**Most popular Menu choices Orchard Acre Farm**

We can cater very easily for vegetarian or vegan with style. Please advise us of any other special dietary needs, 7 days in advance of your arrival. Please note that wheat, diary, nuts, cheese, fish including shell fish are prepared from time to time in our kitchen environment. Traces may persist.

If there is some other allergen known to your group members, not listed above please tell us, we really do want to know! **Below is a selection……… there are lots more otpions……..just ask!**

**HOT POTS**

**Our most popular choice, offering intensely flavoured food, that is hand prepared. Served with rice, pasta or potatoes. This choice offers exceptional value for money and will satisfy**

* Fermanagh Beef in Guinness hot pot with puff pastry crust
* Donegal fish and seasonal vegetable pie with short crust pastry top
* Tyrone Chicken mushroom and vegetable supreme.
* Tyrone chicken korma (mild)
* Fermanagh lamb hot pot with rosemary and thyme
* Irish stew made with Local mutton.
* Local venison hot pot with flaky pastry top
* Three bean chilli with vegetables (mild)
* Tyrone chicken and mango with coriander and lime
* Thai style chicken and vegetable (also fish) with noodles

**SOUPS**

**ALL home made from scratch NO WHEAT or flavour enhancers**  We love being creative with soup recipes. Made from scratch, we NEVER compromise on ingredients, our soups are wholesome, filling, healthy and bursting with flavour. Served with home baked breads and REAL butter….yummy

* Vegetable with potatoes
* chicken and vegetable
* lentil and vegetable
* seafood chowder (wheat free)
* pea and ham
* Spanish Chorizo and vegetable
* Russian Borsch (Beetroot)
* classic shin and vegetable
* Scottish Broth
* Mushroom and smoky bacon
* Apple and celeriac

**Buffet**

**When you want more than one choice on the menu select any two choices of really delicious food and we serve with rice, pasta potatoes and add bread.**

* Choose any one of the hot pots from above
* Homemade lasagne (meat and vegetarian and vegan available. NON wheat on request)
* Crispy chicken breasts with rich tomato gravy (on the bone )
* Salmon and vegetable bake (pastry topped)
* Salmon parcels (£2 supplement, they are a good size) if you need more than 20 portions consider ordering a full poached salmon as its much better value.
* Roast Fermanagh Black Bacon gammon with parsley sauce
* 6oz Aged Fermanagh beef steaks (£4 supplement)
* Rib eye roast beef and rich gravy (non wheat gravy )
* baked potatoes with a variety of toppings such as meat, vegetarian, cheese, or tuna
* Quiche ham or salmon
* Handmade ravioli (pasta parcels) with a rich tomato or mushroom sauce variety of fillings

**Salads include 3 types seasonal available from the farm**

* beetroot
* tomato
* pasta
* rice
* green salad
* cucumber