

# **RAMSCOMBE KITCHEN FOODS**

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Website: [www.ramscombe.co.uk](http://www.ramscombe.co.uk)

## **MENU FOR SUMMER 2006**

### **Soups**

#### **Tuna and sweet corn soup**

A creamy thick soup of tuna, sweet corn and onions with parsley and lemon.  
(Eat with warm crusty bread as a complete meal)

#### **Roasted tomato soup with basil**

Fresh tomatoes roasted with onions for a full flavour then made into a creamy soup with a basil puree.

#### **French onion soup with cheesy topping**

A classic soup of onions roasted with garlic, butter and olive oil then cooked in a vegetable stock.

#### **Mushroom soup with mascarpone cheese**

Mixed fresh mushrooms cooked with dried porcini mushrooms, onions, garlic and herbs, added to vegetable stock and finally all pureed together with lemon and mascarpone to make a creamy fresh summer soup.

#### **Parsley soup with chives**

Parsley, potatoes and leeks cooked in butter with a good stock and thickened with cream. Topped with chives.

#### **Gaspacho soup**

Try this chilled soup for those hot days of summer. A refreshing soup of tomatoes, cucumber, onions, garlic and bread.

**All soups £2.30**

## **FISH**

**Salmon Wellington** **£5.95**

A thick slice of salmon on a bed of pesto topped with cherry tomato and lemon all baked in a puff pastry case sprinkled with sesame seeds.

**Chilled marinated trout with fennel** **£5.95**

Whole rainbow trout first marinated then cooked in white wine, fennel, coriander and fennel seeds, lemon juice and olive oil. Eat cold

**Tasty fish bake** **£4.50**

Oily fish fillets (using whatever looks best at the fishmonger, but will be either, fresh mackerel, herring, sardine or salmon) on top of a layer of olive oil, garlic and onions then covered with a sauce of cream, parmesan, anchovies. The dish is then covered with sliced potatoes topped with breadcrumbs mixed with cheese and baked until the topping is crunchy. Can be made with tinned tuna if preferred.

**Prawn Laksa** **£5.95**

Noodles, bean sprouts, peppers and courgettes with large peeled prawns all in a sauce of coconut milk, garlic, chilli, ginger and turmeric.

**Hearty fisherman's pie** **£4.50**

Smoked and white fish with boiled egg halves in a creamy tomato and parsley sauce with layer of fresh spinach and topped with creamy mashed potatoes.

**Salmon and asparagus gratin** **£4.50**

Salmon fillet and asparagus in a creamy white wine and herb sauce, topped with buttered sliced potatoes.

**Smoked fish and sweet corn pie** **£4.50**

Smoked fish with broccoli and sweet corn in a creamy fish sauce topped with puff pastry.

**Seafood pie** **£4.50**

Smoked and white fish with prawns cooked in a gentle sauce of lemons, onions, herbs and cream then topped with parsley-mashed potatoes.

## Meat Dishes

- Somerset pork, apple and cider casserole** £4.50  
A creamy casserole of pork and apples cooked in cider with mustard and crème fraiche.
- Lamb with chickpea casserole** £ 4.50  
A fruity, mildly spicy, mix of lamb, chickpeas, dried apricots and prunes.  
(Try it served with a side dish of couscous, toasted almonds and coriander)
- Beef casserole with summer vegetables** £4.50  
A delicious casserole of tender beef with mixed vegetables, herbs and lemon.
- Lasagne** £ 4.50  
Minced beef, pork and chicken livers cooked with tomatoes and herbs sandwiched between lasagne sheets and then topped with a cream cheese sauce.  
(All this dish needs, as an accompaniment is a mixed green salad)
- Liver and bacon with horseradish mash** £4.30  
Bacon with sage leaves fried until crispy then added to sliced pigs liver (lamb's preferred) and a sauce made with the pan juices, onions, red wine, (optional) red wine vinegar and butter. All served on a bed of horseradish-mashed potatoes.
- Shepherds pie** £4.50  
Minced shoulder of lamb cooked with onions, tomatoes, vegetables and seasonings then topped with creamy cheesy mashed potatoes.
- Pork fillet with cherry sauce** £4.95  
Pork fillet wrapped in bacon then baked with rosemary and served in a cherry, cranberry juice and onion sauce.
- Sautéed pork chop with shallots, sage and cider** £4.95  
A pork chop covered in chopped shallot and sage butter then sautéed before adding the cider to complete the cooking. Served with chopped herbs
- Corned beef hash** £4.30  
A mix of diced potatoes, corned beef, onions and beetroot (optional) all cooked together with herbs.
- Steak kidney and mushroom pie** £4.50  
Beef, kidneys and mushrooms in a rich beef and onion sauce then cooked in a short crust pastry case.
- Chile con carne** £4.30  
Minced beef cooked slowly with onions, chillies, herbs, spices and tomatoes then mixed with red kidney beans, cinnamon and just a small amount of dark chocolate. Served on a bed of rice.
- Roast lamb, pork, chicken or beef with all the trimmings** £5.25  
A roast of your choice with potatoes, vegetable in season, gravy made from the meat and vegetable juices plus all the traditional accompaniments and sauces  
( For each meat I will supply this meal in separate containers of, meat and gravy, potatoes and accompaniments, and vegetables )

## **More Meat Dishes**

**Chicken and lemon crumble** **£4.30**

Chicken cooked with onions and mushrooms in a lemon, herb and cream sauce then baked with a crust of breadcrumbs, cheese and herbs.

**Lime and coriander chicken with spinach and almond** **£4.50**

Breast of chicken marinated in limejuice, fresh coriander and garlic then baked with the almonds. Served on a bed of fresh spinach that has also been cooked in the marinade.

**Honey and orange chicken stir fry with noodles** **£4.50**

Chicken pieces marinated then cooked in a mix of mustard, honey and orange. The noodles are added to the stir-fry along with spring onions and cherry tomatoes. All topped with toasted cashew nuts.

**Summer chicken and vegetable casserole** **£4.50**

Chicken with bacon, potatoes and summer vegetables cooked in a light but full flavoured stock topped with chopped summer herbs

**Chicken pie** **£ 4.50**

Free range chicken cooked in a cream sauce with mushrooms, ham, onions, herbs and lemon then topped with a light buttery puff pastry.

## **Meat Free Dishes**

- Oven dried tomato, thyme and blue cheese tart** £ 2.95  
Crisp puff pastry tart covered in sweet dry roasted tomatoes, melted blue vinney cheese and herbs.
- Sticky sweet onions with cheddar cheese rarebit tart** £2.95  
Onions cooked with red currant jelly, red wine, brown sugar and wine vinegar until sticky then topped with cheese rarebit made from cheddar cheese, eggs, milk and mustard. All on top of puff pastry square.
- Broad bean, mint and asparagus risotto** £4.50  
Own grown broad beans, mint and English asparagus (when available) risotto. Best eaten freshly made.
- Broad bean, tomato and feta tart** £3.50  
A cheesy pastry case filled with local broad beans and cherry tomatoes cooked in an egg and cream custard topped with feta cheese, basil and olive oil.
- Spinach and four-cheese lasagne** £3.95  
Lasagne layered with fresh cooked spinach, with walnuts in a sauce of walnuts parmesan, ricotta and cheddar cheeses then topped with tomatoes and mozzarella cheese.
- Potato, pesto and parmesan tart** £3.95  
Waxy new potatoes layered with home made pesto, anchovies, garlic, parmesan cheese and cherry tomatoes.
- Stuffed red peppers** £3.95  
Large halved red peppers filled with skinned tomatoes, anchovy, garlic and lots of olive oil then roasted until all the flavours merge into one.
- Moussaka with cream and egg topping** £3.50  
Mixed lentils cooked with tomatoes, herbs, onions and peppers then spread over roasted aubergines covered in a cream and egg sauce and baked until set.
- Cheddar, mushroom and onion tortilla** £3.50  
A deep cake of diced potato, onions, mushrooms and chives all baked together in an egg and cheese sauce until golden brown. Serve warm or cold.
- Vegetable cannelloni with lemon and thyme** £3.95  
Cannelloni filled with roasted summer vegetables and cooked in a fresh tomato, herb and cream sauce.

## Potato Servings

- Potato and cheese croquettes x 2** £ 1.95  
Mashed potato with cheese shaped into croquettes, rolled in egg and breadcrumbs then deep-fried.
- Potato dauphinois** £ 1.95  
Sliced potatoes slowly baked in the oven with cream and milk either with or without garlic. (My favourite way of serving potatoes)
- Fluffy mashed potatoes with herbs** £ 1.95  
Mashed potato with melted butter, full cream milk, black pepper, nutmeg and garden mint.
- Pomme anna** £1.95  
A thick pancake shape of potato slices baked with butter, salt and pepper
- Bubble and squeak cakes** £1.75  
Cooked potato, cabbage and onions mixed together, shaped into a cake and fried until golden brown.

## Vegetable Servings

- Vegetables in season and tomato bake** £ 2.25  
Vegetables in season and onions in a creamy tomato sauce topped with herbs and sliced tomatoes.
- Cauliflower cheese** £ 2.50  
Cauliflower florets in a rich cheese sauce topped with a crunchy mix of onion, cheese and breadcrumbs. (Serve as a meal on its own or as a side dish)
- Roasted beetroots** £1.90  
Beetroot and the leaves (from my garden) roasted in olive oil then mixed with lemon, mustard and caraway seeds. ( Delicious eaten hot or cold. )
- Courgettes with herbs and lemon** £1.90  
Green and yellow (if available) courgettes cut into thin strips and roasted with herbs, lemon and garlic.
- New carrots with broccoli, baby onions and beans** £1.90  
All above tossed in soy sauce, sugar and sesame oil then char grilled and served with the sauce.
- Ratatouille** £2.20  
A stew of roasted peppers, courgettes, onions, garlic, tomato, aubergine, basil and olive oil. Serve hot or cold.
- Steamed green vegetables in season** £1.90  
This can be any vegetable in season and grown locally (for example runner beans, kale, spinach, broad beans, and courgettes) steamed for fuller flavour until just tender and served with a little butter and nutmeg.

## Sweets

### **Chocolate mascarpone cheesecake with hazelnuts**

For all choca holics! A filling of rich dark chocolate, mascarpone cheese, fromage frais and hazelnuts over a base of biscuit and toasted hazelnuts.

### **Apple crumble / Apple pie**

A mix of cooking and eating apples cooked with cloves, raisins and brown sugar topped with either buttery crumble or sweet pastry.

(Any fruit in season can be used if requested )

### **Lemon curd tart**

A case of sweet pastry filled with home made lemon curd and topped with caramelised lemon slices.

### **Baked honey and egg custard with summer fruits**

A light egg custard with a coating of honey and sugar served with summer fruit compote.

### **Pineapple mint sorbet**

An ice-cream made with fresh pineapple, garden mint, elderflower cordial and mascarpone cream.

### **Apricot Betty**

Fresh apricots poached in sugar and butter then topped with a mix of bread crumbs, brown sugar, butter and golden syrup and baked until golden.

(Can be made of different fruit if requested.)

### **Individual summer pudding**

Mixed summer fruits poached as a filling inside bread soaked in the fruit juices. The whole sweet is then pressed until set.

### **Rhubarb crumble ice cream**

Rhubarb puree, cream and sugar made into my ice cream with pieces of crunchy ginger crumble topping mixed in.

### **Lemon meringue ice cream**

An ice cream made with Greek yoghurt and cream in which I stir home made lemon curd and meringue pieces before freezing.

### **Baked vanilla cheesecake with strawberry and orange topping**

A baked vanilla cheesecake with compote of strawberries in orange topping.

(Can be made with raspberry instead of strawberries)

**All Sweets £1.95**

All prices are based on a single helping.

Reduced price for two or more helpings.

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