

PUDDINGS

Raspberry and Champagne Posset GF £3.75 / portion

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

Espresso Martini Cheesecake – 10-inch (8 slices - £32.50)

Amalfi Lemon Tart – 9-inch (6 slices - £18.50) / 12-inch (10 slices - £29.50)

Salted Caramel and Milk Chocolate Tart – 9-inch (6 slices - £21.50) / 12-inch (10 slices - £32.50)

Meringue Roulade with Fresh Berries & Whipped Cream GF (*Half Roulade, serves 5 - £11.25. Whole Roulade, serves 10 - £22.50*)

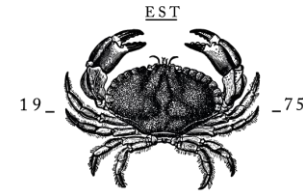
Chocolate Roulade with Raspberries & Whipped Cream GF (*Half Roulade, serves 5 - £11.25. Whole Roulade, serves 10 - £22.50*)

Dark and White Chocolate Brownie £2.50 each (*GF available upon request*)

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

www.williamsfoodhall.co.uk
Email: info@williamsfoodhall.co.uk

Facebook – www.facebook.com/williamsfoodhall
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WILLIAM'S

3 Fountain St, Nailsworth, Stroud, Gloucestershire GL6 0BL
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CHEF-PREPARED MEALS

SUMMER 2022

All prices are per portion unless otherwise specified and may be subject to change.

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 (but prepared in a kitchen using Gluten products)

Please order by email at 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 (Single £9.50)

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 £5.50 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 *

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

Cous Cous with Mediterranean Roasted Vegetables (*perfect with tagine*)