

freezer fillers Starters & Tea Time Treats

freezer fillers Mains

freezer fillers Puddings

Starter	Price	Mains	Price	Mains	Price
Roasted butternut squash, sweet potato and winter vegetable soup	£8 p/ litre (serves 4)	Mango chicken. Chicken breast marinated in mango chutney, fresh ginger, soy sauce and garlic. Easy to serve with French bread and salad.	£8 for 2 portions	Hokey Pokey Ice cream. The now legendary home-made vanilla ice cream with chunks of cinder toffee. Serve on its own, with fruit, hot puds, cold puds, anything!	£7.00 (serves 4)
Leek, onion and potato soup	£8 p/ litre (serves 4)	Stilton chicken. Chicken breast stuffed with stilton, wrapped in bacon and cooked on a leek sauce. Nice with creamy mash or jacket potatoes.	£8 for 2 portions	Chocolate roulade filled with chocolate mousse, brandy and cream.	£8.00 (serves 4)
Parsnip and peanut soup with a hint of chilli	£8 p/ litre (serves 4)	Lemon and saffron chicken .Something a little different with Moroccan influence using saffron, cinnamon and lemons. Good with cous cous, rice or potatoes	£8 for 2 portions	Amaretto and praline meringue roulade. Whipped cream, homemade praline and amaretto rolled up in a light meringue.	£8.00 (serves 4)
Fresh Salmon fishcakes, with plenty of salmon and fresh dill.	£5 (serves 2)	Traditional Lasagne. Homemade is so different from shop bought – no monosodiumglutamate here! Plenty of tasty, locally produced meat, tomato, red wine, garlic, herbs and a creamy sauce. A family favourite and always useful to have in for the unexpected guest.	£8 for 2 portions	French Apple Tart. All butter pastry with a layer of almond frangipane, topped with pureed Bramley apples and finished with sliced apples. Excellent with Hokey pokey ice cream!	£8.00 (serves 4)
Useful as starter or a supper dish with salad and hollandaise sauce.		Vegetarian Lasagne with roasted Mediterranean vegetables, Mozzarella and Parmesan sauce Perfect for your vegetarian guests.	£8 for 2 portions	Sticky toffee pudding with sticky toffee sauce. Homemade sponge type pud made with butter of course and dates. Comes with Courtyard toffee sauce!	£8.00 (serves 4)
Smoked haddock and tiger prawn crepes. Always popular.	£5.50 (serves 2)	Lamb Tagine. Up-market lamb casserole with British lean lamb, apricots, spices. saffron, almonds, and raisins. Good for a party, easy to serve with cous cous or rice.	£10.50 for 2 portions	Walnut bakewell tart. Butter pastry, raspberry conserve and walnut topping.	£8.00 (serves 4)
Undyed Scottish smoked haddock, large tiger prawns in a tasty sauce and folded in a thin home made pancake.		Spiced Lamb. Spiced minced lamb with aubergines, onion and garlic with almond and sauce topping.	£9.50 for 2 portions	Pavlova Case. A homemade pavlova case made with fresh farm egg whites ready for you to fill with whatever you fancy!	Small £4 Med £6 Whopper chopper £8.50
		Bouef Bourguignone. A tried and tested favourite. Cubes of tender British beef in a rich red wine sauce with mushrooms, bacon and shallots. Goes with anything!	£9.50 for 2 portions	All butter chocolate brownies	£1 each
		Pork Goulash. Slow cooked pork with paprika, onions, garlic, tomato and caraway seeds. You reheat and “marble in” the finishing touch of Natural Greek Yoghurt.	£9.50 for 2 portions		
		Beef Wellington. Fillet of beef , mushroom duxelle and pate all wrapped in puff pastry. A great British favourite for that special occasion treat – impresses even the most discerning of guests.	£14 per portion		

Ordering your freezer fillers

You can order your freezer fillers by phone, e-mail or by popping in to see the Courtyard team (stocks permitting).

Telephone: 02476 328833

E-mail: sally@goldgetaways.co.uk

Web: <http://www.courtyardsally.com>

Payment will be accepted by cash or cheque. Orders over £30 require a 10% deposit if ordered in advance.

The Courtyard will always endeavour to provide you with the freezer fillers you require. Typically, we will either have your order in stock or have it ready for you within 48 hours of you placing your order.

Make every meal a Courtyard meal!



For further information, please don't hesitate to contact myself or a member of the team, or check out freezer fillers on our website <http://www.courtyardsally.com>.

Sally Gold
March, 2009

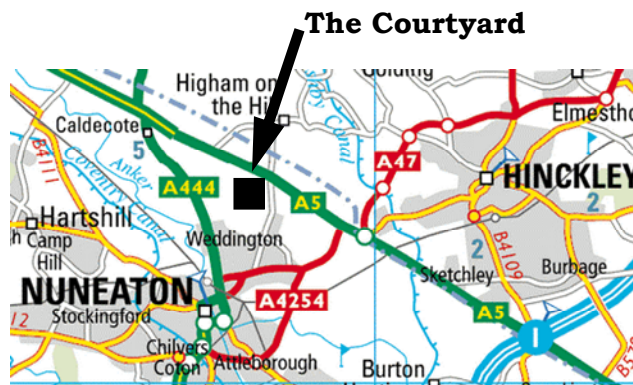
**433 Higham Lane
Nuneaton, Warwickshire, CV11 6BD
Tel/Fax: 02476 328833**

How to find us...

We are situated just moments from the A5, making us easily accessible from the M1, M69 and M42.

Travelling south east along the A5, take a right turn onto Higham Lane (signposted Nuneaton) at the first roundabout after the turnings for the A444. We are the first building you come to on the right hand-side (only 100 yards from the A5).

Travelling north west along the A5 (i.e. From the M69) cross straight over the Hinkley roundabout, through the traffic lights and take a left at the next roundabout onto Higham Lane (signposted Nuneaton). We are the first building you come to on the right hand-side (only 100 yards from the A5).



If travelling into Nuneaton on the A444, head for the town centre and follow the ring road to the right picking up the A47 for a short while before taking a left onto Higham Lane at the mini roundabout with the Ford garage. We are right at the very top of the road, on the left hand side, only 100 yards before Higham Lane meets the A5.



Sally's freezer fillers



Make every meal a Courtyard meal!

At The Courtyard, we would love you to be dining with us every day! However, we understand these are challenging times and we are trying to do our bit to help!

freezer fillers bring a little bit of The Courtyard into your own home. freezer fillers let you cope with any situation. With freezer fillers, you can entertain without the stress and the mess, cope with any unexpected visitors, or simply wind-down after that stressful day at work.

Just like the restaurant, freezer fillers are home made from top quality, fresh ingredients and locally sourced wherever possible.

Make that special meal a Courtyard meal – wherever you are!