

sticky bbq pork ribs, chilli, ginger & star anise, kachumber salad

Preheat oven to 180°C, cook ribs for approx. 15 mins until hot, remove lid and glaze ribs with sauce. Serve with salad.

(sulphur dioxide)

or

veggie haggis, neeps & creamy mash (v)

Place in microwave with loosened lid for approx. 2 mins or until hot all the way through.

(gluten, dairy)

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Indonesian chicken curry, pandan & cardamom pilaf with a vegetable, pineapple & peanut pickle

Preheat oven to 180°C, cook for approx. 25-30 mins with lid on until chicken is hot in centre. Loosen lid on pilaf & microwave for approx. 1 minute or until hot, remove lid & stir well. Serve with pickle.

(crustaceans, nuts, peanuts)

or

Sri lankan butternut squash curry, onion & mustard seed pilaf, cucumber relish (v)

Preheat oven to 180°C, cook for approx. 20-25 mins with lid on until hot. Loosen lid on pilaf & microwave for approx. 1 minute or until hot, remove lid & stir well. Serve with cucumber relish.

(mustard)

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sticky toffee pudding, caramel sauce & vanilla cream

Preheat oven to 150°C. Remove lid and heat pudding for 12 minutes. Carefully microwave caramel for 20-30 seconds until hot (or heat slowly in a small pot). Pour over sticky date pudding & serve with vanilla cream.

(gluten, eggs, dairy)

Braised featherblade & ale pie

Preheat oven to 180°C, heat pie in oven for 30 minutes.

(celery, gluten, eggs, dairy, molluscs, soya, sulphur dioxide)

Lamb stovies

Preheat oven to 180°C, heat pie in oven for 20–30 minutes until hot.

(celery)

clava brie, lanark blue, oatcakes, date & apple chutney

Best served at room temperature, remove from fridge ½ hour before serving

(gluten, dairy)

Roast onion, tomato & kalamata olive salad

Best served at room temperature, dress with basil oil & serve.

(sulphur dioxide)