

Ginger's Kitchen @ Home
...distinctive chef prepared meals

Menu...

Main Course Panibois ~ Serve 1 to 2


A classic range of bake-in-the oven Panibois dishes, designed to be eaten by one to two people. Enough for two to share as part of a meal or more than satisfying for those who want to eat one on their own

Florentine Fish Pie (630g) £7.85
Salmon & smoked coley in a parsley and lemon cream sauce with capers & wilted spinach, topped with creamy mashed potatoes & mature cheddar

Beef Lasagne (630g) £7.00
Slow-cooked beef & free range pork ragu with red wine & herbs, layered with fresh egg pasta, topped with creamy béchamel sauce, wilted spinach, Parmesan shavings & polenta

Rosemary Chicken (630g) £7.45
Pieces of chicken breast cooked in a white wine, rosemary & cream sauce, topped with herb-crushed roast potatoes, Emmental & smoked pancetta

Beef Stifado (630g) £7.20
Slow-cooked shin of beef in a red wine, tomato, cinnamon, oregano & nutmeg sauce, with rosemary roasted potatoes, caramelised onions & crisp herb crumb

Puy Lentil & Parsnip Shepherd's Pie  (630g) £6.20
Puy lentils slow-cooked in red wine with root vegetables, leeks & thyme, topped with creamy mashed potato, rosemary & honey roasted parsnips & mature cheddar

Macaroni Cheese (630g) £6.25
Macaroni in a creamy white wine, Sussex Charmer mature cheddar sauce with English mustard, local-smoked bacon, leeks & crisp herb crumb

Cottage Pie (630g) £6.80
Ground English beef slow-cooked in red wine with root vegetables & thyme, topped with creamy mashed potato, caramelised onions & mature cheddar

Smoked Fish Cakes (300g) £5.30
Coley & smoked coley fish cakes with crushed potato, crème fraiche, Parmesan & lemon in a crisp-fried crumb

Wobblegate Pork (650g) £7.20
Pieces of English pork cooked in Wobblegate Sussex Cider, grain mustard & crème fraiche, topped with thyme butter-basted Parmentier potatoes, local-smoked bacon & caramelised onions

Main Course Panibois ~ Serve 1

A classic range of bake-in-the oven Panibois dishes, designed to be eaten by one person

Florentine Fish Pie (395g) £5.65

Salmon & smoked coley in a parsley and lemon cream sauce with capers & wilted spinach, topped with creamy mashed potatoes & mature cheddar

Beef Lasagne (390g) £5.35

Slow-cooked beef & pork ragu with red wine & herbs, layered with fresh egg pasta, topped with creamy béchamel sauce, wilted spinach, Parmesan shavings & polenta

Rosemary Chicken (390g) £5.50

Pieces of chicken breast cooked in a white wine, rosemary & cream sauce, topped with herb-crushed roast potatoes, Emmental & smoked pancetta

Beef Stifado (390g) £5.15

Slow-cooked shin of beef in a red wine, tomato, cinnamon, oregano & nutmeg sauce, with rosemary roasted potatoes, caramelised onions & crisp herb crumb

Puy Lentil & Parsnip Shepherd's Pie ✓ (395g) £4.65

Puy lentils slow-cooked in red wine with root vegetables, leeks & thyme, topped with creamy mashed potato, rosemary & honey roasted parsnips & mature cheddar

Macaroni Cheese (390g) £4.55

Macaroni in a creamy white wine, Sussex Charmer mature cheddar sauce with English mustard, local dry-cure bacon, leeks & crisp herb crumb

Cottage Pie (395g) £5.10

Ground English beef slow-cooked in red wine with root vegetables & thyme, topped with creamy mashed potato, caramelised onions & mature cheddar

Wobblegate Pork (390g) £5.15

Pieces of English pork cooked in Wobblegate Cider, grain mustard & crème fraiche, topped with sage butter-basted Parmentier potatoes, smoked bacon & caramelised onions

Vegetable Accompaniments

A classic range of bake-in-the oven dishes, designed to be eaten by two people or even enjoyed on their own. The roasted vegetables make a great addition to a vegetarian Toad-in-the-Hole

Honey & Oregano Roasted Vegetables V (380g) £4.60

Parsnips, butternut squash and chantenay carrots roasted with red onions, honey, oregano, & crushed black pepper

Creamy Potato Dauphinoise V (450g) £4.00

Layers of Maris Piper potatoes in a creamy garlic and rosemary sauce, finished with Emmental cheese & thyme

Cauliflower Cheese V (450g) £4.00

Cauliflower florets coated in a rich mature cheddar cheese sauce and finished with a crisp herb crumb

Puddings

A delicious classic range of bake-in-the oven Panibois puddings, designed to be eaten by two people

Sticky Toffee & Date Pudding with Salted Caramel **£5.95**

A luxurious pudding studded with dates, topped with an indulgent salted caramel sauce and a sprinkle of toasted pecans

Hedgerow crumble **£5.95**

Softly stewed English Cox's apples and blackberries, topped with a rustic hazelnut crumble and hints of thyme

Caramelised Orange, Syrup and Polenta Pudding **£5.95**

An all-butter sponge made with polenta and fresh orange zest, topped with lashings of golden syrup, finished with caramelised orange

Mulled Wine-Poached Pear and Frangipane Pudding **£5.95**

Whole pear poached in mulled wine in a delicate almond frangipane with cranberries, topped with lightly toasted flaked almonds

Main Course Pots ~ serve 1

A fantastic range of 'pots' designed to be eaten by one person and heated in a very short time. Great as a lunch-time meal solution, a quick evening main meal, a starter to share (with the risottos), or even as sharing plates

Butternut Squash, Goat's Cheese & Rosemary Risotto £5.25

Our Great Taste Award winning creamy Arborio rice risotto with white wine, Parmesan, goat's cheese & rosemary roasted butternut squash (400g)

Wild Mushroom, Smoked Garlic & Thyme Risotto £5.25

A creamy Arborio rice risotto with white wine, ceps, smoked garlic, thyme & Parmesan, roasted chestnut mushrooms & shallots (400g)

Chicken, Preserved Lemon & Olive Tagine with Cous Cous £5.25

Chicken pieces slowly cooked with preserved lemon & green olives, cumin roasted vegetable, chickpea & cinnamon cous cous & coriander leaves (400g)

Persian Aubergine Stew with Jewelled Rice £5.00

Slow-cooked aubergines and green lentils with tomato & fenugreek, jewelled raisin & caramelised onion rice, baby spinach & toasted almonds (385g)

Thai Green Chicken Curry with Rice Noodles £5.25

Pieces of chicken breast in a Thai green broth with rice noodles, chilli-roasted butternut squash, green beans and coriander leaves (400g)

Spaghetti Bolognese £5.00

Seasoned spaghetti tossed in olive oil with a rich red wine & beef ragu, topped with Parmesan shavings (350g)

Cajun Chicken & Chorizo Jambalaya £5.25

Cajun-rubbed chicken breast with spiced paprika rice, chorizo, roasted peppers & coriander leaves (385g)

Goan Spiced Chicken with Red Lentil Daal & Fragrant Rice £5.25

Chilli-roasted chicken breast with red lentil & coconut daal, fragrant pilau rice & coriander leaves (385g)

Main Course Sauce Pots ~ serve 2

A range of 'pots' designed to be eaten by two people and heated in a very short time. Great as a quick evening main meal where you can choose their accompaniment of choice

Thai Green Chicken Curry **£6.50**

Pieces of chicken breast, chilli-roast butternut squash & green beans in a Thai green broth flavoured with lemon grass, kaffir lime leaves, palm sugar, tamarind, chilli & coriander (550g)

Chicken, Preserved Lemon & Green Olive Tagine **£6.50**

Slow-cooked pieces of chicken, cumin-roast vegetables & chickpeas with caramelised onions, preserved lemons, green olives, charmoula spices and coriander (550g)

Persian Aubergine Stew **£5.95**

Slow-cooked aubergines and green lentils with tomatoes, fenugreek, fennel seed, turmeric & lemon zest (550g)

Main Course Side Pots ~ serve 2

A range of rice 'pots' designed to be eaten by two people and heated in a very short time. Great accompaniments for the many ethnic pots we make, plus other dishes you may wish to buy

Coriander Rice **£3.60**

Basmati rice with caramelised onions, mustard seeds, curry leaves, toasted cumin and coriander (275g)

Jewelled rice **£3.60**

Basmati rice with caramelised red onions, raisins, turmeric and parsley (275g)

Soups

Our range of soups are packed full of flavour, interesting ingredients and are visually enticing

Goan-Spiced Red Lentil, Coconut & Coriander Soup ✓ £3.50

Our Great Taste Award winning Indian-spiced red lentil soup with carrots, ginger, garlic, cumin, coconut milk and fresh coriander to finish

Spinach, Puy Lentil, Creme Fraiche & Thyme Soup ✓ £3.50

A rich and creamy spinach soup with Puy lentils, finished with crème fraiche and thyme

Tomato, Butterbean, Chorizo & Smoked Paprika Soup £3.50

A Spanish inspired tomato, butterbean and Leon chorizo soup with roasted peppers and hot smoked paprika

Moroccan Carrot, Chickpea, Apricot & Harissa Soup ✓ £3.50

Carrot, chickpea and apricot soup spiced with authentic Moroccan harissa, cumin, fennel seed and fresh coriander to finish

Chicken, Root Vegetable, Leek & Pearl Barley Broth £3.50

Pieces of chicken slow-cooked in a chicken stock broth with seasonal root vegetables, leeks & pearl barley, finished with fresh chopped parsley

Butternut Squash, Mascarpone & Sage Soup ✓ £3.50

A silky & smooth butternut squash soup enriched with mascarpone cheese, sage leaves and polenta