



WILLIAM'S

FROM OUR KITCHEN TO YOURS...

ORDER YOUR FRESHLY PREPARED DISHES TO TAKE AWAY*

WINTER 2016 - 2017

All meals can be prepared in either disposable or ceramic dishes
Or do bring in your own dish and we will fill it for you.

*Please note: 2 days' notice is advisable & a minimum order of four portions

- DF DAIRY FREE
- GF GLUTEN FREE
- ☺ IDEAL FOR CHILDREN

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MAIN COURSES

PER PORTION

WILLIAM'S FISH PIE GF

£4.50

Large chunks of smoked haddock, salmon and cod on a base of pea purée, topped with a creamy Dijon sauce and crème fraiche mashed potato.

TRADITIONAL FISH PIE GF 😊

£4.25

Simple mixed fish with white sauce, boiled eggs and creamy mash. Great for kids!

LUXURY SHELLFISH FISH PIE GF

£7.95

Made with fresh white fish, king scallops, fresh prawns & brown shrimp.

SEAFOOD STEW GF DF

£4.50

Mixed 'catch of the day' fish in a rich, tomato-based sauce with saffron & chickpeas.

CRAB LASAGNE

£8.50

Layers of handpicked white crab meat in a rich, creamy shellfish sauce with tomato & freshly grated parmesan.

LOBSTER & CRAB FILO PARCELS

£8.50 each

Lobster & crabmeat in a creamy shellfish bisque wrapped in filo pastry

VEGETABLE FILO PARCELS

£2.75 each

SALMON FISHCAKES 😊

£2.20 each

Fresh and simple with just salmon, mashed potato, dill & breadcrumbs.

THAI FISHCAKES

£2.20 each

Fragrant and fresh with lemongrass, shallots, green chilli, coriander and lime.

CRAB CAKES

£3.20 each

Handpicked white crab meat, eggs, breadcrumbs, a touch of red chilli & mustard.

SALMON EN CROUTE

£7.50

Freshly poached salmon in puff pastry with saffron, spring onion & cream.

TURBOT OR SEA BASS 'EN PAPILOTTE' GF DF

£9.50 / £7.50 each

Simply pop these hand-tied individual parcels in the oven and allow the garlic, ginger and chilli to gently infuse the flavour of the fish. Perfect for dinner parties!

BEEF BOURGUIGNON GF DF

£6.50

Slowly braised with button onions, mushroom, bacon & red wine.

COQ AU VIN GF DF

£6.25

With mushrooms and smoked bacon, this classic French casserole has a rich flavour.

SHEPHERD'S PIE GF 😊

£3.50

A classic recipe - local minced lamb with carrots, topped with creamy mash.

VENISON, RED WINE AND CHESTNUT CASSEROLE GF DF

£6.25

Slow-cooked local venison with a touch of chilli, chestnuts & red wine

DUCK CASSOULET GF DF

£6.25

As per the Castelnaudary recipe: slow-cooked duck, haricot beans, Toulouse sausage.

LAMB TAGINE GF DF	£6.50
Leg of lamb, Eastern spices and apricots slowly-cooked in true Moroccan style.	
LAMB SHANKS GF DF	£7.95 each
Whole shanks slow-roasted with rosemary & red wine. Just add celeriac mash!	
BEEF LASAGNE ☺	£3.50
Layers of slow-cooked beef & creamy white sauce, topped with grated cheese.	
WILD MUSHROOM LASAGNE V	£3.25
Roasted wild mushrooms layered with a creamy white sauce, leeks and spinach.	
AUBERGINE PARMIGIANA V	£3.25
Grilled aubergines layered with a tomato & mozzarella, topped with breadcrumbs.	
GIANT SPLIT PRAWNS GF DF £44/kilo	
Our famous whole giant prawns, split and oven ready with garlic butter	

COLD DISHES

WHOLE SIDE OF POACHED, DECORATED SALMON GF DF	£45.00 (serves 10)
WHOLE SIDE OF HOME-CURED GRAVADLAX GF DF	£45.00 (serves 12)
CORONATION CHICKEN GF	£3.50 (250 grams)
CRAYFISH MAYONNAISE GF	£3.50(150 grams)

PIES (please ask for Gluten-Free)

CHICKEN AND CHORIZO	£5.50
CHICKEN, HAM AND LEEK	£5.50
STEAK AND MUSHROOM (or kidney)	£6.50
GAME PIE	£6.50

SCOTCH EGGS

WILLIAM'S SALMON & DILL SCOTCH EGGS	£2.75 each
CLASSIC SCOTCH EGGS	£2.75 each
MINI QUAIL'S EGG SCOTCH EGGS	£1.75 each

TARTS (please ask for Gluten-Free)

Small (serves 4) £6.50	Medium (serves 8) £12.50	Large (serves 12) £19.50
Tartlets (starter size) £2.50 each		

FRENCH ONION

MEDITERRANEAN VEGETABLE & GOAT'S CHEESE

SMOKED HADDOCK AND SPINACH

LEEK AND GRUYERE / QUICHE LORRAINE

BUTTERNUT SQUASH, STILTON AND QUINCE JELLY

SOUPS **GF** (priced per half litre portion)

FISH SOUP £3.25 / SMOKED HADDOCK CHOWDER £3.25 / SPICY CRAB £3.95
PARSNIP & APPLE £2.50 / CARROT & CORIANDER £2.50
WHITE ONION & TRUFFLE £3.75 WILD MUSHROOM / WATERCRESS £3.25

WINTER SALADS (priced per portion)

- ROASTED BUTTERNUT SQUASH, QUINOA & POMEGRANATE GF DF £2.95
JEWELLED COUS COUS (pistachio, spring onion, roasted vegetables) DF £2.50
BAKED AUBERGINE, POMEGRANATE & SOY CREAM GF DF £2.95
FINE GREEN BEANS, ORANGE & ROASTED HAZELNUT GF DF £2.50
CELERIAC REMOULADE / COLESLAW GF £1.50

VEGETABLES (priced per portion)

- DAUPHINOISE POTATOES GF £1.75
GLAZED CARROTS WITH STAR ANISE GF DF £1.75
BRAISED RED CABBAGE GF DF £1.75
A MEDLEY OF GREEN SEASONAL VEGETABLES GF DF £1.75
CELERIAC PURÉE (great with scallops!) GF £1.75
CELERIAC MASHED POTATO GF £1.75
CLASSIC MASHED POTATO GF £1.75
CARROT PURÉE GF £1.75
ROASTED ROOT VEGETABLES WITH THYME GF DF £1.75
JERUSALEM ARTICHOKE GRATIN GF £2.50

PUDDINGS (priced per portion)

- VANILLA PANNA COTTA WITH BERRY COULIS GF £2.50
STICKY TOFFEE PUDDING WITH CARAMEL SAUCE £2.50
DARK CHOCOLATE PAVÉ WITH AMARETTI £2.50
WINTER FRUIT CRUMBLE £2.50
CHOCOLATE DELICE, CARAMEL & HAZELNUT £2.50
LEMON POSSET, HOMEMADE GRANOLA £2.50
CLASSIC APPLE TARTE TATIN £2.50
PEAR & CINAMMON TARTE TATIN £2.50

TARTS AND CAKES

Small (serves 3) £6.50 Medium (serves 8) £14.50 Large (serves 12) £24.50

PEAR AND ALMOND FRANGIPANE / BLUEBERRY FRANGIPANE

BAKED VANILLA CHEESECAKE WITH MACADAMIA

CLASSIC LEMON TART / TREACLE TART

DARK, RICH CHOCOLATE TART

Small (serves 3) £7.50 Medium (serves 8) £16.50 Large (serves 12) £26.50

WHITE CHOCOLATE AND RASPBERRY TART

CRÈME BRULÉE TART

ROULADES @ £16.50 each (serves 8-10)

DARK CHOCOLATE ROULADE GF

MERINGUE ROULADE WITH FRESH BERRIES GF

LEMON MERINGUE ROULADE GF