

FANTASTIC MEALS FOR YOUR HOLIDAY

Jennie Larney, who makes the meals for our training courses and skippered charters etc is now able to offer her services to bareboat charter customers as well.

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

Jennie is a trained cookery teacher and her 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 provides full instructions, ingredient lists and a temperature probe. Remember it's a holiday for the cook too!!!

All dietary requirements can be catered for such as Celia's, vegans, pescetarians etc.

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

Main meals £4.00 per person

Goulash - pork, beef, venison or vegetables
Chilli - beef, venison or vegetables
Tajine - chicken, beef or vegetables
Fish Pie - potato or pastry top(all pastry is homemade)
Pastilla - filo pie with chicken, fish or vegetables
Beef Bourguignon
Coq au Vin

Lunches £3.00 per person

Soups - pea and ham, minestrone, tomato, broth, french onion, lentil
Quiche
Feta and spinach filo
Mushroom and Nut Wellington

Desserts and Cakes £3.00 per person

Seasonal fruit crumble
Plum Claudia
Jam roly poly
Bread and butter pudding
Seasonal fruit pie
Lemon drizzle cake
Fruit cake

Jennie is 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 directly on 07884 10 23 39 OR email her – jennielarney@hotmail.com