

## **Omni Catering**

Jennie Larney of Omni Catering offers meals for your bareboat or skippered charter. 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 and ingredients lists. Remember it's a holiday for the cook too!!! All dietary requirements can be catered for such as Coeliac, vegan, pescatarian etc. There is a minimum of 2 person portions. Here is a sample of dishes and prices to get your mouth watering:

### **Main meals £5.00 per person**

Goulash - pork, beef, or vegetables  
Chilli - beef, pork, or vegetables  
Fish Pie - potato or pastry top (all pastry is homemade)  
Beef Bourguignon  
Coq au Vin  
Spinach and Feta Filo

### **Main meals £6.00 per person**

Venison goulash or chilli

### **Lunches £4.50 per person**

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

### **Desserts and Cakes £4.50 per person**

Seasonal fruit crumble  
Plum Claudia  
Jam roly poly  
Bread and butter pudding  
Seasonal fruit pie  
Sticky Toffee Pudding  
Lemon drizzle cake or 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 by email on [jennielarney@hotmail.com](mailto:jennielarney@hotmail.com) or 07365501613. The mobile phone doesn't always work in the house so emailing would be the first point of contact. Jennie is also happy to do some provision shopping for your trip.

**Please note that at least 60 hours' notice is required to prepare and freeze your food**