



LITTLE

Devon & England

CULL

Pate

(Available in 50g, 450g or 1kg)

Ardennes style Pork Pate
Chicken Liver & Brandy Pate
Chicken Liver & Cranberry Pate
Chicken Liver & Fig Pate
Chicken Liver & Redcurrant Pate
Chicken Liver & Spiced Plum Pate
Chicken Liver, Apple & Cider Brandy Pate
Chicken Liver, Orange & Cranberry Pate

Terrines

(Available in 500g— sliced if required)

Chicken & Apricot with Tarragon Terrine
Chicken & Chorizo Terrine
Chicken & Duck with Red Onion Marmalade Terrine
Chicken & Harissa Terrine
Chicken & Herb Terrine
Chicken & Leek Terrine
Chicken & Smoked Ham Hock Terrine
Chicken & Wild Mushroom Terrine
Chicken, Apricot & Pancetta Terrine
Chicken, Chipotle & Lime Terrine
Chicken, Duck & Plum Terrine
Chicken, Pancetta & Apricot Terrine
Chicken, Pancetta & Cranberry Terrine

Chicken, Smoked Ham Hock & Apricot Terrine
Chicken Tikka Terrine
Chicken, Truffle & Herb Terrine
Duck, Chicken & Orange Terrine
Duck, Orange & Green Peppercorn Terrine
Duck, Red Onion Relish & Truffle Oil Terrine
Ham Hock & Cranberry Terrine
Ham Hock & Mustard Terrine
Ham Hock & Pea Terrine
Ham Hock & Piccalilli Terrine
Ham Hock, Pickled Carrot & Mustard Terrine
Honey Glazed Ham Hock Terrine
Maple Glazed Ham Hock Terrine
Pork & Apple Terrine
Smokey Chicken & Garlic Terrine
Smokey Chicken & Herb Terrine
Venison, Beef Shin, Red Onion Relish & Green Peppercorn Terrine
Venison, Green Peppercorn & Red Onion Relish Terrine
Venison, Pork & Pancetta Terrine

Soups

Beef, Barley, Mushroom & Thyme Soup
Butternut Squash, Chilli & Ginger Soup (VG)
Carrot Soup with Moroccan Spices (VG)
Cauliflower & Cheddar Soup (V)
Cauliflower & Chestnut Soup (V)

Chicken & Caramelised Onion Soup

Chicken & Spinach Laksa Soup

Leek & Potato Soup (VG)

Manhattan Style Chowder

Moroccan Chicken Soup

Mulligatawny & Coconut Soup (VG)

Mushroom Soup (VG)

Pea & Mint Soup (V) or (VG)

Pea, Courgette & Pesto Soup (V)

Red Pepper & Tomato Soup (VG)

Spicy Winter Vegetable & Lentil Minestrone (VG)

Spring Vegetable Minestrone (VG)

Sweet Potato, Chilli & Coconut Soup (VG)

Thai Spiced Chicken & Coconut Soup

Tomato & Basil Soup (V) or (VG)

Tomato, Pepper & White Bean Minestrone (VG)

Tuscan Style Ribollita Soup (VG)

Winter Minestrone with Orzo (VG)

Sides

Cauliflower Cheese (V)

Frijoles Negros (VG) – Mexican Black Beans with Garlic, Chilli & Coriander

Mash Potato (V)

Mixed Bean Cassoulet

Proper Baked Beans (V)

Ratatouille (VG)

Sloppy Joes - Burger, Hot Dog Topping/Side

Sauces & Marinades

Aubergine Arrabbiata Pasta Sauce (VG)

Beef Sauce

Blue Cheese Sauce (V)

Carbonara Sauce

Chicken Dipping Gravy

Coq au Vin Sauce

Creamy Sun Dried Tomato Sauce (V)

Diane Sauce

Honey Peri Peri Sauce (V)

Katsu Curry Sauce (VG)

Massaman Curry Sauce (VG)

Mature Cheddar Cheese Sauce (V)

Mushroom Sauce (V)

Mushroom & Bacon Jus

Peppercorn Sauce

Peppers in Gochujang Sauce (V)

Pomodoro Sauce (VG)

Red Pepper Sauce (VG)

Rendang Curry Sauce

Rich Beef Gravy

Rich Red Wine Gravy

Sweet & Sour Sauce (VG)

Thai Green Curry Sauce (VG)

Tomato & Basil Sauce (V)

Tomato & Basil Sauce (V)

Truffle Oil Steak Sauce

Vegan Curry Sauce (VG)

Vegan Gravy (VG)
Yellow Thai Curry Sauce

Prepared Dishes

Al Pastor Pork Carnitas
BBQ Burnt Ends Beef
Beef & Ale Stew with Root Vegetables
Beef Bolognese
Beef Bourguignon
Beef Chilli
Beef Meatballs in Tomato & Herb Sauce
Beef Rendang Curry
Beef Stew with Pearl Barley & Root Vegetables
Beef Tagine
Beef with Wild Mushroom & Mustard Cream Sauce
Bunjal Chicken Curry
Chicken, Butterbean & Smoked Ham Hock Cassoulet
Chicken, Wild Mushroom & Pearl Barley Risotto
Chicken in BBQ Sauce
Chicken Laksa
Chicken Rogan Josh
Chicken Stroganoff
Chicken Tagine
Chicken Tikka Masala
Chicken with Creamy Butterbeans, Pancetta & Kale
Chicken with Creamy Semi Dried Tomato Sauce
Chicken with Fennel & Tomato Sauce

Chicken with Grain Mustard & Tarragon
Chicken with Wild Mushroom Cream Sauce
Chilli Con Carne
Coq au Vin
French Style Cottage Pie Mix
Garlic & Black Pepper Chicken
Green Thai Chicken Curry
Lamb Kofta in Spiced Tomato Sauce
Lamb Rogan Josh
Lamb Shepherd's Pie Mix
Lamb Stew with Root Vegetables
North African Spiced Chicken
Peshwari Chicken Curry
Pork Goulash
Pork Meatballs in Tomato & Chilli Sauce
Pulled Beef, Pearl Barley & Spelt Risotto
Pulled Beef Shin & Pancetta Ragu
Pulled Chipotle Beef Chilli
Pulled Lamb Hotpot
Red Thai Chicken Curry
Spanish Chicken with Tomato, Cannellini Beans & Chorizo
Sri Lankan Chicken Curry
Sticky Ginger & Soy Chicken
Sticky Korean Chicken with Gochujang
Sweet & Sour Chicken
Szechaun Chicken
Tuscan Venison & Beef Brisket Stew
Venison Bourguignon
Venison Stroganoff

Vegan & Vegetarian

3 Bean & Sweet Potato Chilli (VG)
Braised Butterbeans (VG)
Butternut Squash, Caramelised Onion, Olive & Rose Harissa Tagine (VG)
Cambodian Vegetable Curry (VG)
Cannellini Bean Ragu (VG)
Cauliflower Chickpea Curry (VG)
Chickpea & Sweet Potato Curry (VG)
Chickpea Keralan Curry (VG)
Chickpea, Sweet Potato & Pepper Tagine (VG)
Classic Root Vegetable Bolognese (VG)
Chilli Sin Carne (VG)
Dal Tadka (VG)
Green Thai Vegetable Curry (VG)
Kids Vegetable Tikka (VG)
Mac & Cheese (V)
Meat Free Ragu (VG)
Mushroom Stroganoff (V)
Pearl Barley, Spelt & Wild Mushroom Risotto (VG)
Potato & Cauliflower Rogan Josh (VG)
Shakshuka (VG)
Smokey Cauliflower, Tomato & Aubergine Stew (VG)
South Indian Vegetable Curry (VG)
Sri Lankan Vegetable Curry (VG)
Vegan Chicken & Red Thai Curry (VG)
Vegan Chilli (VG)
Vegan Cottage Pie Mix (VG)
Vegan Keralan Curry (VG)

Vegan Red Thai Curry (VG)
Vegan Rendang Curry (VG)
Vegan Vegetable Biryani (VG)
Vegetable Jalfrezi (VG)
Vietnamese Vegetable Curry (VG)

Pressed Meats

Pressed Beef with Caramelised Onions
Pressed Chicken with Onion & Thyme
Pressed Confit Duck
Pressed Duck with Caramelised Onions & Thyme
Pressed Lamb with Confit Onion & Mint
Pressed Pork with Mustard & Fennel Seed
Pressed Turkey with Caramelised Onion & Sage
Pressed Venison, Beef Shin, Caramelised Onion & Thyme
Pulled & Pressed Pork Rilette

Pulled Meats

Al Pastor Pulled Pork
Pulled Beef Barbacoa
BBQ Pulled Beef
BBQ Pulled Chicken
BBQ Pulled Pork
Char Siu Pulled Chicken

Cuban Style Pulled Pork

Flaked Ham Hock

Honey Glazed Pulled Ham Hock

Korean Style BBQ Pulled Pork

Nashville Style BBQ Pulled Beef

North African Spiced Slow Cooked Lamb Shoulder

Pot Roast Shin

Pulled Beef with Caramelised Onions

Pulled Beef with Chipotle, Lime & Coriander

Pulled Beef with Horseradish

Pulled Chicken Shawarma

Pulled Chicken Tikka

Pulled Chicken Tinga

Pulled Chicken with Caramelised Onion & Sage

Pulled Harissa Chicken

Pulled Lamb Shawarma

Pulled Pork with Caramelised Onions & Sage

Pulled Pork with Chinese Five Spice

Pulled Pork with Fennel & Chilli

Pulled Turkey with Caramelised Onion & Sage

Seasoned Pulled Beef

Seasoned Pulled Chicken

Seasoned Pulled Duck

Seasoned Pulled Lamb

Seasoned Pulled Pork

Seasoned Pulled Turkey

Roasted/ Marinated Meats

(The below chicken dishes are available either as Diced, Wings or Skinless Thighs)

BBQ Chicken

Buffalo Chicken

Cajun Chicken

Chermoula Chicken

Chicken Tikka

Chipotle Chicken

Coconut, Lime & Chilli Chicken

Gremolata Chicken

Harissa Chicken

Hoi Sin Chicken

Jerk Chicken

Korean Gochujang BBQ Chicken

Lemon & Herb Chicken

Mediterranean Style Chicken

Peruvian Chicken

Piri Piri Chicken

Salt & Pepper Chicken

Shawarma Chicken

Souvlaki Chicken Pieces

Spanish Style Marinated Chicken

Sriracha & Lime Chicken

Tandoori Style Chicken

Teriyaki Chicken

Yucatan Style Chicken

Whole Protein

Confit Duck Leg

Suet Puddings

(The below can be developed in mini 80g or standard 250g)

Cauliflower Cheese with Mature Cheddar & Grain Mustard Suet Pudding (V)

Chicken & Wild Mushroom Suet Pudding

Lamb, Pea & Mint Suet Pudding

Mushroom & Spinach Suet Pudding (V)

Mushroom, Chestnut & Tarragon Suet Pudding (VG)

Mushroom, Red Wine & Tarragon Suet Pudding (VG)

Steak & Ale Suet Pudding

Steak & Kidney Suet Pudding

Vegan Mushroom Bourguignon Suet Pudding (VG)

Vegan Mushroom, Spinach & White Truffle Oil Suet Pudding (VG)

Venison & Chestnut Suet Pudding

Venison & Mushroom Suet Pudding

Tarts

(Available in 75g, 150g & 220g)

Butternut Squash & Caramelised Onion Tart (VG)

Butternut Squash, Lentil & Spinach Tart (VG)

Caramelised Onion & Gruyere Tart (V)

Cauliflower Cheese Tart (V)

Cauliflower, Red Leicester & Grain Mustard Tartlet (V)

Cheddar & Caramelised Onion Tart (V)

Coconut, Chickpea & Cauliflower Tart (VG)

Goats Cheese & Fig Tartlet (V)

Ham & Pea Tartlet

Ham, Sunblushed Tomato & Cheddar Tartlet

Leek & Mature Cheddar Tart (V)

Mushroom, Cheddar & Garlic Tart (V)

Pea & Spinach Tart (VG)

Pea, Leek & Truffle Oil Tart (VG)

Pea, Goat's Cheese & Mint Tart (V)

Red Onion & Gruyere Tart (V)

Red Onion, Brie & Cranberry Tart (V)

Smokey Aubergine & Goats Cheese Tart (V)

Wild Mushroom & Caramelised Onion Tart (V)

Pies

(Available in Mini 80g, Medium 105g, Shallow 180g, Standard 260g, Deep 260g-300g, Large 290g-350g)

Beef & Onion Pie

Beef Brisket & Portobello Mushroom Pie

Beef, Rosemary & Pancetta Pie

Butternut Squash & Mixed Bean Pie (V)

Celeriac, Parsnip & Emmental Pie (V)

Cheese & Onion Pie (V)

Chicken & Leek Pie

Chicken & Wild Mushroom Pie

Chicken Balti Pie
Chicken, Ham Hock & Leek Pie
Chicken, Portobello Mushroom & Truffle Oil Pie
Chicken Tikka Pie
Chuck, Steak, Shin & Barbers Cheddar Pie
Coronation Chicken Pie
Lamb & Mint Pie
Lamb, Pea & Mint Pie
Leek, Potato & Cheddar Pie
Mature Cheddar & Leek Pie (V)
Mushroom & Spinach Pie
Mushroom & Spinach with White Truffle Oil Pie (V)
Mushroom, Red Wine & Tarragon Pie (VG)
Mushroom Bourguignon Pie (VG)
Spinach, Mushroom, Chestnut & Thyme Pie (VG)
Potato, Caramelised Onion & Mature Cheddar Pie (V)
Steak & Ale Pie
Steak & Devon Blue Pie
Steak & Mushroom
Steak & Venison Pie
Steak, Shin & Ale Pie
Steak, Shin & Malbec Pie
Turkey & Smoked Ham Hock Pie
Turkey Christmas Dinner Pie
Vegan Spiced Cauliflower, Lentil & Spinach Pie (VG)
Venison & Mushroom Pie
Venison & Pancetta Pie

Loaves

Beetroot, Sweet Potato & Chestnut Loaf (VG)
Caramelised Onion, Leek & Mixed Seed Loaf (VG)
Parsnip & Cranberry Loaf (VG)

Frittatas

Butternut Squash & Caramelised Onion Frittata (V)
Cheese, Mushroom & Spinach Frittata (V)
Sweet Potato & Red Pepper Frittata (V)