

Ginger's Kitchen SUMMER 2010

Main Course Panibois ~ serves 1 to 2

Rosemary Chicken (650g)

Pieces of barn-reared English chicken and asparagus cooked in a white wine, rosemary & cream sauce, topped with sliced new potatoes, Gruyere cheese & Pancetta lardons

Spanish Chicken (650g)

Pieces of barn-reared English chicken & chorizo cooked in a smoked paprika & tomato sauce, topped with roasted potatoes, roast peppers, herb crumb & chorizo slices

Fish Pie (650g)

Poached salmon, coley & prawns in a rich & creamy herb sauce, topped with mashed potato & mature cheddar

Traditional Beef Lasagne (630g)

Minced English beef cooked in a rich red wine Bolognese sauce, layered with sheets of fresh egg pasta, topped with béchamel sauce & grated Parmesan

Spinach & Ricotta Cannelloni V (630g)

Fresh egg pasta filled with spinach & ricotta on a tomato & basil sauce, topped with a rich cheese sauce, ricotta, crispy herb crumb & toasted pine nuts

Lamb Moussaka (650g)

English lamb infused with cinnamon, layered with potatoes & sautéed aubergines, topped with béchamel sauce, vine tomatoes, toasted pine nuts, oregano & Parmesan

Other Panibois ~ serves 1 to 2

Fish Cakes (300g)

Salmon, coley, crushed potato and herb fish cakes pan-fried in a crispy crumb

Main Course Pots ~ serves 1 or 2 as a starter (risottos)

King Prawn & Pea Risotto (400g)

A creamy Arborio rice risotto with white wine, fish stock, chopped lemon peel & mascarpone cheese, topped with king prawns, spaghetti of courgette & peas

Risotto Verde (400g)

A creamy Arborio rice risotto with white wine, Mascarpone cheese, Parmesan & wild rocket, topped with baby spinach, asparagus, peas & green beans

Thai Green Chicken Curry (400g)

Pieces of chicken breast in a Thai green broth topped with stir-fried spring onions, oyster mushrooms, shitake mushrooms & chilli, green beans & coriander leaves

Chicken, Olive & Preserved Lemon Tagine (400g)

Barn reared chicken slowly cooked with tomatoes, cinnamon, Medjool dates, preserved lemon & green olives, topped with chickpeas, roasted peppers & coriander leaves

Red Thai Pork Balls (400g)

Steamed free range Thai spiced pork balls in a red Thai curry sauce topped with stir-fried spring onions, wilted bok choy, red chilli & coriander leaves

Coriander Rice (min 275g)

Basmati rice topped with toasted shallots, garlic, peanuts, spring onions & coriander leaves

Lunch Pots ~ serves 1

Thai Green Chicken Noodles (350g)

Thai green broth, glass noodles, pieces of marinated barn reared chicken, stir-fried spring onions, oyster mushrooms, shitake mushrooms & chilli, green beans & coriander leaves

Spagbol (350g)

Olive oil coated & seasoned spaghetti topped with a rich red wine Bolognese sauce and Parmesan shavings

Salmon Verde (350g)

Olive oil coated & seasoned spaghetti with a zesty white wine & herb sauce, baby spinach, peas & flakes of poached salmon

Salads

Pesto Salad (300g)

Orecchiette pasta (small ears) with pesto, Parmesan and black pepper roasted courgettes, wild rocket, Parmesan shavings & toasted pinenuts

Thai Noodle Salad (300g)

Rice noodles with sugar snap peas, carrot julienne, spring onion, cucumber, peanuts mint and coriander, kaffir lime leaf and chilli dressing

Four Bean Salad (300g)

Adzuki, black-eye, pinto and haricot beans with butternut squash, roasted peppers, buckwheat and wild rocket, pickled lemon dressing

This salad is gluten free

Tabouleh Salad (300g)

Cracked wheat salad with red Camargue and wild rice, vine tomato, spring onion, mint and flat leaf parsley, lemon & olive oil dressing

Moroccan Cous Cous Salad (300g)

Moroccan spiced cous cous, giant cous cous, cumin roasted vegetable, chickpea, golden raisin and coriander salad