

Madeleine's Kitchen

Take your Dinner home!

Entertain your friends and families in the comfort of your own house and let us do the work for you.

Call **The Bakehouse** on 01730 895255 to place your order

All courses can be supplied in disposable dishes or if you prefer we will take a deposit for oven dishes or china so your meal is ready to put in the oven or on the table. This deposit will be refunded on the safe return of the dishes to:

Madeleine's Deli, 14 Lavant Street, Petersfield, Hants GU32 3EW

Your food can be picked up from the Deli or if we have a driver available can be delivered for a fee which will depend on your whereabouts. We do need 48 hours' notice to prepare your meal and full instructions will be provided.

Canapés from £1.50 (min 10 per piece)

- Tomato, Onion, Black Olive & Goat's Cheese Tartlets
- Vietnamese Vegetable Rolls with a Peanut, Chilli & Soy Dipping Sauce
- Truffled Risotto Balls with Porcini
- Smoked Salmon on Pumpernickel with a Lemon Cream Cheese, Pickled Cucumber, Roe & Dill
- Thai Fish Cakes with a Nam Pla Prik Dipping Sauce
- Figs Wrapped in Parma Ham with a Sage & Honey Ricotta
- Coronation Chicken Skewers
- Yorkshire Puddings with Rare Sirloin & Creamed Horseradish
- Morgan's Cocktail Sausages with Mustard, Honey & Sweet Chilli

Starters

Soups @ £8.00 for Two Servings with Garnish

- Thai Chicken Soup with Bamboo Shoots & Green Beans
- Smoked Haddock Chowder
- Butternut Squash Soup with White Wine, Parmesan & Sage & Parmesan Croutons
- Spiced Red Lentil Soup with Coconut Milk & Lime
- Mushroom Soup with Sherry, Cream & Thyme & Truffle Oil

Other Starters from £7.00 per head (min. order 8)

- Salad Nicoise with Seared Fresh Tuna, Potatoes, Quails Eggs & Green Beans
- Smoked Mackerel Pate with Sourdough & Pickled Red Onion, Roasted Beetroot, Caperberries & Radishes
- Potted Prawns & Melba Toast with a Lemony Coleslaw
- Roast Garlic Tartlets with Pine Nuts served with a Heritage Tomato Salad with Herbs
- Chicken Liver Parfait Pots with Brandy & Thyme & Red Onion Relish served with Sun Dried Tomato Bread Stick
- Ham Hock & Parsley Terrine with Lightly Pickled Vegetables served with Wholemeal Toast
- Five Spice Duck with a Rice Noodle, Cashew, Ginger, Spring Onion & Orange Salad with Rocket

Mains

Main Courses from £15.00 per head (min. order 8)

- Salmon Fillets with a Green Olive, Walnut & Parmesan Crust with Roasted Mediterranean Vegetables & Crushed New Potatoes with Garlic Oil
- Braised Guinea Fowl with Mushrooms, Madeira & Cream with Savoy Cabbage with Bacon & Mashed Potatoes
- Free Range Chicken Breast wrapped in Parma Ham with a Spinach, Ricotta & Pine Nut Stuffing, Roasted Cherry Tomatoes, Basil Oil, Marsala Gravy and Dauphinoise Potatoes
- Boeuf Bourguignon with a Carrot & Potato Mash and Green Beans dressed in Butter & Toasted Almonds
- Venison Casserole with Chestnuts, Roasted Root Vegetables with Maple Syrup & Parsley
- Fish Pie with Smoked Haddock, Cod, Prawns, Leeks & Egg served with Mange Tout, Green Beans & Peas
- Aubergine Gratin with a Rich Tomato Sauce, Mozzarella & a Parmesan Breadcrumb Topping served with a Greek Salad with Heritage Tomatoes, Cucumber, Feta, Olives & Herbs

After

Pudding from £4.00 per head (min. order 8)

- Orange Polenta Cake with an Apricot Compote & Vanilla Mascarpone
- Lemon & Blueberry Possets with a Toasted Oat & Almond Crunch & Almond Shortbread
- Chocolate Brownies with Raspberries & 'Mooka' Vanilla Ice Cream
- Treacle Tart with an Orange Salad & Crème Fraîche
- Sticky Toffee & Date Pudding with a Rum Toffee Sauce & Cream
- Winter Pavlova with Poached Spiced Dried Fruits, Cream & Toasted Nuts
- French Apple Tart with a Calvados Cream

Cheese Board @ £4.50 per head

Selection of 5 British & Continental Cheeses with Biscuits, Grapes, Celery & Pickles

*Try our own Chocolate covered Fresh Raspberries filled
with Salted Caramel £8.00 for a box of 8*