

Omni Catering

The team here at Omni Catering offer meals for your bareboat or skippered charter. The meals are all home-cooked using only fresh local ingredients. We are fanatical about quality, freshness and environmental impact.

Once the meals are made, they are deep frozen and, around the time you arrive, 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 onboard your yacht. We provide full instructions and ingredient 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 **(£5.50 per person)**

Goulash - Pork, Beef, or Vegetable

Chilli - Pork, Beef or Vegetable

Fish Pie - Potato or Pastry Top

Beef Bourguignon

Bolognese - Beef

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

To order your food please contact Jennie by email to jennielarney@hotmail.com or **07894 148704**. The mobile phone doesn't always work in the house so emailing should be the first point of contact. Jennie is also happy to purchase any provisional items necessary for your trip.

MAINS

Chicken Tajine:

Chicken, onion, cinnamon, turmeric, ginger, cumin, paprika, salt and pepper, beer, olive oil

Bolognaise:

Minced steak, onion, peppers, bacon, tomatoes, salt and pepper, basil, oregano, herbes de provences, red wine, olive oil, salt and pepper

Chilli:

Minced steak/minced pork, onion, peppers, bacon, tomatoes, red wine, beans, cajun seasoning (paprika, cayenne, garlic powder, pepper and oregano), salt and pepper, olive oil

Fish Pie :

Potatoes/puff pastry, spring onion, white fish, salmon, butter, milk, cornflour, salt and pepper, olive oil

Boeuf Bourguignon:

Diced beef, lardons, shallots, red wine, beef stock, bouquet garni, salt and pepper, olive oil

Goulash:

Pork shoulder, onion, red and green pepper, tomato, puree, paprika, tomatoes, white wine, vegetable stock, parsley, olive oil, salt and pepper

DESSERTS

Crumble:

Flour, sugar (caster and demerara), butter, seasonal fruits, cinnamon

Fruit Claudia:

shortcrust pastry, ground almonds, egg, butter, demerara sugar, golden sugar, seasonal fruits

Bread and Butter Pudding:

Buttered bread, raisins, egg, cream, nutmeg

Fruit Cake:

Candied fruit (mixed peel, glace cherries), dried fruit (raisins, sultanas, currants) nuts, mixed spices, sugar, flour, bicarbonate of soda, egg, butter

Chocolate Mousse:

melted chocolate, egg, sugar, whipped cream

Sticky Toffee Pudding:

Dates, water, vanilla extract, self-raising flour, bicarbonate of soda, egg, butter, demerara sugar, black treacle, milk, light muscovado sugar, double cream

ALLERGEN ADVICE: Contains **wheat**, **dairy**, **sulfites**, and **bones**. Prepared in area which contains **nuts**.

COOKING INSTRUCTIONS:

Preheat your oven to 180°C and cook for 45 minutes or until piping hot throughout. Once defrosted, please use within 3 days.