



Cheshire Bakehouse: Current menu May - June 2020

Vegan Butternut Roll:

Moroccan butternut squash, onions, celery, apricots, sultanas, sweet chilli sauce, mint, coriander, spinach, garam masala, rolled in pumpkin, chia and sunflower seeds.

Potato & Cauliflower Cheese with Feta: (V)

Diced potatoes caramelised onions, cauliflower, spinach, Feta and Parmesan baked in smoked paprika.

Moroccan Lamb:

Minced Cheshire Lamb with butternut squash, onions, celery, apricots, couscous sweet chilli sauce, mint, coriander, spinach, garam masala, topped with poppy seeds & coriander.

Pulled pork with caramelised butternut Squash:

Pulled English Pork Shoulder, with sausage meat, Caramelised Butternut Squash, with a rich tomato and apple juice reduction, star anise and cloves topped with fennel seeds and English Smoked Cheddar.

Your Sunday lunch:

Minced pork & Smoked Bacon, Swede, carrot, potato, parsnips, sausage meat, smoked bacon, savoy cabbage, sage and onion stuffing, Bramley Apple sauce and Sage

The not so Cornish Pasty:

Minced beef, swede, carrot potatoes with garlic, onions, oregano and horseradish topped with oregano, salt and pepper

The Greek Lamb:

Minced lamb with mint, oregano, feta, black olives and caramelised onions (Greek salad with lamb in a roll)



English Brie Potato and Caramelised Onion:

Potatoes, onions, garlic, English Brie, Spinach and Parmesan wrapped in puff pastry with caramelised red onions and English brie

Chicken Tikka & Bombay Potato:

Chicken Tikka with Bombay potato, onions, garlic, spinach and tikka paste topped with coriander, spices and desiccated coconut

Gourmet Sage:

Sausage meat with leeks, onions garlic and sage wrapped in shortcrust pastry and topped with cumin seeds