

# Fiona Burn

Barmoor Red House, Berwick upon Tweed, TD15 2QE

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*Finest seasonal cooking using local ingredients*

## **Suggestions for Easy Suppers 2011**

**Luxury Fish Pie** made with salmon and tiger prawns in a parsley sauce and topped with creamy mashed potato

**Shepherds Pie** using best British lamb mince, baby carrots and creamed potato top

**Chicken, leek and parsley pie** with buttery puff pastry

**Chicken and broccoli bake** mild curry sauce and a wholemeal breadcrumb and gruyere top

**Steak and Ale casserole** best British top side of beef, casserole with shallots, mushrooms and thyme in Newcastle Brown Ale

**Lasagne** the traditional recipe using the best ingredients

**Mediterranean Vegetable Lasagne** a dish suitable for vegetarians, lots of roasted, colourful vegetables with basil and capers, lasagne Verdi and a creamy spinach and Parmesan sauce

### **Something sweet:**

Toasted almond and raspberry meringue roulade

Dark chocolate torte

Sticky toffee puddings with toffee sauce

Lemon fudge cake

Plum, apple or rhubarb crumble with Doddington ice cream

All dishes serve 6 people generously and are delivered in disposable containers

Main course £40

Puddings £30

Orders under £100 will have a delivery charge

We can supply and prepare fresh vegetables as required