

Fiona Burn

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Finest seasonal cooking using local ingredients

Family sized dishes, freshly prepared and suitable for freezing

Luxury fish pie – lightly poached salmon and tiger prawns with a parley sauce and topped with creamed potatoes.

Lasagne – the traditional recipe, using local minced beef and Scottish garlic.

Mediterranean vegetable lasagne – a dish suitable for vegetarians using colourful vegetables, which are roasted with basil and olive oil and layered with lasagne Verdi and a spinach and Parmesan sauce.

Shepherds Pie – minced lamb or beef and baby carrots topped with creamed potatoes.

Cottage Pie – minced beef and baby carrots topped with creamed potatoes and Doddington Cheese.

Steak and Ale Casserole – top side of Northumbrian beef, casseroled with shallots, mushrooms and Newcastle Brown Ale.

Chicken and Broccoli Bake – free-range chicken breasts and fresh broccoli florets in a creamy, slightly curried sauce topped with fried breadcrumbs.

Pheasant and Leek Bake – local pheasant breasts, leeks and sweet corn in a creamy sauce, topped with crisp bacon and fried breadcrumbs.

Fruit Crumble – seasonal fruit with a delicious butter crumble top.

Chocolate and Amaretto torte – dark chocolate and Amaretto liqueur

Lemon cheesecake – made with cream cheese and fresh lemons

Iced ginger meringue – creamy meringue pudding with Crabbies Green Ginger and stem ginger

Meals cost £5 per portion

Please just let me know if you would prefer something not on this list

If you wish the meals delivered mileage is charged @ 40p per mile