

Jammy Cook Firm Favourites

I've put together some Jammy Cook firm favourites so if you can't decide you won't go wrong with any of the following 😊

- Beef Lasagna~ Comfort food at its best. I use lean beef mince and add lots of interesting ingredients. Totally delicious!
- Shepherds Pie~ Lean beef mince and some delicious diced vegetables topped with creamy mashed potatoes.
- Macaroni Cheese~ This has been my favourite go to meal throughout my life. I add eggs,(bacon if not vegetarian), peas, onions, sweetcorn (prawns if desired), herbs.
- Thai Chicken/Prawn or Vegetarian Curry~ this is such a popular dish. I make a fresh green Thai paste with coriander, ginger, chillis, and garlic. I add vegetables that have been roasted with fennel, coriander and cumin seeds. I can make this delicious and mild or with an extra kick, just ask.
- Chicken Puff Pastry Pie~OMG... I always make plenty of this as 2nd helpings are a must! I make a creamy sauce with white wine and Boursin cheese. Leeks are cooked in butter. Things are added and taste is good. Topped with crunchy pastry... Delicious!

I can adapt any of these recipes to be vegetarian or gluten-free.

Super Salad's

All the main dishes can be eaten on their own but I love to have a freshly prepared salad to accompany them with.

My salads can be ordered as a meal in themselves or I can make a simpler one to go with a meal.

Trust me, my salads are good not boring!!

Puddings

- Fruit Crumble~ lots of gorgeous fruit and plenty of topping!
- Sticky Toffee Pudding~ The 'go to'. Pudding, sticky, moreish with plenty of sauce.
- Meringues~ Meringues filled with fresh cream and fruit.
- Chocolate Brownies~heat these up for a few seconds so the chocolate becomes soft and serve with cream. Yummy!

Cost is £9.50 per head for main meals

One salad as an accompaniment (enough for 2 people) £10

Dessert £4 per head