

## 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 GF

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