

PREPARED MEALS FOR WALK IN PICK UP, PACKAGED FOR ONE TO TWO PEOPLE
(SUBJECT TO DAILY AVAILABILITY) (warming instructions below)

Fenwood Farm Half Chicken <i>gf.</i> 35 <i>roasted breast, confit leg, pommes anna, seasonal vegetables, chicken jus</i>	Mac & Cheese <i>v.</i> 22 <i>aged cheddar</i>
Chicken Vol au Vent 28 <i>white meat, velouté, peas, corn, puff pastry, heritage greens, vinaigrette</i>	Vegetarian Purée Soup <i>v. gf.</i> 22 <i>seasonal flavour</i>
Beef Brisket Bourguignon <i>gf.</i> 30 <i>fingerling potatoes, seasonal vegetables, mushrooms, jus</i>	Chicken Stew <i>gf. df.</i> 22 <i>leeks, carrots</i>
Hachis Parmentier <i>gf.</i> 30 <i>slow cooked ground beef, peas, mashed potatoes, gruyère</i>	French Onion Soup 24 <i>brioche, gruyère</i>
Beef Wellington 45 <i>tenderloin, duxelles, pork neck Duchess sweet potatoes, seasonal vegetables, jus</i>	French Lentil Salad <i>gf. df.</i> 10 <i>herbs, carrots, purple cabbage, bacon, vinaigrette</i>
Duck Confit Cassoulet <i>gf. df.</i> 35 <i>velvety, rich white bean stew, bacon, tomato, parsnip, Brussels sprouts</i>	Chickpea Salad <i>gf. v.</i> 8 <i>roasted red pepper, fennel, corn, toasted pepitas, goat cheese, white wine vinaigrette</i>
Salmon en Papillote <i>gf.</i> 35 <i>herb risotto, green vegetables</i>	Heritage Mixed Greens <i>gf. v.</i> 6 <i>white wine vinaigrette</i>
Ratatouille en Croute <i>v.</i> 22 <i>tomato, eggplant, zucchini, gruyère, puff pastry</i>	Spinach, Pear, Fennel Salad <i>gf. v.</i> 12 <i>goat cheese, candied walnuts, vinaigrette</i>
Ricotta Gnocchi <i>v.</i> 25 <i>butternut squash, spinach, parmesan cream, salsa verde</i>	Winter Greens Salad <i>v.</i> 12 <i>radish, orange, pomegranate, rye croutons goat cheese, white wine vinaigrette</i>

Fenwood Farm Half Chicken

Preheat oven to 350F convection, 375F for a still oven
Remove plastic lids, cover with foil, warm in the oven for 25 mins or until heated through
Uncover for the last ten minutes of warming. Warm jus in a pot or the microwave.

Chicken Vol au Vent

Preheat oven to 350F convection, 375F for a still oven
Put filling in a pot on the stove and stir over medium heat until hot and bubbling
Fill puff pastry shells with filling, put in the oven uncovered for 8 minutes
Toss mixed greens in vinaigrette

Beef Brisket Bourguignon

Preheat oven to 350F convection, 375F for a still oven
Remove plastic lid, cover with foil, warm in the oven for 25 mins or until heated through

Hachis Parmentier

Preheat oven to 350F convection, 375F for a still oven
Remove plastic lid, cover with foil, warm in the oven for 25 mins or until heated through
Uncover after 20 minutes, leave in until the cheese is melted and browned

Duck Confit Cassoulet

Preheat oven to 350F convection, 375F for a still oven
Remove plastic lid, cover with foil, warm in the oven for 25 mins or until heated through

Salmon en Papillote

Preheat oven to 375F convection, 400F for a still oven
Put packets on a baking sheet, put in the middle of the oven, bake for ~20 minutes
Rest for 4 minutes
Put on a plate and cut parchment just before eating

Beef Wellington

PLEASE NOTE: The below instructions are guidelines only. Every piece of kitchen equipment is different and unlike our other meals the Beef Wellington is provided raw and must be cooked and not simply reheated. Depending on your skill level with cooking we strongly recommend the use of a meat thermometer/probe and this meal is not recommended for people who do not have adequate experience with the operation of their oven.

Preheat oven to 375F convection (recommended), 400F for a still oven. Uncover Beef Wellington, put the foil container on the middle rack, bake for about 20 to 25 minutes until puff pastry is golden brown, beef will likely be rare / medium rare. If you desire your meat to be cooked further continue to cook for 5-10 more minutes. You can use a meat thermometer to check the internal temperature after 20 minutes. Rest for 10 minutes before slicing. (Medium rare is 135F). Warm jus in a small pot on the stove or in the microwave.

Remove plastic lids from all containers.

Warm Sweet Potatoes in the oven, covered with foil for 10 minutes or until heated through, then uncovered for 5 minutes.

Green Vegetables: leave uncovered, put in the oven for the last 10 minutes, toss half way through.

Ratatouille en Croute

Preheat oven to 350F convection, 375F for a still oven
Remove plastic, warm in the oven, uncovered, for 25 mins or until heated through

Ricotta Gnocchi

Warm a large sauté pan on the stove, add some butter and olive oil
Put the contents of the foil container into the pan and toss to brown gnocchi
Once hot pour the parmesan cream into the pan and stir until bubbling
Plate and spoon salsa verde over to garnish

Mac & Cheese

Preheat oven to 350F convection, 375F for a still oven
Remove plastic, warm in the oven, covered with foil, for 25 mins or until heated through
Uncover for the last few minutes to melt the cheese on top
Or, put in a pot and stir on the stove until hot

Chicken Stew & Purée Soups

Stir in a pot on the stove until warmed to your liking.

French Onion Soup

Stir in a pot on the stove until warmed to your liking
Put cheese Brioche under the broiler until melted
