

## MAIN COURSES

PER PORTION

WILLIAM'S FISH PIE <b>GF</b>	£5.50
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 <b>GF</b>	£4.25
Simple mixed white fish, white sauce, boiled eggs and creamy mash. Great for kids!	
LUXURY SHELLFISH FISH PIE <b>GF</b>	£7.95
Made with fresh white fish, king scallops, fresh prawns & brown shrimp.	
SALMON EN CROUTE	£7.50
Freshly poached salmon in puff pastry with saffron, spring onion & cream.	
TURBOT OR SEA BASS 'EN PAPILLOTTE' <b>GF DF</b>	£9.50 / £6.50 each
Presented in a paper parcel, the fish is gently infused with garlic, chilli and ginger	
SRI LANKAN-STYLE MONKFISH CURRY <b>GF DF</b>	£7.50
Marinated in lime & turmeric with a coconut milk & spiced tomato sauce – heaven!	
MARINADED MONKFISH (or Cod Loin) <b>GF DF</b>	£8 or £5.25
Infused with coriander, cherry tomato, chilli, garlic & olive oil & oven-ready.	
SEAFOOD STEW <b>GF DF</b>	£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	
GIANT SPLIT PRAWNS £44/kilo or CORNISH LOBSTER £36/kilo	
Our famous whole giant prawns or lobster, split and oven ready with garlic butter	
MISO-MARINADED SALMON <b>GF DF</b>	£6.50
Our famous portions of Var salmon marinated in Miso and ready to eat – either cold with salad or hot with steamed rice	
LAMB TAGINE <b>GF DF</b>	£6.50
Leg of lamb, Eastern spices and apricots slowly-cooked in true Moroccan style.	
LANCASHIRE HOT POT <b>GF</b>	£5.50
A classic winter warmer - rich lamb casserole topped with golden sliced potatoes.	
TRADITIONAL LAMB MOUSSAKA <b>GF</b>	£4.50
Sliced aubergine, minced spiced lamb and a rich, creamy sauce – a Greek tradition!	
SHEPHERD'S PIE <b>GF</b>	£3.50
Our famous shepherd's pie with local minced lamb carrots & creamy mash.	
COQ AU VIN <b>GF DF</b>	£6.25
With mushrooms and smoked bacon, this classic French casserole has a rich flavour.	
CHICKEN MUGHLAI CURRY <b>GF</b>	£5.95
A light, aromatic, spiced curry finished with Greek yoghurt	

SLOW-COOKED SHIN OF BEEF WITH CHILLI & ROSEMARY **GF DF** £6.50  
With pancetta, prunes, garlic & a touch of chilli – perfect on a cold winter's day!

BEEF BOURGUIGNON **GF DF** £6.50  
Slowly braised with button onions, mushroom, bacon & red wine

BEEF LASAGNE £3.50  
Layers of slow-cooked beef & creamy white sauce, topped with grated cheese.

VENISON, RED WINE & CHESTNUT CASSEROLE **GF DF** £6.25  
Slow-cooked local venison with a touch of chilli, chestnuts & red wine

POT-ROASTED PHEASANT, CHORIZO, BUTTER BEANS & PARSLEY **GF** £5.50  
The perfect way to tenderise pheasant during the winter game season

RICH GAME PIE £5.75  
With smoked bacon & mushroom in a rich red wine sauce with a hint of dark chocolate, topped with puff pastry

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.

## WHOLE SIDES OF SALMON **GF DF** £45

Whole Side of Miso Marinated Salmon (serves 10)

Whole Side of Poached Salmon decorated with Cucumber (serves 10)

Whole Side of Home-Cured Dill Gravadlax (serves 15 as a starter)

Whole Side of Loch Fyne Bradan Orach Smoked Salmon (50 slices approx.)

## QUICK LUNCHES

Coronation Chicken **GF** £3.50 (250 grams)

Crayfish Mayonnaise **GF** £3.50(150 grams)

Homemade Scotch Eggs / Salmon & Dill Scotch Eggs £2.75 each

Salmon Fishcakes / Thai Fishcakes £2.20 each

Crab Cakes £3.20 each

## TARTS (please ask for Gluten-Free)

Small 7" (serves 4) £7.50 / Medium (serves 6) £12.50 Large (serves 10) £19.50

French Onion / Smoked Haddock and Spinach

Leek and Gruyere / Quiche Lorraine / Mediterranean Vegetable

Butternut Squash, Stilton and Membrillo Jelly

Roasted Garlic and Balsamic Onion

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

Fish Soup £3.25 **DF** / Smoked Haddock Chowder £3.25 / Spicy Crab Soup £3.95 **DF**

Thai Chicken & Noodle Soup with Pak Choi £3.25

White Onion & Truffle £3.75 / Roasted Tomato, Onion & Fennel £2.50 **DF**

### WINTER SALADS (priced per portion)

Roasted Butternut Squash, Red Onion and Za'atar GF DF	£2.50
Cous Cous, Mediterranean Vegetables, Spring Onion, Coriander DF	£2.50
Quinoa, Roasted Root Vegetable, Parsley & Harissa GF DF	£2.50
Roasted Beetroot, Goat's Cheese, Hazelnut and Dill GF DF	£2.50
Roasted Cauliflower, Cavalo Nero, Saffron, Pine Nuts, Cous Cous DF	£2.50
Jerusalem Artichoke, Heritage Carrots, Pumpkin Seeds & Lemon GF	£2.50
Puy Lentils, Roasted Carrots, Honey & Goat's Cheese GF	£2.50

### VEGETABLES (priced per portion)

Dauphinoise Potatoes GF	£1.75
Glazed Carrots 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 Mash GF	£1.75
Classic Mashed Potato GF	£1.75
Roasted Root Vegetables with Thyme GF DF	£1.75
Jerusalem Artichoke Gratin GF	£2.50

### PUDDINGS (priced per portion)

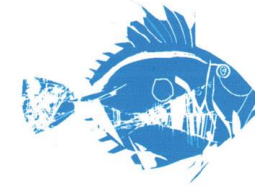
Vanilla Panna Cotta and Berry Coulis GF	£2.50
Sticky Toffee Pudding with Caramel Sauce	£2.50
Dark Chocolate Pavé with Amaretti	£2.50
Winter Fruit Crumble	£2.50
Chocolate Delice, Caramel and Hazelnut	£2.50
Lemon Posset with Homemade Granola	£2.50
Classic Apple Tart Tatin	£2.50

### TARTS AND CAKES

<i>Small (serves 3) £6.50    Medium (serves 8) £14.50    Large (serves 12) £24.50</i>
Pear and Almond Frangipane / Blueberry Frangipane
Baked Vanilla Cheesecake with Macadamia
Classic Lemon Tart / Treacle Tart
Dark, Rich Chocolate Tart
French Apple Tart
<i>Small (serves 3) £7.50    Medium (serves 8) £16.50    Large (serves 12) £26.50</i>
White Chocolate and Raspberry Tart

### ROULADES @ £18.50 each (serve 10)

Chocolate Roulade
Chocolate Roulade with Raspberries and Whipped Cream
Meringue Roulade with Fresh Berries & Whipped Cream GF



## WILLIAM'S AT HOME

FRESHLY PREPARED MEALS  
TO TAKE AWAY

WINTER 2018 / 2019

All meals can be prepared in either disposable, ceramic or your own dishes

Two days' notice is advisable and a minimum of 4 portions  
All food is freshly made & can be frozen

DF DAIRY FREE  
GF GLUTEN FREE

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