

WILLIAM'S CHEF PREPARED MEALS MENU - SUMMER 2021

Please order by email at info@williamsfoodhall.co.uk or phone 01453 832240

All prices per portion unless otherwise specified

GF – Gluten Free

STARTERS

Tian of Crab, Crème Fraiche and Cucumber GF £7.50

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

Scallop Ceviche with Guacamole, Chilli, Lime & Coriander GF £9.50

Gazpacho GF £3.50 / half litre

Spicy Crab Soup GF £5.50 / half litre

William's Fish Soup GF £4.50 / half litre

SUPPERS & LUNCHESES

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

Harissa-Marinated Chicken with Lime and Pomegranate GF £6.50

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

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

Traditional Fish Pie GF £4.50 (single £5.25)

Beef Lasagne £4.25 (single £4.95)

Wild Mushroom Lasagne £3.95 (single £4.75)

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

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

DINNERS & CELEBRATIONS

Lobster Thermidor GF £20

Beef Wellington £13.95 (*min 2 portions*)

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

Parcel of Salmon, White Wine, Black Pepper & Lemon (*BBQ Ready!*) GF £7.50

Rolled Fillets of Plaice stuffed with White Crabmeat & Provençal 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 & Bloody Mary Dip GF £60

Seafood Bamboo Skewers marinated in Lime, Chilli & Lemongrass (Monkfish, Tiger Prawns, Salmon & Scallops) GF £9.50

QUICHES & TARTS

French Onion and Gruyere - *Medium 9"* £13.50 / *Large 12"* £21.50

Crab Gratin - *Medium 9"* £16.50 / *Large 12"* £25.50

FROM THE DELI

Chicken Liver Paté GF £2.50 per 100g

Crayfish Mayonnaise GF £3.20 per 100g

Homemade Scotch Eggs £2.75 each

Handmade Taramasalata GF £3.20 per 100g

Hummus GF £1.75 per 100g

Coronation Chicken GF £4 per 200g

WHOLE SIDES OF SALMON all £45

Whole Side of Miso Marinated Salmon (serves 10)

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

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

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

SALADS – all £2.50

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

Nectarine, Fine Bean and Fennel with Lime and Ginger Dressing GF

Bulgur Wheat Tabbouleh with Tomato, Lemon, Parsley and Mint

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

Rainbow Cherry Tomato, Pomegranate Molasses, Allspice & Pomegranate GF

PUDDINGS

Peaches in a Rose Syrup with Pistachio GF £2.50

Poached Pears with Star Anise and Saffron GF £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 GF (*Half Roulade, serves 5, £9.75. Whole Roulade, serves 10 £19.50*)

Chocolate Roulade with Raspberries & Whipped Cream GF (*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 GF £1.70 each