

FANTASTIC MEALS FOR YOUR CHARTER BY OMNI CATERING

Jennie Larney and Anna Gregory, who make the meals for our skippered charters etc. are now able to offer their services to bareboat charter customers as well.

The meals are all home-cooked using only fresh local ingredients. Jennie and Anna are fanatical about quality, freshness and environmental impact.

Jennie is a trained cookery teacher and Anna is a trained cook and their food is simply wonderful.

Once the meals are made they are deep frozen and around the time you arrive the food is delivered directly to the fridge on your boat.

All you need to do is pop it in the oven and with virtually no work at all you can enjoy top quality food on board your yacht. Jennie and Anna provide full instruction and ingredients lists. Remember it's a holiday for the cook too!!!

All dietary requirements can be catered for such as Coeliacs, Vegans, Pescatarians etc.

Here is a sample of dishes and prices to get your mouth watering:

There is a minimum of 2 person portions

Main meals £4.50 per person

Goulash - pork, beef, venison or vegetables

Chilli - beef, pork, venison or vegetables

Fish Pie - potato or pastry top (all pastry is homemade)

Beef Bourguignon

Coq au Vin

Mushroom and Nut Wellington

Spinach and Feta Filo

Lunches £3.50 per person

Soups - pea and ham, minestrone, tomato, broth, lentil

Quiches

Desserts and Cakes £3.50 per person

Seasonal fruit crumble

Plum Claudia

Jam roly poly

Bread and butter pudding

Seasonal fruit pie

Sticky Toffee Pudding

Chocolate Mousse

Lemon drizzle cake

Fruit cake

Jennie and Anna are more than happy to cook anything you would like – the above is just to give you some ideas.

To order your food please contact Jennie 07365501613 or Anna directly on 07796 107699 OR email them- omnicatering@hotmail.co.uk

Please note that we need at least 48 hours' notice to prepare and freeze your food