

## WILLIAM'S CHEF PREPARED MEALS MENU

SUMMER 2021

Please order by email at [info@williamsfoodhall.co.uk](mailto:info@williamsfoodhall.co.uk) or phone 01453 832240

*All prices per portion unless otherwise specified*

### STARTERS

**Loch Fyne Smoked Salmon Terrine with Lemon and Dill** £6.50

**Gazpacho** £3.50 / half litre

**Spicy Crab Soup** £5.50 / half litre

**William's Fish Soup** £4.50 / half litre

### SUPPERS & LUNCHESES

**Salmon Marinated in Miso** with Spring Onion & Micro Herbs £6.50

**Harissa-Marinated Chicken** with Lime and Pomegranate £6.50

**Stuffed Chicken Breasts** with Pine Nuts, Pesto & Mascarpone £6.50

**William's Fish Pie** £5.25 (single £5.95)

**Traditional Fish Pie** £4.50 (single £4.95)

**Beef Lasagne** £3.75 (single £4.50)

**Wild Mushroom Lasagne** £3.75 (single £4.50)

**Fresh Salmon Fishcakes / Smoked Salmon & Lemon Fishcakes** £2.50 each

**Stuffed Aubergine** with Pomegranate, Goat's Cheese and Walnut £4.50

### DINNERS & CELEBRATIONS

**Lobster Thermidor** £20

**Beef Wellington** £13.95 (min 2 portions)

**Salmon en Crouete** £7.50 (min 2 portions)

**Parcel of Salmon** with White Wine, Black Pepper & Lemon

*(Oven or BBQ Ready!)* £7.50

**Rolled Fillets of Plaice stuffed with Crab and Provencal Olives** £9.50

**Crab Lasagne** £8.50

**Cold Seafood Platter for Two** (half a Cornish lobster, 300g cooked tiger prawns, two scallop ceviche shells, four oysters and a dressed crab) with an Aioli & a

Bloody Mary Dip £60

**Seafood Bamboo Skewers** marinated in Lime, Chilli & Lemongrass with Monk-fish, Tiger Prawns, Salmon & Scallops £9.50

### QUICHES & TARTS

*Small 6" £7.50 / Medium 9" £12.50 / Large 12" £19.50*

French Onion and Gruyere

Crab Gratin

### FROM THE DELI

Chicken Liver Paté £2.50 per 100g

Crayfish Mayonnaise £3.20 per 100g

Homemade Scotch Eggs £2.75 each

Handmade Taramasalata £3.20 per 100g

Hummus £1.75 per 100g

Coronation Chicken £4 per 200g

### WHOLE SIDES OF SALMON £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 Gravdax (serves 15 as a starter)

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

### SALADS

Orzo, Roasted Lemon, Cherry Tomato, Radish, Basil and Mint £2.50

Bulgur Wheat Tabbouleh with Tomato, Lemon, Parsley and Mint £2.50

Char-Grilled Broccoli Salad with Pumpkin Seeds, Lemon and Cranberry £2.50

Char-Grilled Wye Asparagus, Peach, Goat's Cheese, Rocket & Elderflower £2.50

Rainbow Cherry Tomato, Pomegranate Molasses, Allspice & Pomegranate £2.50

### PUDDINGS

Peaches in a Rose Syrup with Pistachio £2.50

Poached Pears with Star Anise and Saffron £2.50 / portion

Amalfi Lemon Tart – 9-inch (6 slices - £14.50) / 12-inch (10 slices - £24.50)

Meringue Roulade with Fresh Berries & Whipped Cream (*Half Roulade, serves 5, £9.75. Whole Roulade, serves 10 £19.50*)

Chocolate Roulade with Raspberries & Whipped Cream (*Half Roulade, serves 5, £9.75. Whole Roulade, serves 10 £19.50*)

Dark and White Chocolate Brownie £1.95

Handmade Macarons – Orange & Chocolate / Raspberry or Coffee £1.80 each