



FIVE SIMPLE SUPPERS - Dishes to Choose From:

MEAT:

- Pork & tomato curry
- Venison stew with celeriac and orange
- Chilli peanut beef noodles
- Roast aubergine stuffed with lamb and pinenuts
- Greek lamb orzo one-pot with spinach, olives & feta

FISH:

- Family fish pie
- Fish poached on top of a fennel, chorizo and white bean stew
- Kedgeree
- Thai-style salmon parcels with rice & greens
- Moules marinières with crusty "no-knead" overnight bread
- Baked salmon with peas, bacon & potatoes

POULTRY:

- Persian chicken traybake
- Turkey & ricotta meatballs with quick tomato sauce
- Chicken tagine with saffron, olives and preserved lemon
- Chicken & barley "stoup" (soupy stew)
- Coconut & lime baked chicken rice

VEGETARIAN/VEGAN:

- Roast squash & cauliflower dhal with yogurt flatbreads
- Artichoke, pesto & orzo one-pot
- Soba noodles with miso mushrooms
- Mushroom, celeriac and chestnut "stroganoff"

STORE CUPBOARD:

- Store-cupboard spaghetti puttanesca
- Cheese soufflé with green salad and vinaigrette
- Better baked beans with oatly soda bread
- Spicy cashew & vegetable noodles
- Magic tomato & basil pasta
- Black bean and cheese quesadillas

3 hour Simple Supper Classes (which include a meal with wine) cost £90 per head for groups of 4 people, discounted to £85 per head for groups of 5 people, and £80 per head for groups of 6.