



RESTAURANT

## Take-away Food Menu (Dietary and heating information)

Pork terrine: Pork, pistachio, onion, garlic, port, sherry, thyme **(GF / DF) 9**

Quail, pork and beetroot terrine: Quail, pork, beetroot, onion, garlic, alcohol, thyme, celeriac **(GF / DF) 9**

Taramasalata dip: Salted cod roe, olive oil, lemon, garlic **(GF / DF) 8**

Sault hummus: Chickpeas, garlic, lemon, chilli powder, cumin, tahini, olive oil **(GF / DF) 6**

Skordalia: White beans, garlic, lemon, olive oil **(GF / DF) 6**

Mushroom parfait: Mushroom, onion, garlic, butter, alcohol **(GF) 12**

**Ready frozen meals can be kept in freezer for up to 3 months and once thawed best consumed within 24 hours, alternatively fresh products can be consumed within 3 days or frozen.**

**Cooking times may vary depending on oven etc.**

Jerusalem artichoke soup **(1Litre – frozen) (Jerusalem artichoke, garlic, onion, dairy) GF**

Spicy carrot soup **(1Litre – frozen) (Carrot, pumpkin, garlic, onion, chilli, spices, rice) – VEGAN / GF**

Potato and leek soup - **(1Litre – fresh/frozen) (Potato, leek, garlic, onion, dairy) GF**

Roast free-range chicken & leek family pie: Chicken, leek, garlic, onion, flour, butter, egg, parmesan cheese, mustard, stock, white wine

*If frozen, thaw (the pastry is par-baked), then heat in pre-heated oven at 180° for approximately 30 mins.*

Beef bourguignon family pie: Beef, prosciutto(pork), flour, butter, egg, mushroom, onion, garlic, red wine

*If frozen, thaw (the pastry is par-baked), then heat in pre-heated oven at 180° for approximately 30 mins.*

Cauliflower, mustard, parmesan family pie: Cauliflower, parmesan, onion, garlic, white wine, mustard, flour, butter, egg

*If frozen, thaw (the pastry is par-baked), then heat in pre-heated oven at 180° for approximately 30 mins.*

Mexican chilli bean family pie: Chickpeas, kidney beans, cannellini beans, chipotle peppers, onion, garlic, spices, tomato

*If frozen, thaw (the pastry is par-baked), then heat in pre-heated oven at 180° for approximately 30 mins.*

Sault spanakopita: Filo pastry, three cheese (fetta, parmesan, ricotta), Sault garden greens, onion, garlic, lemon, sesame seeds, butter

*Remove lid and cook in pre-heated oven at 180° for approximately 40 mins.*

Bolognese: Beef, pork, onion, garlic, red wine, tomato, oregano, olive oil. **(GF / DF)**

*If frozen, thaw then heat in saucepan until hot. Serve with pasta.*

Mushroom and walnut ragout: - **VEGAN** – mushroom, onion, garlic, celeriac, red wine, tomato, herbs **(GF / DF)**

*If frozen, thaw then heat in saucepan until hot. Serve with pasta or rice.*

Sault's mixed fruit crumble; Apple, rhubarb, strawberry, coconut, oats **(GF option available)**

*If frozen, thaw, remove lid, then heat in pre-heated oven at 180° for approximately 20 mins.*

*Bake to make crumble on top crunchy.*

Vanilla bean ice-cream: Milk, cream, egg, sugar, premium vanilla bean. **(GF)**

**(House-made ice-creams and sorbets will vary each week)**

*As we operate within a commercial kitchen environment and whilst we do our very best to reduce the chances of cross-contamination, we are unable to guarantee against the possibility of such.*