

## **PUDDINGS**

Raspberry and Champagne Posset GF £2.75 / portion

Poached Pears with Star Anise and Saffron GF £2.75 / portion

Espresso Martini Cheesecake – £2.75 / slice

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

Salted Caramel and Milk Chocolate Tart – 9-inch (6 slices - £16.50) / 12-inch (10 slices - £26.50)

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

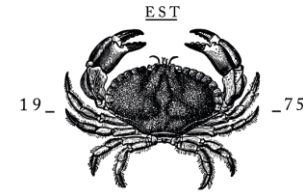
Chocolate Roulade with Raspberries & Whipped Cream GF (Half Roulade, serves 5 £9.75. Whole Roulade, serves 10 £19.50)

Dark and White Chocolate Brownie £1.95 each (GF available upon request)

William's  
3 Fountain Street  
Nailsworth  
Gloucestershire  
GL6 0BL  
01453 832240

[www.williamsfoodhall.co.uk](http://www.williamsfoodhall.co.uk)  
Email: [info@williamsfoodhall.co.uk](mailto:info@williamsfoodhall.co.uk)

Facebook – [www.facebook.com/williamsfoodhall](http://www.facebook.com/williamsfoodhall)  
Instagram - @williamsfoodhall



# WILLIAM'S

3 Fountain St, Nailsworth, Stroud, Gloucestershire GL6 0BL  
01453 832240 | [info@williamsfoodhall.co.uk](mailto:info@williamsfoodhall.co.uk)

## **CHEF-PREPARED MEALS**

### **SUMMER 2022**

**All prices are per portion unless otherwise specified.**

Ideally, please give a week's notice for orders.

Collections can be made from Wednesday to Saturday

All meals can be prepared in either disposable, ceramic or your own dishes  
(£10 deposit for ceramic dishes, please specify when ordering)

All food is freshly made & most dishes can be frozen

**GF – Gluten Free**

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

## STARTERS

**Tian of Crab and Crayfish**, Crème Fraiche and Cucumber GF £8.50

**Lightly Spiced Potted Dartmouth Crab** GF £8.50

**Gin & Tonic Cured Salmon** with Pickled Cucumber GF (100g serves two £9.50)

**Loch Fyne Smoked Salmon Terrine** with Lemon and Dill GF £7.50

**Spicy Crab Soup** GF £6.50 per half litre / **Fish Soup** GF £4.75 per half litre

**Gazpacho** GF £3.50 per half litre

## SUPPERS & LUNCHESES

**Miso Marinated Salmon** with Spring Onion & Micro Herbs £7.95

**Crab and Crayfish Salad** with a Bloody Mary Dressing & Baby Leaves GF £9.50

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

**Stuffed Crumbed Chicken Breasts** with Pine Nuts, Pesto & Mascarpone £6.75

**Chicken Tagine** with Lemon, Olives and Pomegranate GF £5.75 (single £6.50)

**William's Fish Pie** GF £6.25 (single £6.95)

**Traditional Fish Pie** GF £5.25 (single £5.95)

**Beef Lasagne** £4.50 (single £5.25)

**Wild Mushroom Lasagne** £4.50 (single £5.25)

**Fresh Salmon Fishcakes / Smoked Salmon & Lemon Fishcakes** £2.95 each

**Vegan or Chicken Thai Green Curry** GF £4.25 (single £4.95) / £5.75 (single £6.50)

## DINNERS & CELEBRATIONS

**Lobster Thermidor** GF £22.50

**Fillet of Beef Wellington** £14.95 (min 4 portions)

**Salmon Wellington** with wilted Spinach & Comte Cheese £8.75 (min 4 portions)

**Whole Spatchcock Chicken** with Spiced Coconut, Chilli, Lemongrass and Coriander *BBQ ready!* GF £25 whole chicken, serves 4

**Rolled Fillet of Plaice** stuffed with White Crabmeat & Provençal Olives £9.50 (min 4 portions)

**Crab Lasagne** £8.95

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

**Cold Seafood Platter for Two** (half a Cornish lobster, 300g tiger prawns, gin & tonic-cured Gravavlax, crayfish mayonnaise, four oysters and a Dressed Crab) with an Aioli & Bloody Mary Dip GF £65

## NEW!! SUMMER SHARING PLATTERS

*Minimum Order 6 Portions – Served on Foil Platters (or supply your own)*

**Chicken, Mango and Avocado Salad Platter** with watercress, lime and toasted almonds £7.50 / portion

**Poached Salmon Platter** with Garden Peas, Mint, Sugar Snaps, Crispy Pancetta, Tarragon and Pea Shoots £8.50 / portion

**Sliced Sirloin of Local Beef** over a Crunchy Asian Slaw with Ginger, Coriander, Chilli and Peanuts £9.50 / portion

**Italian Antipasti Platter** with Mozzarella Marinated in Lemon & Basil, Vine Tomatoes, Rocket, Olives and Parma Ham £6.50 / portion

## QUICHES & TARTS

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

**Salmon and Watercress Quiche** - Medium 9" £16.00 / Large 12" £24.50

9-inch Puff Pastry Flat Tart with **Crab, Jersey Royals, Feta & Watercress** £15.50

9-inch Puff Pastry Flat Tart: **Confit Tomato, Red Onion & Mozzarella** £13.50

## FROM THE DELI

Chicken Liver Paté GF £2.50 per 100g / Crayfish Mayonnaise GF £3.20 per 100g  
Homemade Scotch Eggs £2.75 each / Coronation Chicken GF £4 per 200g

## WHOLE SIDES OF SALMON all £55

Whole Side of Miso Marinated Salmon (serves 8-10)

Whole Side of Poached Salmon decorated with Cucumber (serves 8-10) GF

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

**SALADS** – £2.50 minimum order 4 portions of each salad. \* indicates GF

Black Rice with Roasted Aubergine and Red Peppers, Feta and Parsley \*

Cherry Tomatoes, Pomegranate, Allspice & Pomegranate Molasses Dressing \*

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

Asian Slaw - Cabbage, Mooli & Spring Onion in a Soy, Ginger & Mint Dressing

Moroccan Orange Salad with Carrot, Chickpeas, Orange, Honey & Harissa \*

Asparagus with Shaved Courgette & Goat's Cheese in an Elderflower Dressing (April-July only) \*

New Potato Salad with French Dressing, Spring Onion and Chive\*

Cous Cous with Mediterranean Roasted Vegetables (perfect with tagine)