



## PREPARED MEALS

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

<b>Chicken Vol au Vent</b> <i>white meat, velouté, peas, corn, puff pastry, heritage greens, vinaigrette</i>	28	<b>Mac &amp; Cheese v.</b> <i>aged cheddar</i>	22
<b>Beef Brisket Bourguignon gf.</b> <i>fingerling potatoes, seasonal vegetables, mushrooms, jus</i>	34	<b>Chicken Soup gf. df.</b> <i>leeks, carrots</i>	22
<b>Hachis Parmentier gf.</b> <i>slow cooked ground beef, peas, mashed potatoes, gruyère</i>	32	<b>French Onion Soup</b> <i>brioche, gruyère</i>	24
<b>Beef Wellington</b> <i>tenderloin, duxelles, pork neck</i> <i>Duchess sweet potatoes, seasonal vegetables, jus</i>	50	<b>Chickpea Salad gf. v.</b> <i>roasted red pepper, fennel, corn, toasted pepitas, goat cheese, white wine vinaigrette</i>	8
<b>Ratatouille en Croute v.</b> <i>tomato, eggplant, zucchini, gruyère, puff pastry</i>	24	<b>Spinach, Pear, Fennel Salad gf. v.</b> <i>goat cheese, candied walnuts, white wine vinaigrette</i>	15
<b>Ricotta Gnocchi v.</b> <i>butternut squash, spinach, parmesan cream, salsa verde</i>	28	<b>French Bistro Salad v</b> <i>heritage greens, frisée, dupe lentils, bacon, carrot, soft poached egg, white wine vinaigrette</i>	14
<b>Chicken Chasseur</b> <b>(Hunter Chicken)</b> <i>Fenwood Farm chicken breast, Hunter sauce, mashed potatoes, garlic parmesan Brussels sprouts</i>	42		

### Chicken Chasseur (Hunter Chicken)

Preheat oven to 350F convection, 375F for a still oven

Remove plastic lids. Warm the chicken uncovered in its sauce in the oven for 25 mins or until heated through. Meanwhile, transfer mashed potatoes to a pot and stir constantly over medium heat. Place Brussels sprouts in oven for final 8-10 minutes with chicken.

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### 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

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### 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

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### 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

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### Chicken Soup & Purée Soups

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

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### French Onion Soup

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

Put cheese buns under the broiler until melted

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## 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.

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## 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

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## Ricotta Gnocchi

Warm a large sauté pan on the stove, add some butter and olive oil  
Put the gnocchi into the pan and toss over medium-high heat.  
Once browned, add butternut squash and spinach and continue to cook until hot.  
Pour the parmesan cream into the pan and stir until bubbling  
Plate and spoon salsa verde over to garnish

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## 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

As another option, put the entire contents of meal into a pot and stir on the stove until hot