



mcbaile
exclusive

Dine-Indulge

*'Restaurant Quality Meals Delivered
to Your Door'*

Take the hard work out of catering at Lower Mill Estate by letting McBaile Exclusive Catering do all the preparation, and delivering a superb meal to your door. We will prepare and partially cook, where appropriate, a three course meal which just needs reheating and plating, allowing you to relax and enjoy your stay in luxury.

The best bit is there won't be any messy pans to wash up as it all comes in ovenproof, disposable trays & containers.

Great food at home just got super simple.



mcbaile
exclusive catering
& event services ltd

unit 4,
st gabriel's
business park,
st gabriel's road,
bristol bs5 0rt

01179 555271

info@mcbaile.com

www.mcbaile.com

MENU

Please choose one option for your group from each course.

Starter

Vegetarian

Cream of pumpkin soup with garlic croutons

~

Fresh roasted plum tomato soup with aubergine oil

~

Goat's cheese & grilled ratatouille tart with walnut oil and parsley



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~

Tian of roasted squash, pine nut & courgette with a chilled infused confit of red capsicum

~

Welsh goat's cheese & sun blushed tomato tortilla with fresh herb salsa verde

Fish

Smoked salmon, caper and summer herb salad with fresh baked granary bread

~

Tiger prawn, confit of tomato, shaved parmesan and rocket salad with basil infused extra virgin olive oil dressing

Meat

Chesterton Farm duck and orange pate with dried fruit chutney & baby herb salad

~

Warm salad of smoked chorizo & chick pea, with fresh herbs & roasted red onion

~

Mixed Meat & Vegetarian Platters (choose 5 of the following)

Herb marinated olives, baby mozzarella & pesto, stuffed pequeno peppers, oven dried tomatoes, fresh roasted capsicum, Pecorino cheese, Spanish & Italian meats such as prosciutto, Jamon Serrano, Salami, Parma ham,

Selection of breads with choice of olive oil, balsamic vinegar & dhukka or hummus & babaganoush

Main Course

Vegetarian

Fresh herb gnocchi with a field mushroom and crème fraiche veloute (v)

~

Crisp puff pastry and slow roasted courgette and pepper cylinder with aged balsamic dressing (v)

~

Butternut squash and Stichelton pies with creamy mash, onion béchamel (v)

Fish

Salmon & prawn pie topped with creamy mash, braised leeks & crunchy carrots



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~
Roasted haddock with white bean cassolet and lemon mayonnaise

~
Thai style steamed mullet with sesame rice

~
Salmon fillet with minted pea puree and fondant potato

Meat

Large pot of chilli con carne, fresh salsa, sour cream and guacamole,
steamed rice and fresh bread

~
Whole stuffed chicken and fresh thyme jus, Herb roasted potatoes,
Braised red cabbage & green beans

~
English lamb stew with herb dumplings, new potatoes, garden peas and
carrots

~
Fillet of Gloucestershire beef with accompanying seasonal vegetables,
Yorkshire pudding, herb roast potatoes and a rich red wine jus (additional
£5 per person applies)

Pudding

Warm double chocolate brownie slice with clotted cream and rum
soaked blackberries

~
Eton mess with fresh strawberries and raspberry coulis

~
Croissant and butter pudding with custard

~
Apple Crumble with a Hint of Ginger & Cinnamon with vanilla cream

~
Treacle sponge pudding with ice cream

~
Chocolate & almond torte

Costs

Choice of one course each of the above menu options
including delivery £27.75 per person

Minimum Order of 6 people required for free delivery within 30 miles of
Bristol

No VAT chargeable on deliveries