

Sunday 20 th December free delivery locally -

Slow roasted Homereared Roast Pork with stuffing , Honey Roast parsnips, goose fat roasties, Leeks with pancetta and cream,, Cabbage and carrots and a delicious porky gravy 8.50 or

Roast Chicken with Pig in Blanket & Stuffing £8.00

Goose Fat Roasties, Honey Roast Parsnips, Veg as above

Steak and Ale pie with creamy chive mash , seasonal

Veg and extra gravy £8.50

Thai green chicken curry with coconut rice , prawn crackers and pineapple salad £8.50

Vegetarian Aubergine Parmigiana with Roasties and Veg as above £7.50

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Sticky toffee pudding with butterscotch sauce £2.50

Deliveries will be Saturday afternoon to Wootton courtenay and Sunday morning due to high demand, please either call me on 07799066638 or email me on [claireskitchen@outlook.com](mailto:claireskitchen@outlook.com)

Christmas Lunch preorders, Free delivery on the 23rd with cooking instructions –

Roast Turkey with all the trimmings or slow roasted brisket of beef with Yorkshire pudding

Mango and white choc cheesecake Lemon meringue pie or Christmas pudding with clotted cream £9.00 one course £12 two courses

CLAIRES KITCHEN NYE TAKEAWAY-Limited numbers so book early, either call me on 07799066638 or email [claireskitchen@outlook.com](mailto:claireskitchen@outlook.com)- Free Delivery to Minehead and Surrounding areas on NYEve or by arrangement- All Banquet meals 2 courses

£16.00 per head, 3 courses £19.00 per head- Please specify meat or veggy-

THAI/CHINESE BANQUET to include all- Crispy pork hoisin and basil spring rolls or Vegetarian Crispy spring rolls Prawn crackers with pineapple, cucumber, shallot chilli salad CK special slow roasted crispy Duck with pancakes, spring onion, cucumber, coriander and plum sauce

CK Thai chicken red curry Coconut fried rice with pak choi baby corn and fresh ginger and coriander

(V)Vegetarian Thai red curry (V)Vegetarian noodles with stir fry vegetables

Mango and white chocolate cheesecake.

A LA CARTE GOURMET PACKAGE-£20 per head, supplement on Beef Wellington using dry aged fillet-

Tiger Prawn and Smoked Salmon cocktail with crispy romaine lettuce and marie rose sauce with ciabatta roll

OR Filo tart with homemade pesto, roasted veg, fresh basil and brie, herb salad

Main Course- Slowly poached Lamb shank, marinated with rosemary, garlic, white wine, served with Dauphonoise Potatoes, seasonal vegetables and a delicious jus

OR Individual Beef Wellingtons (£4.50) supplement using local Dry aged fillet with mushroom duxelle, parfait, Parma ham and puff pastry served with Dauphonoise Potatoes, seasonal veg and a delicious red wine jus

(V) Butternut squash, leek and lentil Wellington served with as above and a red wine and mushroom gravy

Duo of Citrus and White Chocolate Cheesecake and Triple Chocolate Brownie with clotted cream