



BRITISH FLAVOURS | FRENCH TECHNIQUES | YORKSHIRE PORTIONS

MONDAY

BEEF SHIN PIE

Beef shin pie is a rich and hearty dish featuring tender, slow-cooked beef shin encased in a flaky, golden pastry crust.

PLAICE GOUJONS

Plaice goujons are crispy, golden strips of delicate plaice fish, breaded and fried to perfection

PROVENCALE TART

savory pastry filled with a medley of Mediterranean vegetables & herbs



TUESDAY

PORK STROGANOFF

Tender strips of pork cooked in a creamy, tangy sauce with mushrooms and onions

BAKED HADDOCK

Delicately baked haddock fillet drizzled with a zesty lemon butter sauce

SHEEP CHEESE TART

Creamy sheep cheese in a delicate pastry crust

WEDNESDAY



CHICKEN CHASSEUR

A classic French dish of tender chicken simmered in a rich, savory sauce

COD MORNAVY

Succulent cod fillet baked in a creamy, cheesy Mornay sauce

PUMPKIN RISOTTO

Creamy, velvety risotto infused with roasted pumpkin, Parmesan cheese, and a hint of sage

THURSDAY

WELSH HOT POT

A hearty and satisfying stew featuring tender lamb and root vegetables slow-cooked in a savory broth

BASA VERONIQUE

Light and flaky basa fish fillet served in a delicate white wine and grape sauce

MUSHROOM FRICASSE

A creamy and savory stew of tender mushrooms simmered in a rich white wine and herb sauce

FRIDAY



BEEF BOURGIGNON

A classic French stew with tender beef chunks braised in red wine, enriched with mushrooms, onions, and bacon

SCARBOROUGH WOOF

Crispy battered fillet served with minted peas & caper sauce

RAREBIT TART

A savory tart featuring a rich blend of melted cheese, mustard, and spices



Gourmet Bundle - Order 1 Main Meal & 2 sides for just £10!

HOWE'S DISH OF THE DAY

howesdishoftheday@gmail.com

MAIN MEAL £ | 6 SIDES £3 | EXTRAS £3



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SATURDAY

TURKEY ESCALOPE

Tender turkey cutlets coated in a crispy breadcrumb crust, pan-fried and served with mushroom sauce

MONK CASSEROLE

A hearty and flavorful dish combining tender monkfish and spicy sausages in a robust tomato and herb sauce

CELERIAC BRITTONEY

roasted celeriac in a rich, buttery leek sauce



SUNDAY

ROAST OF THE DAY

A succulent, perfectly seasoned roast served with traditional accompaniments and rich gravy

FISH PIE

A comforting dish of tender fish and seafood baked in a creamy sauce, topped with a golden mashed potatoes

GLAMORGAN WELLINGTON

Glamorgan cheese and leek filling, wrapped in flaky pastry

POTATOES



CHIVE MASH

ROAST POTATOES

DAUPHINOISE POTATOES

LYONAISE POTATOES

LEMON ROASTED BABY POTATOES

CHUNKY CHIPS

VEGETABLES

CARROT & SWEDE MASH

BRAISED RED CABBAGE

CAULIFLOWER CHEESE

HONEY ROAST PARSNIPS

SAUTED BROCCOLI

BUTTERED SAVOY CABBAGE

EXTRAS



LEEK AND POTATO SOUP

CARROT & CORIANDER SOUP

BROCCOLI & BLUE CHEESE SOUP

NICOISE SALAD

CAESAR SALAD

GREEK SALAD

Order 6 meals and get 1 FREE!

Enjoy a full week of delicious dinners—our treat on the seventh day!

That's 7 mains & 14 sides for just £60!

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