

Libyan Soup with Couscous

This one's a real January warmer; it's a lamb broth with Chickpeas, flavoured with Middle Eastern spices.

Souffléed Smoked Fish Cream with Foaming Hollandaise

This is pureed smoked haddock baked as a soufflé, encased in smoked salmon.

Thick Onion Tart (v)

Crisp pastry made with mature cheddar cheese and the secret of this tart is that we cook the onions until they almost caramelize.

Pan-fried Scallops and Coriander Salad with Lime and Red Pepper Dressing

These are freshly cooked to order, seared in a hot pan then served on salad leaves with roasted peppers then the dressing is extra virgin olive oil and fresh lime juice.

**Duck Live Pâté with Armagnac served with Spiced Pickled Prunes
with Toasted Homemade Granary Bread**

This is a very soft, very smooth pate and the spiced pickled prunes cut through the richness perfectly.

**Pork Chop with Wild Mushrooms and Crème Fraîche Sauce
served with Pink Fir Apple Potatoes with Chives and Braised Leeks**

Have to say it. This is one of my own all time favourites, since I first made it in the 60s. Free range pork, topped with wild porcini and dark gilled mushrooms, flavoured with thyme and lemon and then oven baked with thick cream.

**Pan-fried Skate with Salsa Verde
served with Pink Fir Apple Potatoes with Chives and Braised Leeks**

The skate wing is dusted in seasoned flour and pan-fried till golden and this salsa Verde is rather different as it's made with chopped coriander leaves and lime juice, lime zest, capers and finely chopped anchovies.

Braised Beef Goulash with Smoked Pimenton served with Pilau Rice and Braised Leeks

At home this is one of our favourite braised dishes. The beef is braised slowly with tomatoes and green peppers and the flavouring is with equal quantities of hot paprika and the Spanish sweet smoked pimento then right at the end a marbling of soured cream.

Char-grilled Sirloin Steak with Sauce Marchand de Vin

We serve this well charred on the outside and how you like it within.

With our own Hand Cut Chunky Chips and a Crisp Green Salad.

(£3 Supplement)

Vegetarian Moussaka with Ricotta Cheese Topping (v)

This is a mixture of lentils, onions and peppers, flavoured with a hint of cinnamon and layered with aubergines and then a creamy feta cheese topping. served with

Pilau rice with pine nuts and currants and a Greek island salad.

Sticky Gingerbread Pudding with Ginger Wine and Brandy Sauce with Chilled Pouring Cream

This is quite definitely a special pudding that matches the charm and popularity of sticky toffee.

It has the same degree of lightness and the fragrance and spiciness of preserved ginger, which cuts through the sweetness beautifully.

Spiced Apple and Cider Cake with Whipped Cinnamon Cream

This is much more of a pudding than a cake. It's extremely light and made with chunks and slices of Bramley apple.

Melting Chocolate Pudding with Clotted Cream

Very light, very chocolatey individual baked puddings that have a melted fudge-chocolate sauce inside that oozes out as you put your spoon in.

Stem Ginger Ice Cream with Ginger Syrup and Brandy Snaps

Warm-tasting chunks of spicy stem ginger with the contrast of cold ice cream then ginger syrup and very crunchy brandy snaps.

Applebys Cheshire from Neal's Yard Dairy

served with Pear Chutney, Celery and Homemade Bread and Biscuits.

This is a semi soft, washed rind cheese, which is fresh, fruity and slightly peppery, made by Joffa Gill in Co Cork Ireland using unpasteurised cows milk and traditional rennet.

Filter Coffee and Something Sweet

All dishes are Subject to Change

All allergen information is available on request.

If you have any questions about our menus or drinks, please ask

Delia's Canary Catering reserves the right to amend the above menu without notification.

All menus are designed by Delia with her team of chefs, using locally sourced ingredients wherever possible.