



Delicious Home Cooked Food
Eat out – in the comfort of your own cosy cottage!

Take the catering out of self-catering – let Jane & Hanna do the shopping, chopping and cooking – just relax and enjoy your holiday whilst we do all the work.

We are a mother and daughter team (with occasional help from the other members of the family, Lewis & Zoe). We offer a selection of carefully chosen individual dishes and family meals which we prepare with love and care, to our own special recipes. All the food is prepared from the finest quality ingredients in our kitchen at Coombe Farm. Wherever possible we use locally sourced produce from the wonderful variety available.

Deliveries are normally made daily, **except Wednesday** (not Christmas Day, Boxing Day & New Years Day), but may vary in winter. If you want a meal for a Wednesday it can be delivered the day before and kept in your fridge. We aim to deliver your meal by 6pm (4.30pm if you have ordered a Cream Tea or Afternoon Tea). We are happy to cater for most special diets – please telephone us to discuss your needs.

HOW TO ORDER

Please telephone your order to Jane & Hanna on 07794743416

Or you can email us your order janesnowdon@gmail.com

A MEAL FOR YOUR ARRIVAL – You can order a meal to be placed in your cottage fridge on the day of your arrival. Please give us a few days notice as weekends are especially busy.

DURING YOUR HOLIDAY - You can order before 11am on the day you require your meal although more notice is greatly appreciated. You don't need to be in, we will leave your meal in your fridge (please leave some space)

You can pay for your meal(s) in the office, at the end of your holiday' by cash, cheque or bank transfer.

Many of our meals now come in three sizes – individual portions, size A portions (serving 3A or 2A&2C) or size B (serving 6A or 4A&4C). Please bear this in mind when ordering.

28/3/12

STARTERS

Pea & Mint Soup served with homemade rolls & butter £3.75

All of the following starters are served with salad garnish and roll & butter.

Smoked Mackerel fillet, with horseradish cream £4.75

Prawn Cocktail tender, juicy prawns in our own Marie Rose sauce, served on a bed of salad £6.00

Chicken Liver Pate made with cream, brandy & a hint of garlic; served with a salad garnish £4.50

Pear & Blue Cheese Tart served with salad garnish, homemade apple & mint chutney £5.25

Grilled goats cheese - a piece of Cornish goats cheese ready to grill yourselves, served with a red onion relish £5.00

MAIN COURSES

Pork & Cider Hot Pot – slow cooked, tender Cornish pork cooked with carrots, local cider & sage; topped with sliced potato and served with a selection of fresh vegetables £6.75, size A £17.50, size B £35.00

Mustard Chicken - breast of chicken cooked in a creamy wholegrain mustard & cider sauce, served with a selection of fresh vegetables and potatoes £7.00, size A £18.00, size B £37.00

Beef Goulash – tender chunks of Cornish beef cooked in a rich paprika sauce served with sour cream and a selection of fresh vegetables and potatoes £7.00, size A £18.00, size B £37.00

Trawlermans Pie – chunks of Looe the finest local fish cooked in a creamy white wine sauce, topped with chive mash and served with a selection of fresh vegetables £7.25, size a £18.75, size b £39.00

Crab Mornay – hand picked Looe Bay crab in a rich cheesy sauce served with a selection of fresh vegetables and potatoes £8.00, size A £20.50, size B £41.00 (Crab is sometimes unavailable so please offer a second choice)

Shepherd's Pie – minced Cornish Lamb and diced carrots in a rich gravy, topped with mashed potato and served with a selection of fresh vegetables £6.75, size A £17.50, size B £35.00

Lamb Tagine - pieces of Cornish Lamb, slow cooked in Moroccan spices and served with roasted vegetable cous cous £7.00, size A £18.00, size B £37.00

Beef Lasagne – made to our family recipe, layers of rich bolognaise, cheese sauce and lasagne, served with a crisp salad £6.75, size A £17.50, size B £35.00

Chicken Pie -Tender chunks of chicken with pancetta and sage & onion stuffing in a creamy sauce under a flaky pastry crust and served with a selection of fresh vegetables and potatoes **£7.00, size A £18.00, size B, £37.00**

Rabbit Pie – local wild rabbit, off the bone, slow cooked in cider, finished with cream and wholegrain mustard under a flaky crust. Served with a selection of fresh vegetables and potatoes **£7.00, size A £18.00, size B £37.00** (Rabbit is sometimes unavailable so please give 2nd choice)

Steak & Smugglers Casserole with herb dumplings-slow cooked beef in a rich ale gravy with button mushrooms and herby dumplings **£7.00, size A £18.00, size B £37.00**

Butterbean & Tomato Tagine – flavoured with Moroccan spices & served with roasted vegetable couscous **£6.50, size A £16.75, size B £32.50**

Spinach & Almond Lasagne – layers of tasty spinach & almond filling, pasta & a tomato & orange sauce and served with a crisp salad **£6.50, size A £16.75, size B £32.50**

Homity Pie – crisp pastry case filled with layers of sliced potato, onions, garlic & cheese, served with a crisp salad **£6.00, size A £15.00, size B £28.75**

PLEASE ASK IF YOU WOULD LIKE ADDITIONAL VEGETARIAN CHOICES

CHILDRENS PORTIONS

For those of you with smaller appetites or for children we offer smaller portions of all main courses at 2/3rds of the quoted single portion price.

SALAD SUPPERS

A delicious selection of our special salads, including coleslaw and pasta salad, crisp salad leaves and home-made rolls & butter – a meal on a plate

Ham – tender slices of our home cooked ham and apple & mint chutney **£8.25**

Prawn – plump juicy prawns with lemon & lime wedges & lemon mayonnaise **£9.00**

Chicken – chicken roasted with tarragon and lemon, served with mayonnaise **£8.25**

Crab – hand picked Looe Bay Crab (when available) served with wedges of lemon & lime and lemon mayonnaise **£10.50**

Cheese – wedges of Cornish mature cheddar and Cornish Blue, served with homemade apple & mint chutney and an apple **£8.25**

DESSERTS

Sticky Toffee Pudding served with Butterscotch Sauce & Cornish Clotted Cream or custard **£3.95**

Lemon Mousse – a rich fluffy mousse served with whipped cream and a crisp almond biscuit **£4.00**

A trio of Cornish Cheeses served with apple & mint chutney, grapes and oatcakes **£5.25**

Treacle & Lemon Tart – crisp lemony pastry with a rich golden syrup & lemon filling, served with Cornish clotted cream or custard **£3.95, size A £10.00, size B £19.00**

Chocolate Brandy Pot – a seriously rich dessert served with whipped cream **£4.25**

Fruit Crumble – a traditional favourite made with seasonal fruit & served with Cornish clotted cream **£3.95, size A £9.75, size B £18.25**

Bread & butter pudding- our own recipe for an old favourite served with clotted cream or custard **£4.00, size A £10.25, size B £19.75**

TEATIME TREATS

Victoria Sandwich filled with homemade raspberry Jam **£6.50 (8 generous portions)**

Chocolate Cake – a rich, moist cake with chocolate filling and frosting

Large £9.00 (8/10 generous portions)

Small £6.25 (5/6 generous portions)

Lemon Drizzle Cake – moist & tangy **£6.00 (5/6 generous portions)**

Fruit Loaf – full of plump fruit, made to our old family recipe **£6.75 (7/9 generous portions)**

Banana Loaf – deliciously moist **£6.25 (7/9 generous portions)**

Coffee and Walnut Cake- a delicious sandwich cake with coffee frosting inside and topped with frosting and walnuts **£7.50 (7/9 generous portions)**

Cornish Cream Tea – 2 Scones served with generous helpings of homemade jam and Cornish Clotted Cream **£4.00 per portion**

Luxury Afternoon Tea – traditional, old fashioned afternoon tea – Smoked Salmon Pate sandwiches, Cucumber sandwiches, scones with homemade jam & Cornish Clotted Cream and a selection of cakes **£7.00 per person**