



Beef

Beef Mince Lasagne
Beef Chilli (minced beef)
Ragu Bolognese (uses Beef & Pork Mince)
Cottage Pie - made using minced beef from roast joint
Beef in cream tomato sauce with green pepper and mushrooms
Beef Bourguignon
Beef casserole with Prunes
Beef stew with celeriac and horseradish
Beef Pie (mushrooms, ale, red wine, bacon)

Lamb

Lamb Tagine
Spiced Shoulder of Lamb
Lamb Mince Mousakka

Fish

Fish Pie
Salmon Fishcakes
Smoked Haddock Fishcakes
Curried Fishcakes

Duck

Duck, Marsala and chestnut ragu

For 2 people £13.00
For 4 people £24.00
For 6-8 people £42.00



Chicken

Thai Fragrant Chicken
Chicken Pies (with leek, mushrooms, or bacon)
Tarragon and Lemon Chicken
Chicken and Chorizo Ragu
Chicken Tikka Masala
Pesto Chicken Stew

Turkey

Thai Curried turkey mince

Pork

Thai Pork and Peanut Curry
Somerset Pork Casserole
Sausage and Herb Plait
Lincolnshire sausage and lentil simmer
Braised pork with Plums
Spiced sausage and tomato ragu

For 2 people £10.50

For 4 people £20.00

For 6-8 people £36.50



Vegetarian

Macaroni Cheese with Leeks

Lentil Ragu

Chickpea Curry

Vegetarian Tagine

Vegetable Pie - pastry pie

Squash and Black bean Chilli

Roasted Med Veg Lasagne

For 2 people £10.00

For 4 people £18.00

For 6-8 people £34.00

Puddings/Cakes etc

Sticky Toffee Puddings

Fruit Crumbles (Apple, Blackberry, Plum, Quince etc)

White Chocolate Cheesecake

Raspberry Bakewell Slice

Lemon Meringue Roulade

Hazelnut/Raspberry Meringue roulade

Homemade Icecream (vanilla, ginger, chocolate etc)

Chocolate Brownies

Fruit Cake

Carrot Cake

Banana Cake

Ginger Cake

Spiced Apple Cake

All puddings and cakes are priced individually as opposed to per person at approximately £15 - £30

Emma McIntosh

Hardwell Farm, Knighton, Swindon, Oxon. SN6 8NT

Tel - 01793 710258 Mob - 07824 480787



I can make other cakes, biscuits etc as requested including Christmas Cakes and Christmas Puddings (priced according to size etc)

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Starters

Hot/Warm:

Red Onion and Goats Cheese Tarts/ Red onion and Stilton
Leek and Stilton Tarts
Crispy Duck with Cucumber, Watercress and Asparagus Salad
Asparagus wrapped in Parma Ham with a Hollandaise Sauce
Figs with Goats Cheese, Pistachios and Honey
Cheese Souffle Crepes
Celery and Stilton Soup
Crab Cakes with mild Chilli Sauce

Cold:

Smoked Mackerel Pate served with toast
Smoked Trout and Horseradish Pate
Tomato, Mozzarella & Avocado Salad
Watercress and Smoked Salmon Roulade
Gruyere and Sun Dried Tomato Roulade
Fresh Salmon and Dill Terrines

Main Courses

Beef:

Steak, Mushroom and Ale Pie
Fillet of Beef en Croute
Beef Bourguignon
Beef with Carrots and Prunes

Duck:

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Honey Glazed Duck with Grapefruit and Ginger Sauce

Pork:

Slow Roast Shoulder of Pork
Fillet of Pork with Wild Mushrooms and Maderia
Pork Escalopes with Apple and Onion

Lamb:

Greek Lamb with Orzo
Lamb Tagine
Mexican Spicy Lamb

Chicken:

Tarragon, Lemon Chicken
Lemon and Thyme Chicken with Winter Roasted Vegetables
Thai Fragrant Chicken
Chicken Leek and Bacon Pie
Coq au Vin
Mustard Stuffed Chicken

Fish:

Spiced Roast Side of Salmon
Salmon en Croute
Luxury Fish Pie
Salmon Wrapped in Filo with Chive Butter

Vegetarian:

Nut Roast with Tomato Sauce
Thai Vegetable Curry
Spinach and Ricotta Crepes

Puddings:

Chocolate Roulade
Lemon Meringue Roulade
Hazelnut Meringue Roulade with Raspberries
Chocolate Profiteroles
Caramelized Oranges
Tunisian Orange Cake
Ginger Ice Cream
Rhubarb and Ginger Crème Brûlée
White Chocolate Cheesecake with Raspberries

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