



## *Entertaining at home?*

# **PACKINGTON MOOR FARMSHOP & CAFE 'TAKEAWAY'**

### *Taste the Season.....at Home*

Our Catering Service to take away includes anything from delicious traditional dishes such as Casseroles and Lasagnes to large desserts, nibbles and finger food. We really can help you with any occasion.

All of our dishes are made in the Packington Kitchens from scratch using the highest quality fresh ingredients; local wherever possible.

The dishes are displayed ready for you to serve and can be collected from the Shop or delivered by arrangement. A delivery charge of £11.75 within a ten mile radius is applicable, destinations further-a-field can be discussed! Orders will be presented in or on a selection of our foil disposable containers, most of which are oven proof.

We ask that you give us at least 7 days notice for takeaway orders but we will always do our best to cater for you even at short notice.

*Please ask about our gluten free and vegetarian options*

*All of our dishes are prepared in areas where allergens including nuts are used and stored. If you have any queries about allergens please do contact us before ordering.*

**PACKINGTON MOOR FARM SHOP & CAFE**  
Packington Moor Farm, Lichfield, Staffordshire, WS149QB  
Tel: 01543481223  
grace@packingtonmoor-events.co.uk

### **STARTER OPTIONS**

Whole Pork and Chicken Terrine    Chicken Liver Pate  
Seasonal Filo Parcels    or Individual Frittata  
Mini Goats Cheese and Caramelised Onion Tarts  
**POA**

### **TRADITIONAL HOT DISHES TO TAKE HOME**

**Homemade Pastry Pies**  
Beef & Ale  
Beef in Red Wine

**£22.00 - 6 portions**  
**£35.00 - 10 portion**



Chicken & Mushroom  
Pork & Mustard

**£19.00 6 portions**  
**£29.50 10 portions**

**Homemade Casseroles**

Chilli Con Carne  
Beef Lasagne

**£22.00 for 6 portions**  
**£35.00 for 10 portions**

Beef stew with mustard and herb dumplings  
Beef braised in red wine, with shallots and mushroom

**£24.00 6 portion**  
**£45.00 10 portions**

Beef with port, Guinness and pickled walnuts

**£29.50 6 portions**  
**£49.50 10 portions**

Moussaka (Layers of minced lamb with aubergines and yoghurt)

**£22.00 for 6 portions**  
**£35.00 for 10 portions**

Spicy Lamb Stew with peppers, chillies, cream of coconut and spices (not too hot!)

Moroccan Lamb Tagine with Apricots  
Lamb in Red Wine with Shallots & Rosemary

**£29.50 6 portions**  
**£49.50 10 portions**

Chicken Marengo, casserole with tomatoes, onions and garlic  
Chicken Casserole with winter vegetables and bacon

**£19.00 for 6 portions**  
**£29.00 for 10 portions**

Casserole of Packington Pork with apples and cider and thyme

**£19.00 for 6 portions**  
**£29.00 for 10 portions**

**Winter Season Choices**

Pheasant Casserole (seasonal) with button onions and cranberries  
Staffordshire Venison Casserole

**POA**

**Vegetarian Choices**

Parsnip and Hazelnut Roulade with sage and onion stuffing (8 portion min)

Vegetable Lasagne  
Vegetable Chilli

**£4.95 per portion**

**Potatoes**

Creamy mashed potatoes, Crunchy roast potatoes, new minted potatoes with parsley butter,  
**£7.50 for 6 portions-----£10.50 for 10 portions**

Dauphinoise with cheese, garlic, etc as required

**£9.50 6 portions**  
**£12.50 10 portions**

### **TRADITIONAL COLD DISHES TO TAKE HOME**

#### **Roasted Meats**

Honey and mustard baked Honey Roast Packington Pork Ham with Cumberland Sauce  
Roast Beef with Horseradish and Mustard  
Roast Packington Pork Leg with Homemade Apple Sauce and Stuffing  
Roast Turkey with Cranberry Sauce  
**Sliced and displayed on a platter £25.00/kg**

**Fresh whole poached salmon with lemon, cucumber and mayonnaise**  
To serve a minimum of 24 people  
**£POA (dependent on market)**

#### **Coronation Chicken**

Forked sized pieces of chicken coated in curried mayonnaise with apricots

#### **Jubilee Chicken**

Forked sized pieces of chicken coated in a lime crème fraiche-mayonnaise with ginger  
**6 portion £19.00**  
**10 portion £29.00**

#### **Homemade Quiche**

Cheese & Bacon  
Leek & Mushroom  
Mixed Vegetable  
Spinach and Goats Cheese  
Curried Parsnip with Shropshire Blue cheese  
**12 portion £15.50**

Please choose any of the following vegetable and potato dishes to compliment the hot menu above. These will be fully prepared for you to simply pop in the oven and finish off!

#### **Vegetables**

Roast Parsnips with a honey glaze  
Roast Root Vegetables with fresh herbs  
**£7.50 for 6 portions**  
**£10.50 for 10 portions**

#### **Salads**

Tossed Green Leaf with Dressing  
Traditional Waldorf salad with celery apples and walnuts  
Coleslaw with white cabbage, carrots and onion  
Vine Cherry Tomato salad with mange tout, peas and a mint dressing  
Sliced Beef Tomato salad with fresh basil  
Carrot and Raisin salad in soured cream dressing with pine nuts  
Curried Long Grain Rice Salad with peppers, sweet corn, sultanas and cashew nuts  
Pasta tossed in passata with sun blushed tomatoes and roasted vegetables  
**£11.50 6 portions**  
**£15.50 for 10 portions**

### **'FINGER' FOOD**

**These are prepared, displayed ready for you to serve and can be collected from the shop or delivered by arrangement.**

Assorted Sandwiches on a selection of white and wholemeal bread  
Mini Smoked Salmon Sandwiches  
Chicken Drumsticks in garlic breadcrumbs  
Moustarda Bites (sliced chicken breast, stuffed with cream cheese & apricots, marinated)  
Scotch Eggs (quartered)  
Vegetarian Eggs (quartered)  
Assorted filo parcels, vegetarian or meat fillings  
Pork Pie  
Rolls of honey roast ham  
Home-made Packington Pork sausage rolls  
Mini Quiche with a variety of fillings



Roast Beef and Potato bites  
 Mini Goats cheese and caramelised onion tart  
**All the following can be presented with accompanying dips:**  
 Chicken goujons  
 Chipolata sausages, plain or with a chilli glaze  
 Tyrrells Crisps or Glennans Vegetable Crisps

**SWEET ACCOMPANIMENTS**

Tiny meringues filled with cream  
 Éclairs, filled with cream and topped with chocolate or coffee icing  
 Selection of homemade cakes, fruit tarts and scones

**Price List**

Choice of <b>6</b> items	£9.99 per head
Choice of <b>8</b> items	£11.99 per head
Choice of <b>10</b> items	£13.99 per head

**Farmhouse Lunch Platter – with assorted sandwiches, crisps, savoury pastries and cakes and fresh fruit**

£8.95 per head

**Simple homemade sandwich selection**

£4.95 per head

**PACKINGTON MOOR BBQ TO ‘TAKE HOME’**

We have developed a delicious summer BBQ menu especially for the summer months. Pre order meat, salads and desserts and simply collect on the day. We can do all of the hard work for you!

Meats will be displayed on disposable platters, ready to cook.

Salads and potatoes can be supplied in either disposable containers to decant or ceramic dishes. All china ware supplied by Packington Moor will require deposit dependent on quantities).

**BBQ MEATS FROM THE PACKINGTON MOOR BUTCHERY**

Skinless chicken breasts **£1.55 each**

Packington boneless 6 oz loin steaks **£1.75 each**

Chicken brochettes **£1.54 each**

Pork Ribs **60p each**

Chicken Wings **15p each**

**With a marinade of your choice add 10p per item** (Lemon Pepper or Chinese Style)

Sirloin Steak with horseradish butter **£4 each**

Plain Packington Moor Porkers **£6.49/kg**

Flavoured Packington Moor Porkers **£6.47/kg**

Salmon Parcels with a chilli and dill butter **£4 each**

Vegetable kebabs **90p each**

Mushroom ‘Steaks’ with mustard and mixed herbs **£1.50 each**

Homemade vegetarian burgers **£84p each**

**Homemade Burgers:-**

Beef – **84p each**

Lamb and mint – **94p each**

Pork – **74p each**

**NEW!! - BBQ Packs – NEW!!**

**4/10 Burgers**

**8/20 Sausages**

**4/10 Brochettes**

**Small £10.99/Large £26.99**

**Salads**

Tossed Green Leaf with Dressing

Traditional Waldorf Salad with celery apples and walnuts

Coleslaw with white cabbage, carrots and onion

Vine Cherry Tomato salad with mange tout, peas and a mint dressing  
Sliced Beef Tomato salad with fresh basil  
Carrot and Raisin salad in soured cream dressing with pine nuts  
Curried Long Grain Rice Salad with peppers, sweet corn, sultanas and cashew nuts  
Pasta tossed in passata with sun blushed tomatoes and roasted vegetables  
New potato salad with bacon, chives dressing or with a herb mayonnaise  
All accompanied by appropriate dressings or relishes  
**£11.50 for 6 portions**  
**£15.50 for 10 portions**

Freshly baked bread or rolls with butter if required  
**80p per head**

### **DESSERTS TO TAKE-AWAY**

#### **Hot Desserts**

Seasonal Fruit Crumble  
Sticky Date and Walnut Pudding with a toffee sauce  
Bread and Butter Pudding with whiskey soaked apricots and sultanas  
**£12.50 6 portions**  
**£15.50 10 portions**

#### **Cold Desserts**

Traditional Sherry Trifle (6 por)  
Caramelised Orange trifle (6 por)  
**£12.50 per dessert**

Hazelnut Meringue with raspberries and strawberries (8 por)  
Pavlova Roll with Raspberries and Strawberries (8 por)  
Chocolate Roulade (8 por)  
Apricot and Banana Mascarpone Tart (8 por)  
Raspberry and Lemon Bavarois (8 por)  
Pavlova filled with cream, Greek yoghurt and (8 por)  
Treacle Tart (12 por)  
Bakewell Tart (12 por).  
Lemon Meringue Pie (12 por)  
**£15.50 per dessert**

Pavlova filled with cream, Greek yoghurt and (12por)  
French Apple Flan (12 por)  
Banoffie Pie, Caramel toffee filling Bananas and pastry or biscuit base (12 por).  
Fresh Peaches or Nectarines, baked in Marsala with mascarpone cream (12 por)  
**£19.50 per dessert**

Chocolate Truffle Torte, topped with Amaretti biscuits (14 por)  
Cheesecakes – Strawberry and Vanilla, Lemon (12 por)  
**£22.50 per dessert**

**If you would like an alternative size or ingredients then please do ask!**

All of our pies and casseroles are supplied cooked and ready to re-heat at home unless stated otherwise.

Almost all of our foil dishes disposable and oven proof and also suitable to serve from.