

Hot Fork Dishes Delivery Menu (heat at home)

Select three mains, three sides, & one dessert

Mains (require heating)

Moroccan Lamb Tagine (gf/df)

Moroccan Vegetable Tagine (v/vg/gf/df)

Pork Goulash (gf/df)

Beef Stroganoff (gf)

Chestnut Mushroom Stroganoff (v/gf)

Beef & Ale Stew with Herby Dumplings (df)

Macaroni Cheese (v)

Poached Cod with a Chorizo & Butter Bean Ragout (gf/df)

Chilli Con Carne (gf/df)

Smokey Chipotle Five Bean Chilli (v/vg/gf/df)

Pulled Pork with a Barbecue Sauce (gf/df)

Butternut Squash, Lentil & Kale Stew (v/vg/gf/df)

Lemon Chicken with Green Beans & Black Olives (gf/df)

Minced Beef Lasagne

Roasted Mediterranean Vegetable Lasagne (v)

Poached Salmon Fillet in a Herb & Caper Sauce (gf)

Meatballs in a rich tomato sauce (df) (gf on req)

Chicken Tikka Massala (gf)

Butternut Squash, Chickpea & Spinach Curry (v/gf) (vg/df on req)

Beef Nihari (gf/df)

Lamb & Chickpea Curry (gf/df)

Chicken & Lentil Cacciatore (gf/df)

Spinach & Feta Cannelloni (v)

French Style Chicken & Bean Casserole (gf/df)

Salads & Sides

New Potato Salad (v/gf/df)

with chopped fresh parsley in a wholegrain mustard mayonnaise

Persian Rice Salad (v/vg/gf/df) (nuts)

basmati rice mixed with pecans, fresh parsley, mint & coriander, lemon zest, chopped apricots, sultanas & pomegranate seeds

Crunchy Pink Coleslaw (v/gf/df)

shredded white & red cabbage, beetroot, onions & carrot, mixed with mayonnaise

Mixed Green Leaf Salad (v/vg/gf/df)

served with a vinaigrette dressing

Tomato, Mozzarella & Red Onion Salad (v/gf)

served with a balsamic dressing

Summer Green Bean Salad (v/vg/gf/df)

broad, edamame & green beans, sugar snaps & garden peas with a zesty citrus & herb dressing

Greek Salad (v/gf)

vine tomatoes, green peppers, feta cheese, black olives & red onions with olive oil & black pepper

Green Fig's House Salad (v/vg/df)

blanched asparagus, green beans, sugar snaps & mange tout tossed in a chilli, soy & sesame dressing

Sun-blushed Tomato & Black Olive Orzo Salad (v)

rice-shaped pasta finished with Gran Padana shavings & olive oil

Roasted Butternut Squash & Rocket Salad (v/vg/gf/df)

dressed with olive oil & toasted seeds

Baby Leaf Spinach & Mushroom Salad (v/gf) (nuts)

served with a pesto dressing & toasted pine nuts

Trio of Tomato, Basil Pesto & Mozzarella Salad (v/gf) (nuts)

heritage, cherry & Green Fig's oven-dried tomatoes with mozzarella pearls & homemade basil pesto

Watercress, Rocket, Pear & Goat's Cheese Salad (v/gf) (nuts)

sprinkled with honey glazed pecans

Seasonal Vegetables (v/vg/gf/df)

Lentil Dhal (v/vg/gf/df)

Nan Bread (v/vg/df)

Plain or Basmati Rice (v/vg/gf/df)

New or Creamy Mash Potatoes (v/gf)

Coconut, Chilli & Coriander New Potatoes (v/vg/gf/df)

Herby Cous Cous (v/vg/df)

Home-made bread & butter portions included in menu

– please specify amounts if gluten-free bread / dairy-free spread are required for some guests -

Desserts – (ready to serve)

Exotic Fresh Fruit Salad (v/vg/gf/df)

a combination of melon, pineapple, kiwi fruit & red grapes

Chocolate Brownies (v/gf) (nuts) (vg on req)

our amazing rich chocolate brownies

Chocolate Fudge Cake (v)

a very chocolatey fudge cake with gooey chocolate icing

Individual Lemon Posset Pots (v/gf)

(packaged in 'vegware' degradable pots)

Desserts – (require assembly)

Eton Mess (v/gf)

homemade meringue, whipped cream & fresh strawberries with a red fruit coulis

Desserts – (require heating)

Sticky Toffee Pudding (v)

supplied with a rich toffee sauce

Apple & Cinnamon Crumble (v)

traditional crumble with a hint of cinnamon (supplied with custard or cream)

£26.95 +vat per head

(minimum numbers apply depending on location & availability)

Delivery charges apply

Please ask if you require further information on allergens