

# Somerset at Home

*Ready for reheating at home*

*(Refrigerated or frozen – all precooked and vacuum packed)*

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<b>Twice Baked Cheese Soufflé</b>	Packet of 2 - reheat with some cream and paprika	<b>14</b>
<b>Chicken Liver and Duck Pate</b>	4 portions	<b>18</b>
<b>Cardamom Pickled Oranges</b>	Served with the pate	<b>12</b>
<b>Roast Duck</b>	2 portions – reheat in hot oven until crispy, 10/15mins	<b>28</b>
<b>Duck Sauce</b>	2 portions	<b>12</b>
<b>Kumara mash, coconut cream and vanilla</b>	2 portions	<b>12</b>
<b>Braised Lamb Shanks</b>	2 portions – reheat in hot oven, 10/15 mins	<b>26</b>
<b>Shank Sauce</b>	2 portions	<b>12</b>
<b>Beef Pie</b>	4 portions - with Asian flavours, in our cream cheese pastry <i>(frozen, so needs to defrost in the fridge overnight, and then cooked in hot oven).</i>	<b>25</b>
<b>Somerset Fillet sauce</b>	2 portions. Yip! That sauce that everyone eulogises about	<b>15</b>
<b>Dark Chocolate and Caramel Brownie</b>	2 portions - <i>(best at room temperature).</i> We've eaten a bit of this over the last 3 weeks, with caramel sauce and icecream!	<b>12</b>
<b>Salted caramel sauce</b>	2/4 portions – makes everything taste better	<b>14</b>
<b>Licorice Ice Cream</b>	2 portions - approx. 400 gm pottle. Needs orange juice	<b>18</b>
<b>Crème Caramel</b>	1 portion <i>(I eat it straight from the jar, but should be turned out)</i>	<b>9</b>
<b>Sticky Toffee Pudding with Sauce</b>	4 portions – add hot liquid cream and a scoop of good vanilla ice cream, and I promise the world will feel like a better place	<b>20</b>