

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

<b>Fenwood Farm Half Chicken</b> <i>gf.</i> 35 <i>roasted breast, confit leg, pommes anna, seasonal vegetables, chicken jus</i>	<b>Gazpacho</b> <i>gf. df.</i> 22 <i>tomato, cucumber, peppers</i>
<b>Chicken Vol au Vent</b> 28 <i>white meat, velouté, peas, corn, puff pastry, heritage greens, vinaigrette</i>	<b>French Onion Soup</b> 24 <i>brioche, gruyère</i>
<b>Beef Brisket Bourguignon</b> <i>gf.</i> 30 <i>fingerling potatoes, seasonal vegetables, mushrooms, jus</i>	<b>French Lentil Salad</b> <i>gf. df.</i> 10 <i>herbs, carrots, purple cabbage, bacon, vinaigrette</i>
<b>Beef Wellington</b> 45 <i>tenderloin, duxelles, pork neck Duchess sweet potatoes, seasonal vegetables, jus</i>	<b>Fingerling Potato Salad</b> <i>gf. v.</i> 10 <i>house-made aioli with herbs, pickled red onion, grainy mustard</i>
<b>Cold Poached Salmon</b> <i>gf. df.</i> 32 <i>new potatoes, heirloom tomatoes, arugula, mustard vinaigrette</i>	<b>Chickpea Salad</b> <i>gf. v.</i> 8 <i>roasted red pepper, fennel, corn, toasted pepitas, goat cheese, white wine vinaigrette</i>
<b>Ratatouille en Croute</b> <i>v.</i> 20 <i>tomato, eggplant, zucchini, gruyère, puff pastry</i>	<b>Heritage Mixed Greens</b> <i>gf. v.</i> 6 <i>white wine vinaigrette</i>
<b>Ricotta Gnocchi</b> <i>v.</i> 25 <i>butternut squash, spinach, parmesan cream, salsa verde</i>	<b>Spinach, Pear, Fennel Salad</b> <i>gf. v.</i> 12 <i>goat cheese, candied walnuts, vinaigrette</i>
<b>Savoury Bread Pudding</b> <i>v.</i> 20 <i>seasonal vegetables, mornay sauce</i>	<b>Bibb Lettuce Salad</b> <i>v.</i> 12 <i>asparagus, sweetie peppers, rye croutons goat cheese, vinaigrette</i>
<b>Pain Perdu</b> <i>v.</i> 25 <i>caramel dipped brioche, seasonal fruit compote, Chantilly cream, maple syrup</i>	
<b>Mac &amp; Cheese</b> <i>v.</i> 20 <i>aged cheddar</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

---

### **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 lid from all containers.

Warm Sweet Potatoes in the oven, covered 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

---

## **Savoury Bread Pudding**

Preheat oven to 350F convection, 375F for a still oven  
Remove plastic lid, put in the oven uncovered for 20 minutes or until heated through  
Warm sauce in a pot on the stove, stir to prevent burning, pour over bread pudding

---

## **Pain Perdu**

Preheat oven to 350F convection, 375F for a still oven  
Remove plastic lid, cover with foil, put in the oven for 15 minutes or until hot

---

## **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

---

## **French Onion Soup**

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