

**Cheese** – wedges of Cornish mature cheddar and Cornish Blue, served with homemade apple & mint chutney and an apple **£7.50**

### DESSERTS

**Sticky Toffee Pudding** served with Butterscotch Sauce & Cornish Clotted Cream or custard **£3.50**

**Lemon Mousse** – a rich fluffy Mousse served with whipped cream and a crisp almond biscuit **£3.75**

**A trio of Cornish Cheeses** served with apple & mint chutney, grapes and homemade oatcakes **£5.00**

**Treacle & Lemon Tart** – crisp lemony pastry with a rich golden syrup & lemon filling, served with Cornish clotted cream or custard **£3.50**

**Chocolate Brandy Pot** – a seriously rich dessert served with whipped cream **£3.95**

**Fruit Crumble** – a traditional favourite made with seasonal fruit & served with Cornish clotted cream **£3.50**

**Bread & butter pudding**- our own recipe for an old favourite served with clotted cream or custard **£3.75**

### TEATIME TREATS

**Victoria Sandwich** filled with homemade raspberry Jam (8 generous portions) **£5.25**

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

large **£7.50** (8/10 generous portions)  
Small **£5.25** (5/6 generous portions)

**Lemon Drizzle Cake** – moist & tangy **£5.50** (5/6 generous portions)

**Fruit Loaf** – full of plump fruit, made to our old family recipe **£5.25** (7/9 generous portions)

**Banana Loaf**- deliciously, moist **£5.25** (7/9 generous portions)

**Coffee and Walnut Cake**- a delicious sandwich cake with coffee frosting inside and topped with frosting and walnuts **£6.75** (7/9 generous portions)

**Cornish Cream Tea** – 2 Scones served with generous helpings of homemade jam and Cornish Clotted Cream **£3.50 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**



### 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. We use the finest ingredients. 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 07794 743 416**

**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)**

**Please note we no longer able to accept credit/ debit cards**

## STARTERS

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

**Smoked Mackerel Pate** a smooth creamy pate made from Cornish Smoked Mackerel and served with salad garnish & crisp Melba Toast £4.25

**Cornish Yarg & Apple Salad with spiced Pecans** served with homemade roll & butter £4.75

**Prawn Cocktail** tender, juicy prawns in our own Marie Rose sauce, served on a bed of salad with homemade rolls & butter £5.25

**Chicken Liver Pate** made with cream, brandy & a hint of garlic; served with a salad garnish and homemade rolls & butter £4.25

**Pear & Blue Cheese Tart** served with salad garnish, homemade apple & mint chutney & homemade rolls & butter £4.95

## 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

**Mustard Chicken** breast of chicken cooked in a creamy wholegrain mustard & cider sauce, served with a selection of fresh vegetables and potatoes £6.75

**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 £6.75

**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

**Crab Mornay** – hand picked Looe Bay crab in a rich cheesy sauce served with a selection of fresh vegetables and potatoes £7.50 (Crab is sometimes unavailable so please offer a second choice)

**Shepherds 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

**Lamb Tagine** - pieces of Cornish Lamb, slow cooked in Moroccan spices and served with roasted vegetable cous cous £7.00

**Beef Lasagne** – made to our family recipe, layers of rich bolognese, cheese sauce and lasagne, served with a crisp salad £6.00

**Steak & Smugglers Pie** – prime Cornish Beef cooked in locally brewed Smugglers Ale under a Flaky pastry crust and served with a selection of fresh vegetables and potatoes £7.00

### 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

**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 £6.50

**Butterbean & Tomato Tagine** – flavoured with Moroccan spices & served with roasted vegetable couscous £6.00

**Spinach & Almond Lasagne** – layers of tasty spinach & almond filling, pasta & a tomato & orange sauce and served with a crisp salad £6.00

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

## 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 price

## FAMILY SUPPERS

We can offer you some of our dishes in larger sizes which may be a more economical option serving (3Adults or 2 Adults & 2 Children) or (6 Adults or 4 Adults & 4 Children), as a more economical option

<b>Pork &amp; Cider Hot Pot</b>	£15.95 or £30.25
<b>Shepherds Pie</b>	£14.95 or £27.00
<b>Beef Lasagne</b>	£14.75 or £26.50
<b>Steak &amp; Smugglers Pie</b>	£16.50 or £32.95
<b>Chicken Pie</b>	£16.50 or £32.95
<b>Homity Pie</b>	£12.95 or £23.00

## 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 £7.75

**Prawn** – plump juicy prawns with lemon & lime wedges & lemon mayonnaise £8.00

**Chicken** – chicken roasted with tarragon and lemon, served with mayonnaise £7.75

**Crab** – hand picked Looe Bay Crab (when available) served with wedges of lemon & lime and lemon mayonnaise £9.95

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