion & reblochon gratin) - /650g portion Intructions: cook in its tray for 20 minutes at 200° in the oven | £16 |
| <u>PASTRIES</u> | |
| LEMON MERINGUE TART - /unit | £4.50 |
| CHOCOLATE & PECAN NUTS BROWNIE - /slice | £3.50 |
| MADELEINE - /pack of 6 | £6 |
| CROISSANT — (available on Friday, Saturday & Sunday only) - /unit | £2 |