



## *Homemade restaurant dishes, larder items and drinks*

Delivered all to your door.

Through these difficult times, when the shelves in the supermarket are bare and confinement a challenge, we are offering delicious homemade restaurant standard favourites to treat you and the family!

Delivered ready for the fridge or freezer, these classics are then ready for whenever you want them

We can also deliver boxes of fresh vegetable, salad and fruit to your door.

Also wine and beer again straight to your door.

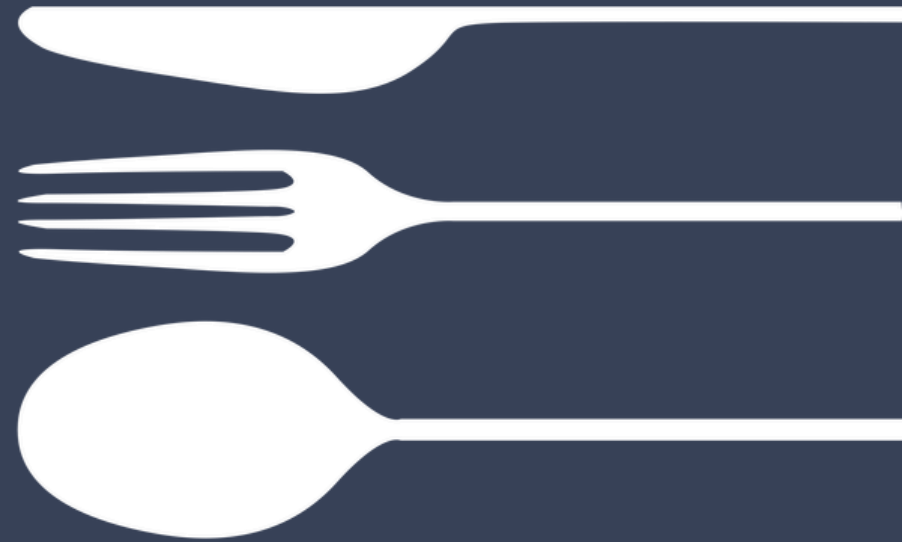
Please see all our menus below -

# Your delivery menu

- Pick your dish / dishes you would like delivered to your home.
- Pick any sides that you would like.
- Pick the number of people you would like each dish for (1, 2 or 4).
- Call 07813 922423  
or email [hello@seasonedevents.co.uk](mailto:hello@seasonedevents.co.uk)
- Give us your address and we will arrange your free delivery.
- We will then call just to take payment.
- Heat up and enjoy your delicious home-cooked meal!!

Call me  
Email me  
Website

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[seasonedevents.co.uk/food](http://seasonedevents.co.uk/food)



# Seasoned.

# Warming meat dishes

Individual chunky beef & ale pie

Tender pieces of prime beef, in rich ale gravy  
and shortcut pastry

£9.95 per serving

Allergens: Wheat, barley, celery, milk & eggs

Slow cooked beef cottage pie

The finest minced beef topped with creamy  
mash potato and Cheddar cheese

£7.95 per serving

Allergens: Celery, milk, sulphites & fish

Traditional chicken & chorizo lasagne

Layers of succulent chicken and tasty  
chorizo, white sauce and topped with

Cheddar cheese

£7.95 per serving

Allergens: Wheat, eggs & milk

Traditional beef hot pot

Tender pieces of prime beef and seasonal  
vegetables in a rich gravy

£7.95 per serving

Allergens: Celery & milk

Lamb & pearl barley stew

Slowly cooked seasonal lamb and barley

£11.95 per serving

Allergens: Barley, celery & milk





## Delicious vegetarian dishes

Grilled vegetable lasagne  
Delicious seasonal vegetables, sauces and layers of lasagne pasta

£7.95 per serving

Allergens: Wheat, milk & eggs

Plant based cottage pie topped with vegan cheese mash (vegan)

£6.50 per serving

Allergens: Celery

Seasonal soup of the day served freshly based baked focaccia

£5.00 per serving

Allergens: Wheat

Tomato, aubergine and courgette bake  
Lovely baked pasta dish topped with lashings of Cheddar cheese

£7.95 per serving

Allergens: Wheat & milk

## Sides

Creamed mash potato  
£1.50 per serving  
Allergens: Milk

Cauliflower cheese  
£2.95 per serving  
Allergens: Wheat & milk

Peas & sweetcorn (vegan)  
£1.50 per serving

Thyme roasted root vegetables (vegan)  
£1.95 per serving  
Allergens: Celery

Olive oil mash (vegan)  
£1.50 per serving





## Desserts

Sticky toffee pudding & toffee sauce (vegan)

£4.95 per serving

Allergens: Wheat & soya

Bread & butter pudding served with custard

£4.95 per serving

Allergens: Wheat, soya, eggs & milk

Chocolate fudge brownie topped with  
caramel, crushed pretzels and baby

marshmallows

£4.95 per serving

Allergens: Wheat, soya, milk & eggs

# Delivered roast

*Saturday delivery only for Sunday lunch*

Hereford beef, King Edward potatoes,  
Yorkshire pudding, carrots, braised red  
cabbage, peas, gravy

£12.50 per serving

Allergens: Wheat, eggs, milk & gluten

Butternut squash & goat's cheese tart, King  
Edward potatoes, carrots, braised red  
cabbage, peas, gravy  
(not made with gluten)

£7.95 per serving

Allergens: Celery, milk & eggs

Roasted vegetable & puff pastry roll, King  
Edward potatoes, carrots, braised red  
cabbage, peas, vegetable gravy (vegan)

£7.95 per serving

Allergens: Wheat & celery



## Larder items

We can also offer a range of fruit, salad and vegetable boxes:

### Vegetable box

- 1 kg – carrots
- 1kg – parsnips
- 2.5kg – potatoes – washed whites
- 1 kg – onions (mixed)
- 2 – leeks
- 3 – courgettes
- 1 – cabbage
- 1 - cauliflower
- 1 – broccoli
- 1 – swede
- 1 – loaf of bread (white or brown)
- 2 litres – milk (semi or whole)
- ½ dozen eggs

£22.50 per box

Please note that box contents are subject to alterations due to availability.







## Larder items

We can also offer a range of fruit and vegetable boxes:

### Salad box

- 1 – iceberg lettuce
- 1 punnet – cherry tomatoes
- 1 – cucumber
- 1 – avocado
- 1 – green pepper
- 1 – yellow pepper
- 200g – spinach
- 1kg – salad tomatoes

£12.50 per box

### Fruit box

- 3 – Granny Smith apples
- 3 – red apples
- 5 – satsumas
- 3 – oranges
- 3 – pears
- 3 – banana

£10.00 per box

Please note that box contents are subject to alterations due to availability.

# Wine & drinks

## Bubbles

Philippe Du Blanc, Blanc Du Blanc, France, NV £8.00 11.5%

*Made with a blend of Ugni Blanc and Airen grapes.*

*The nose is an invigorating symphony of golden apple, citrus zest and subtle biscuit aromas*

Cava Calimino Brut, Spain (v/vg) £8.50 11.0%

*Pale straw colour, well balanced and fine aromas. Long-lasting bubbles which make it fresh to the palate*

G&G Prosecco DOC (BABY BOTTLE 200ML) (v/vg) £3.95 10.5%

*Creamy and persistent bubbles with delicious aromas of golden apple and fruity notes of acacia, honey and almonds*

Prosecco Corte Alta, Doc, Italy, NV (v/vg) £9.50 11.0%

*Delicate and aromatic with a light body and fine bubbles. This wine carries lots of fresh peach, pear, apricot and apple with a revitalising finish*

## White

El Pico Sauvignon Blanc, Chile £6.50 12.5%

*Creamy with citrus flavours and a long finish*

Mcguigan Cellar Select Chardonnay, South East Australia £6.95 11.5%

*Exhibits tropical fruit flavours complemented by a crisp, fresh citrus finish*

Bantry Chenin Blanc, South Africa (v/vg) £5.95 12.5%

*A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours*

Giotto Catarratto Pinot Grigio, Italy (v/vg) £6.25 12.0%

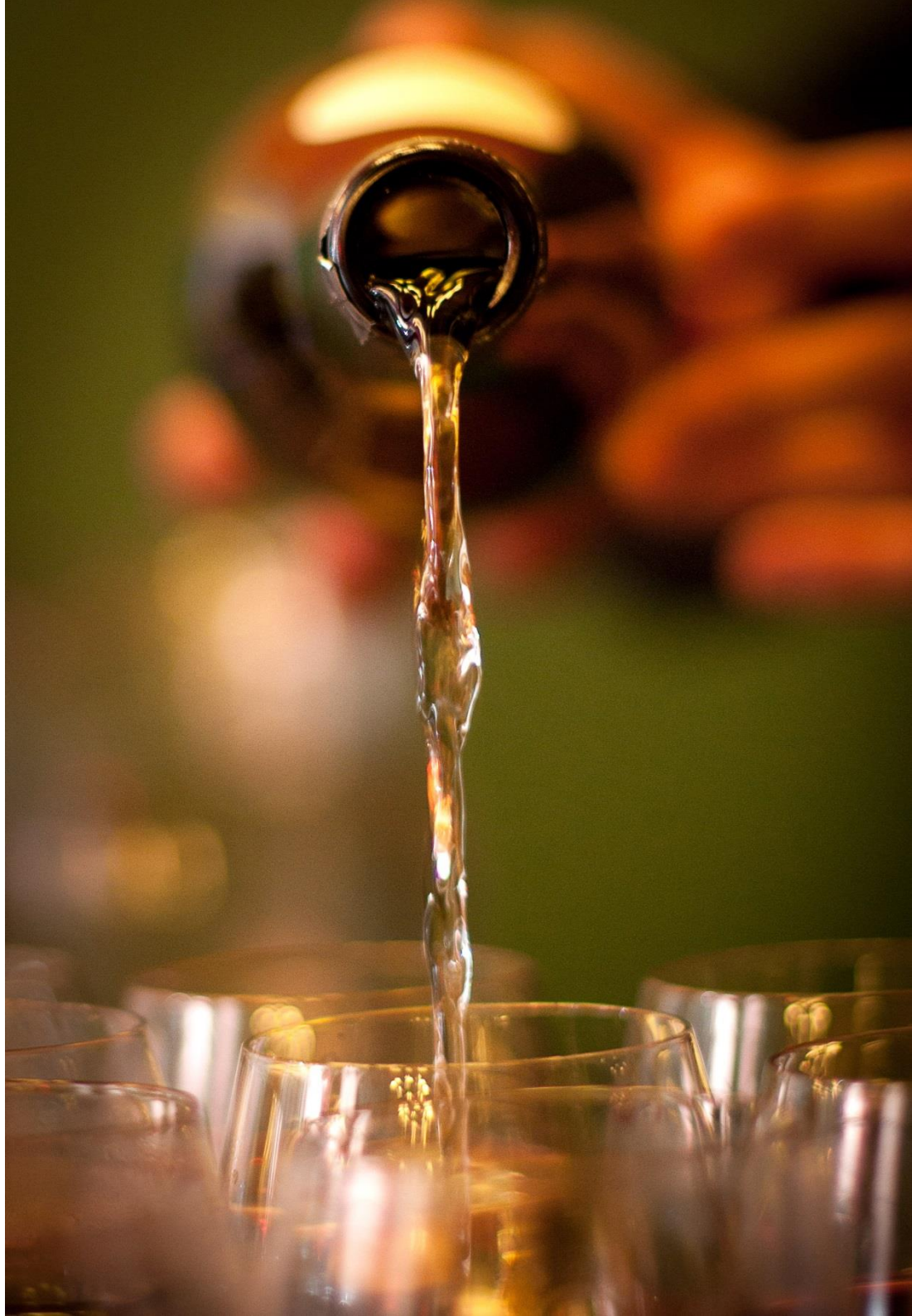
*Shows sweet, soft pineapple and citrus fruit. A smooth wine with a sleek finish*

Michel Servin Blanc, France, 2016 (v) £7.50 11.0%

*With an up-front nose of citrus fruit, this is a grassy and herbaceous blend with invigorating elderflower hints*

Camino Real Blanco Rioja, Spain, 2015 £8.50 12.5%

*Subtle flavours of cooked apple and peach. This wine has a generous mouthfeel with a soft and polished finish*





# Wine & drinks

## Red

El Pico Merlot, Chile	£6.50	13.0%	
<i>Medium-bodied, smooth and bright with bramble fruit flavours and spice</i>			
El Pico Cabernet Sauvignon, Chile	£6.75	13.5%	
<i>Concentrated dark fruit and plum flavours with soft oak and hints of black pepper</i>			
Ribellatto Sangiovese, Italy	£5.95	11.0%	
<i>Crunchy cherry and cranberry fruit are supported by a firm raspberry backbone and taut tannins</i>			
Finca Nova Tempranillo, Spain, 2016	£6.95	12.5%	
<i>Subtle notes of red cherry, raspberry and redcurrant dominate this medium bodied, soft and juicy red</i>			
Torre Cerere Montepulciano d'Abruzzo, Italy (v/vg)	£7.25	12.0%	<i>This</i>
<i>is a soft, fruity and approachable red. Notes of red cherry and blackcurrant gives this wine a rustic feel</i>			
McGuigan Black Label Merlot, South East Australia	£8.50	13.5%	<i>A soft</i>
<i>and flavoursome wine with ripe fruit flavours of raspberry, cherry and plum. Nicely integrated with subtle oak characters of caramel and vanilla</i>			

## Beer

Becks (275ml bottle) 4.6%	£1.25 each	£13.50 FOR 12	£24.00 FOR 24
Peroni (330ml bottle) 5.1%	£1.40 each	£16.00 FOR 12	£30.00 FOR 24

## Soft drinks

Orange Juice (1Ltr carton)	£1.00
Cranberry Juice (1Ltr carton)	£1.00
Apple Juice (1Ltr carton)	£1.00
Schweppes Lemonade (1.5Ltr bottle)	£1.50
Coca Cola (1ltr bottle)	£1.50



## *Our mission*

to support food heritage...

To reduce food waste

It's a crying shame how much food goes to waste. Our 'red tape generation' restricts the ways in which we can re-gift our unwanted food, so we have taken another route.

We have established relationships with farmers to take their 'wonky', unloved and unwanted vegetables. They are still of grade 'A' taste, our team even taste tested them!

Last year we used half a tonne of parsnips and three quarters of a tonne of beetroot. This year we will choose the 'wonky' option by taking the farmer's crops others think are too much hard work!





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