

## Terrines & Pates

Our pork is born and reared on the farm, together with our game which is also shot on the farm. Our terrines and pate work equally well as a delicious starter of a quick fix taste explosion spread on toast.

Our pates and terrines are made using our own pork and bacon and contain no additives... other than of course the locally grown herbs that are either grown here at Boyton Farm or locally by Phil Collins.

Game Terrine	£17.65 / kg
Pork Terrine	£17.65 / kg
Four Cheese and Herb Terrine	£15.65 / kg

## Canapés

Jo can prepare a selection of fresh canapés for an effort free drinks party.

Cheesy Pigs	£2.60 / 100g (10pack)
Mini Pork Pies & Quiches	£2.70 for 6
Mini Meatballs	£2.50 / 100g
Mini Faggots	30p each
Cocktail Sausages (raw)	£9.90 / kg
Ginger Pigs (Apricots wrapped in Boyton Bacon)	45p each

OR

Do you have a favorite recipe that you would like Jo to cook?  
Bring your serving dishes and pretend you prepared it yourself.  
ALL the credit with none of the effort!

## Puddings

Our selections of puddings have been created by Jo, Andrea, Carol and Tina, using seasonal ingredients where possible for our fruit crumbles and tarts. Nearly all our ingredients will have been sourced locally and therefore have minimal food miles. They not only make you feel good but they taste pretty amazing as well!

Our puddings are a perfect way to end a wonderful meal without the stress.

Apple Crumble	£5.20 (3-4 portions)
Fruit Mousse	£5.20 (3-4 portions)
Sponge (Apple or Chocolate)	£5.20 (3-4 portions)
Bread & Butter Pudding	£5.20 (3-4 portions)
Bakewell Tart	£5.50 (4-6 portions)
Treacle Tart	£5.50 (4-6 portions)
Pavlova Base	from £7.50
Meringues	95p for 2
Chocolate Mousse	£2.50 each
Crème Brulee	£2.50 each

(Please provide your own ramekins/pots for the Chocolate Mousse and Crème Brulee)

## Cakes & Biscuits

Carol's tempting cakes are freshly made on a Tuesday and Friday, without all the usual additives. They provide a quick and delicious alternative to hours spent laboring in a kitchen for a teatime treat.

Our sponge cakes are made freshly to order by Carol or Andrea, therefore please give us at least 3 days notice

We also make birthday, christening and wedding cakes.

Chocolate Cake	£7.50 / kg
Lemon Cake	£7.50 / kg
Carrot Cake	£7.50 / kg
Victoria Sponge Cake	£7.50 / kg
Coffee & Walnut Cake	£7.50 / kg
Fairy Cakes	£7.50 / kg
Ginger Cake	£7.90 / kg
6 x Fruit Cake	£9.60 / kg
Ginger Pigs	£1.85 pack of 8
Flapjack	£1.85 pack of 2
Shortbread	£1.95 pack of 2
Millionaire's Shortbread	£2.35 pack of 2
Chocolate Crunch	£2.35 pack of 2
Scones	£1.00/ pack of 2

## Pasties & Pastries

Jo has created a range of delicious pasties and pastries, perfect for a lunchtime snack or a treat for teatime.

In accordance with our ethos there are no added flavours, colours or preservatives.

You can dive into your pastie safe in the knowledge that the contents have come from our prime meat straight from Boyton Farm.

Diva Slice	£2.50 / slice
Diva Slice (whole)	£19
Sweet Curry Pastie	£2.50 / pastie
Cajun Beef Parcel	£2.50 / parcel
Pork Herb & Bacon Pie	£2.50 / pie
Pork Pie (medium)	£17.50
Pork Pie (large)	£25.00

A variety of Quiches are available  
£5.50 Whole Quiche £2.50 per slice of Quiche

## Offally Bits

Our Faggots are a firm favorite with many of our customers, both in The Trough and bought from the shelves to take home, freshly made every Thursday to our special recipe.

Faggots	£1.05 each
Mini Faggots	30p each

Have you also tried Mike's Black Pudding, baked as a loaf and sumptuous fried with bacon? £7.90 / kg

## Soups

Our soups are made freshly from Phil Collins' or Boyton Farm's vegetables together with our own homemade stock. No additives, chemicals or preservatives are added according to our ethos.

Choose from the following range, or bring in your own recipe for Jo to make from our local and homegrown ingredients.

Tomato & Herb  
Creamy Mushroom  
Lightly Curried Lentil  
Onion & Bacon  
Spiced Vegetable

£2.35 / 500ml

£8.40 / 2litres

£18.90 / 5litres

Larger quantities available if required.

As well as the above we have a large seasonal range. Please look on the shelves or in the freezers, ask Carolyn at the till, or knock on the Kitchen door and ask Jo, to find out more!

## Casseroles

Cooked freshly by Jo from our own meat, and using vegetables and local ingredients from the shop, our cooked casseroles take the hassle out of an evening's entertaining.

We always have a selection of standard size casseroles frozen in the cabinets, however, if you would like to order a particular favorite from our full range, or ask Jo to cook your favorite recipe for you, please give us one weeks notice.

Pork Dijonnaise  
Beef & Blue Vinny  
Cottage Pie  
Lamb & Vegetables  
Hunters Pork  
Lasagne  
Beef with Red Wine & Mushroom

Other recipes available on request

Standard size casserole (serves 2-3)	£6.45
12 people	£30.60
20 people	£47.25
50 people	£115.50

As you know Caroline, Jo, Mike, Carolyn,  
Andrea, Tina and Carol are passionate about  
fresh,  
locally produced, chemical free, seasonal food.

TO EAT IS A NECESSITY,  
BUT TO EAT INTELLIGENTLY IS  
AN ART

Francois De La Rouchefoucauld  
1613 – 1680

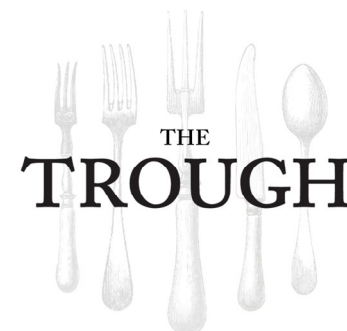
For further info please talk to Carolyn at the till  
or knock on the Kitchen door for Jo (not during  
service please!)

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COOKED IN



RANGE