

Carlyle House Cafe, Restaurant & Private Dining

Doorstep Delivery - Frozen Ready Meals

Main Courses

- **Beef Bourguignon** - Scottish prime beef cooked slowly in a rich red wine sauce with shallots, bacon and mushrooms
- **Beef Meatballs in a Mediterranean Sauce** - herby minced beef meatballs in a glossy tomato, basil, sweet pepper and aubergine sauce
- **Brick Lane Chicken Curry** - a mild and aromatic herby chicken curry, cooked with mint, coriander, ginger, garlic, yoghurt and our own spice mix
- **Cauliflower & Broccoli Cheese** - cauliflower and broccoli florets in a sumptuous cheesy sauce with a hint of mustard and nutmeg and a herb breadcrumb crust
- **Cheesy Pasta and Roast Mediterranean Vegetable Bake** - think macaroni, but richer and heartier with at least '5 of your day' vegetables, roasted and added for extra flavour
- **Chicken, Cauliflower & Potato with Dijon & Vermouth** - Bone in chunky chicken thighs slowly cooked with cauliflower and baby new potatoes in a rich chicken, Dijon mustard and vermouth sauce
- **Chicken, Leek, Bacon & Mushroom** - sauteed chicken and bacon with mushrooms, leek and onions in a white wine and cream sauce. Great with mash, rice or pasta
- **Chicken, Leek & Roasted Courgette Casserole** - free-range chicken, sauteed leeks and roasted courgettes in a cream and herb sauce, topped with buttery mash
- **Chorizo, Tomato & Roasted Pepper Pasta Bake** - lightly spiced chorizo cooked with cherry tomatoes, roasted peppers, sherry and white wine with cumin and parsley
- **Cottage Pie** - top quality beef mince cooked with seasonal vegetables in a rich gravy, topped with traditional buttery mash potatoes
- **Italian Meatballs in a Mediterranean Sauce** - herby and garlicky pork meatballs in a sumptuous tomato, fresh basil and roasted pepper sauce
- **Lamb, Tomato & Spinach Curry** - a mild and aromatic sweet lamb curry with cherry tomatoes, fresh spinach, coriander and ginger and our own toasted spice mix. Serve with rice, fruit chutney and a dollop of yoghurt.
- **Luxury Fish Pie** - made using a mixed selection of seasonal fish (from a selection including smoked haddock, salmon, cod, hake, hot-smoked salmon,

cold smoked salmon, prawns) in a rich and creamy sauce, with leeks and peas, topped with buttery mash

- **Mushroom, Leek & Ham in a Thyme & Parsley Sauce** - a mix of wild and field mushrooms, sautéed leeks and honey roast ham in a herby white sauce, topped with a little layer of crushed new potatoes
- **Normandy Chicken** - a hearty and rich casserole with chicken, bacon, leek and apple in a lovely juicy cider, cream and mixed herb sauce
- **Pulled Pork and Beans** - slow cooked pork in a rich and smoky tomato sauce with fennel, lemon, smoked paprika and spices with cannellini and butter beans
- **Quiche** - likely to be vegetarian or fishy and include a selection of roasted vegetables, spinach, mixed herbs and a cheese (Cheddar, Brie, Goat's Cheese, Feta, Cream cheese)
- **Roasted Vegetable, Halloumi & Basil Gratin** - Roasted Mediterranean vegetables, spinach, cherry tomatoes and halloumi, topped with slithers of new potato and a creamy basil sauce
- **Shepherd's Pie** - sweet lamb mince cooked with seasonal vegetables in a rich gravy, topped with traditional buttery mash potatoes
- **Stovies** - a very hearty and filling dish of potatoes, onions, sausages, selected farm shop meats and black pudding, slow cooked with stock and meat drippings
- **Sweet Potato and Chickpea Curry** - a good and hearty aromatic curry for anyone who is vegan but likes a good flavoursome dish
- **Thai-style Lime & Lemongrass Chicken** - an aromatic dish oozing with citrus, tamarind and lemongrass flavours in a chicken and coconut broth with beans and peppers
- **Two-Cheese Macaroni Cheese** - a very rich macaroni cheese with Cheddar and Brie in a sumptuous creamy sauce with a hint of mustard and nutmeg and a herby breadcrumb crust

Pudding

- **Sticky Toffee Pudding** - a rich date and toffee sponge, topped with sticky toffee sauce
- **Cheesecake** - changing flavours but expect lemon, raspberry or chocolate
- **Apple and Mixed Berry Crumble** - Sharp bramley apples and sweet mixed berries under a buttery shortbread and oatly crumble top. Perfect with a good dollop of cream or ice cream

Soups

- Parsnip & Rosemary
- Tomato & Fresh Basil

Other Bits & Piece

- Oaty Soda Bread Loaf
- Crunchy Golden Oatcakes
- Fruit and Cheese Scones & Cakes

Pricing

2-portion - minimum weight 550g-600g - £8.95 - £9.95

1-portion - minimum weight 350g-370g - £4.50 - £5.50

Puddings - from £3.25 to £6.95

Soups - decent sized 1-portion bowl - £2.95

Oaty Soda Bread Loaf - £2.95

Oatcakes - £2.95

Scones & Cakes - from £1.25 to £6.95