

La Villa Olli Menu

“Cooked with Love”

Please inform Ollivia of any food allergy!

No problem I will find another way to make it tasty without it.

The food I prepare for you is cooked in my AGA kitchen at Manor Farm which is a stone throw away.

All the food are homemade, so lots of delicious slow cooked dishes which are easy for you to just warm up and serve.

See my Instagram ‘@kingcatchuk’ you can see many photos of my dishes over the years.

I cook mostly with fresh/free range/organic ingredients. I buy my meat from selected butchers, fish from fishmongers and fruits & veg from green grocers.

I am French so my mum & grandmother taught me to cook traditional French dishes and my husband being Sri Lankan I had to learn how to cook curries 😊

We have been over 25 years in the seafood business, so we know our food!

Please, give me as much notice as possible (1 day notice as a minimum) as I will need to buy the ingredients and cook for you (many meals are slow cooked)

“ENJOY”

ENGLISH DISHES:

“LARGE SLOW ROAST CHICKEN” £13.50/Person-Minimum 4 persons

Free range Chicken roast with wild rosemary from the garden

Chicken/ Cornish **butter** with salt crystal/garlic/thyme/rosemary/sea salt/pepper

Organic roasted potatoes

Potatoes/extra virgin olive oil/garlic/garden rosemary/thyme/sea salt/crushed pepper

Organic roasted parsnips

Parsnip/extra virgin olive oil/garlic/garden rosemary/thyme/sea salt/crushed pepper & honey

Organic roasted carrots with organic parsley

carrots/parsley/Extra virgin olive oil/ Garlic/Sea salt/Crushed pepper & Honey

Peas

Organic peas/pancetta bacon/Garlic/crushed pepper

Your cooking instruction: re heat slowly in the oven the chicken, potatoes, parsnips and re heat in the microwave the carrots & peas

Allergy: see in bulk in the ingredient list: **Milk** but can cook the chicken with oil instead of butter

“SLOW COOKED PORK BELLY WITH HOMEMADE MASH & PORK SCRATCHING” £16/Person-Minimum 2 persons

Slow cooked Pork belly with scratching

Pork/oil/sea salt/pepper/Thyme/rosemary/vinegar

Homemade mash with truffle oil (My grand-mother’s recipes)

Potatoes/garlic/**milk**/Cornish **butter** with crystal/sea salt/truffle oil

Your cooking instruction: re heat slowly in the oven the pork with foil and re heat in the microwave the mash-Place one scratching in the mash

Allergy: see in bulk in the ingredient list: **Milk**

“SLOW COOKED SHORT RIB OF BEEF IN RED WINE SAUCE”

£24.50/Person-Minimum 4 persons

Slow Beef cooked beef rib in red wine sauce with bacon and mushrooms

Beef/bacon/mushroom/red wine/oil/thyme/garlic/onion/ thyme/sundried tomato/cashmere chilli/stock/sea salt/crushed pepper

Homemade mash with truffle oil (My grand-mother’s recipes)

Potatoes/garlic/milk/Cornish butter with crystal/sea salt/truffle oil

Fresh organic green beans with garlic butter

Green beans/garlic/butter/sea salt/crush pepper

Your cooking suggestion: Re heat the beef with a foil in the oven, microwave the mash & green beans

Allergy: see in bulk in the ingredient list: butter (milk)

“FISH & CHIPS”

£17.00/Person-Minimum 2 persons

Battered Fresh cod or Haddock or Hake (depend on availability) with Japanese panko bread crumb

Fish/bread crumb (wheat)/sea salt/crushed pepper/egg/flour (wheat)

Organic mushy peas

Peas/garlic/butter/pepper/

Homemade tartar sauce

Mayonnaise (egg), gherkins, capers, lemon, pepper

Organic tomato salad with green chilli & coriander

Tomato/shallot/green chilli/coriander/lemon/sea salt/pepper

Fresh fries

Your cooking suggestion: This need to be served hot and cannot be re heated-Just tell me the time then can bring it to your table.

Allergy: see in bulk in the ingredient list: **Wheat, egg**

FRENCH/MEDITERRANEAN DISHES

**BOEUF BOURGUIGNON WITH POTATO PARSLEY & FRENCH
SALAD-MY MUM'S RECIPES) £19.00/Person-Minimum 4 persons**

Slow Beef cooked beef in red wine sauce with bacon and mushrooms

Beef/bacon/mushroom/red wine/oil/thyme/garlic/onion/ thyme/sea salt/crushed pepper/flour

Boiled potatoes with parsley

Potato/garlic/Cornish **butter** with crystal/parsley

Fresh green salad with French vinaigrette

Salad/shallot/Dijon mustard/cider vinegar/salt/pepper/vegetable oil/olive oil

Your cooking suggestion: Either microwave the beef or put in a pan with lid and slowly re heat,
microwave potatoes

Allergy: see in bulk in the ingredient list: butter (**milk**), flour (**wheat**)

**SLOW COOKED COUSCOUS WITH CHICKEN, LAMB, SAUSAGES
WITH ORGANIC VEGETABLES & SEMOLINA £19.00/Person-
Minimum 4 persons**

Chicken/lamb/sausages/carrots/courgette/aubergine/radish/potatoes/red
pepper/onion/garlic/cloves/oil/tomato/chickpeas/raisin/**semolina**/salt/crush pepper/cashmere
chilli/cloves/thyme/

Allergy: see in bulk in the ingredient list: **wheat/gluten**

RATATOUILLE £13.50/Person-Minimum 2 persons

Courgette/aubergine/red pepper/onion/garlic/cloves/olive oil/tomato/ salt/crush pepper/cashmere
chilli/thyme/

Allergy: see in bulk in the ingredient list:

ITALIAN

SPAGHETTI A LA VONGOLE BASE (subject to availability)

£24.50/Person-Minimum 2 persons

Clams/olive oil/garlic/thyme/crushed pepper/cashmere chilli/basil/white wine

Your cooking suggestion: Re warm slowly the clams/Cooked your spaghetti, drain, and add dash of olive oils & fresh basil.

Allergy: see in bulk in the ingredient list: **sulphites, crustacean**

FRESH HOMEMADE TOMATO SAUCE BASE

£13.00/Person-Minimum 2 persons

With or without pancetta for vegetarian/Vegan. This base can also be used for your pizza!

Olive oil/ garlic/cherry tomato/basil/thyme/crushed pepper/sea salt/Pancetta

Your cooking suggestion: Re heat slowly the base sauce/Cooked your pasta, drain, and add dash of olive oils & fresh basil.

Allergy: see in bulk in the ingredient list:

BAKED WHOLE SEABASS IN SEA SALT WITH ORGANIC SEASON VEGETABLES & THIN SLICED POTATOES

£24.50/Person-Minimum 2 persons

Seabass/thyme/sea salt/green vegetables/garlic/butter/crushed pepper/potato/rosemary/olive oil/

Your cooking suggestion: We will debone it for you if you wish so just re warm slowly the fillet with foil in the oven for 10 minutes /grill the potatoes for 5 minutes/microwave your vegetables

Allergy: see in bulk in the ingredient list: **Fish**

LASAGNA WITH ANGUS BEEF, CARROTS AND PEAS AND HOMEMADE LASAGNA SHEET-MELTED MOZZARELLA CHEESE

£15/Person-minimum 4 or 8

Person

Olive oil, cherrie tomatoes, onion, garlic, concentrated tomato, thyme, Herbs de Provence, fresh basil, white wine, Carrots, peas, salt, pepper. Strong **flour, egg milk. Mozzarella & cheddar** cheese.

Your cooking suggestion: Reheat in the oven.

Allergy: see in bulk in the ingredient list: **Gluten, Milk, egg**

CHINESE

SLOW COOK WHOLE DUCK WITH IT PANCAKE, CUCUMBER & SPRING ONION

£20/Person-Minimum 4 persons

Duck/oil/crushed pepper/salt/ **hoisin sauce**/orange/cucumber/spring onion/

Cooking suggestion: Re heat slowly the duck with foil in the oven, microwave your pancakes and place it in the bamboo basket.

Allergy: see in bulk in the ingredient list: **Wheat, Soya**

INDONESIAN

NASI GOREAN CHOOSE YOUR INGREDIENTS FROM CHICKEN OR VEGETARIAN WITH FISH SAUCE & CHILLI

£16.50/Person-Minimum 2 persons

Rice/sea salt/cardamon/clove/star anis/**soya sauce/sweet soya sauce**/crush chilli/spring onion/garlic/ginger/crushed pepper/cashmere chilli/ then depending on your choose of Chicken, vegetables

Your cooking suggestion: Microwave your Nasi Gorean and place a fried egg on top & serve with a slice tomato and cucumber

Allergy: see in bulk in the ingredient list: **Gluten, Soya**

SRI LANKAN

There are a wide range of ingredients in curries! Crazy to even start listing them.

I cook curries at least 3 or 4 times a week for my family, when my kids come back home that is what they ask to cook for them.

Please let me how much heat you would like: Mild, Medium or hot.

Please choose as a minimum rice, one meat or seafood, dhal and one vegetable or salad 😊

| | Price/person |
|---|---------------|
| CHICKEN CURRY WITH POTATOES-Everyone's favourite | £13.50 |
| BLACK PORK CURRY WITH POTATOES-My husband favourite | £19.00 |
| BLUE SWIMMING CRAB CURRY & POL SAMBOL (Grated spicy coconut)-My daughter's favourite | £20.00 |
| PRAWN CURRY (Cooked in coconut sauce) | £13.50 |
| TUNA AMBOULTIAL & MILK RICE WITH OR WITHOUT LUNU MIRISE (Very spicy)-This is normally served during festive time in Sri Lanka. | £19.00 |
| 8 FISH BALLS called cutlets in Sri Lanka (Tuna, potato, species deep fried) | £14.00 |
| GREEN BEANS CURRY | £6.50 |
| LADIES FINGERS/OKRA CURRY | £9.00 |
| POLE SAMBOL (Grated fresh coconut with spices)/Serve 4 | £9.00 |
| BASMATI RICE/Minimum 2 | £6.50 |
| SAFRON RICE/Minimum 2 | £7.50 |
| TOMATO & RED ONION & GREEN CHILLI SALAD/Minimum 2 | £5.00 |
| MANGO SALAD/Minimum 2 | £7.00 |
| DHAL/Minimum 2 | £8.00 |

Your cooking suggestion: Very easy! Just warm up in the microwave. No need reheating salads or pol sambol

INDIAN

CHICKEN BURIYANI

£17.00/Person-Minimum 4 persons

Your cooking suggestion: Very easy! Just reheat in the microwave

JAMAICAN

CURRY GOAT

£16/Person-Minimum 2 persons

CURRY CHICKEN

£14/Person-Minimum 2 persons

RICE & PEAS

£9.00/Person-Minimum 2 persons

MANGO SALAD

£8/Person-Minimum 2 persons

Your cooking suggestion: Very easy! Just warm up in the microwave

DRINKS-

HOMEMADE SANGRIA-My sister in law's favourite

£9/Person-Minimum 4 persons

1 bottle of Red wine/brown sugar/Cointreau/seasonal fruits/orange juice

WINE LIST

| | | |
|-----------|-------------------------------|------------------|
| RED: | 1 bottle of Syrah (Sicilian) | £15.00 |
| WHITE: | 1 bottle of Grillo (Sicilian) | £16.00 -Sold out |
| | 1 bottle of Pinot Grigio | £16.00 |
| PROSECCO: | 1 bottle of prosecco | £15.00 |