



**WILLIAM'S**  
**'RESTAURANT @ HOME' MENU**

**£25 per person for three courses**  
**£20 for two courses**

William's Fish Soup with Rouille and Warm Baguette

Coarse Pork, Sage and Apple Paté with a Red Onion & Fig Chutney & Toasted Sourdough

Tian of Dartmouth Crab, Chilli, Ginger and Lime with Avocado Guacamole

Wild Mushroom Arancini with a Vine Tomato, Shallot and Basil Salsa

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Var Salmon Steak Marinated in Miso Topped with Spring Onion, Chilli, Lemon and Coriander,  
served with a Fresh Mint Tabbouleh

Luxury Fish and Shellfish Pie in a Rich Saffron and Cream Sauce topped with Buttered Mash &  
Aged Cheddar with Fine Green Beans

Shin of Beef in a Red Wine, Pancetta, Chilli and Prune Sauce with Dauphinoise Potatoes and a  
Medley of Green Vegetables

Aubergine Parmigiana with a Mixed Green Salad and Balsamic Dressing

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Dark Chocolate Delice (Rich Chocolate Sponge topped with Chocolate Mousse) with Brandy-  
Soaked Black Cherries

Glazed Lemon Sponge with Whipped Cream

Rhubarb and Frangipane Tart with Crème Fraiche

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 10<sup>th</sup>, 17<sup>th</sup> or 24<sup>th</sup> April from 12-4pm

Please email orders to [info@williamsfoodhall.co.uk](mailto:info@williamsfoodhall.co.uk)

Menu listing all allergens can be provided on request