



WILLIAM'S

'RESTAURANT @ HOME' MENU

£25 per person for three courses

£20 for two courses

Cornish Lobster Bisque with a Lemon and Basil Cream and Crusty Baguette

Loch Fyne Smoked Salmon Ponzu Salad with Grapefruit & Soy

Ham Hock Terrine, Pickled Vegetable Chutney and Toasted Sourdough

Goat's Cheese and Oatcake Cheesecake, Beetroot Relish and Rocket

Short Rib of Beef Slow-Cooked in a Stroud Brewery Pale Ale with a Root Vegetable Jus, a Medley of Green Vegetables and Dauphinoise Potato

Herb, Garlic and Lemon-Infused Porchetta (*rolled and slow-roasted pork stuffed with fresh herbs*), a Red Wine and Rosemary Sauce, Roasted Vegetables and Baby New Potatoes

Pan-Seared Cornish Hake with a White Bean, Chorizo and Mediterranean Vegetable Cassoulet

Salmon Marinated in Miso with a Glass Noodle, Spring Onion, Chilli and Lime Salad

Roast Butternut Squash, Sage & Gorgonzola Pithivier, Tender Stem Broccoli and New Potatoes

White Chocolate Panna Cotta, Red Berry Compote and Homemade Pistachio Shortbread

Baked Lemon Sponge with a Lemon Glaze and Freshly Whipped Cream

Salted Caramel Tart, Creme Fraiche and a Dark Chocolate Crumb

A Selection of William's Cheeses, Biscuits, Membrillo Jelly and Grapes

Notes:

Oven heating at home required, cooking instructions will be given

Available for collection on 6th or 13th March 12-5pm

Please email orders to info@williamsfoodhall.co.uk

Menu listing all allergens can be provided on request