



WILLIAM'S

3 Fountain St, Nailsworth, Stroud, Gloucestershire GL6 0BL
01453 832240 | info@williamsfoodhall.co.uk

CHEF-PREPARED MEALS

**AUTUMN / WINTER
2024-2025**

All prices are per portion unless otherwise specified
and may be subject to change.

Ideally, please give a week's notice for orders.
Collections can be made from Wednesday to Saturday

All meals can be prepared in either disposable or glass Pyrex dishes
(£10 deposit for glass dishes, please specify when ordering)

All food is freshly made & most dishes can be frozen
GF - Gluten Free (but prepared in a kitchen using Gluten products)
Please let us know about any other allergies or intolerances

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www.williamsfoodhall.co.uk
Email: info@williamsfoodhall.co.uk

Facebook - www.facebook.com/williamsfoodhall
Instagram - @williamsfoodhall

STARTERS

Hand sliced Home-Cured Gravavlax with Dill GF £7.75 per 100g

Spicy Crab Soup GF £7.95 / half litre

Fish Soup GF £6.50 / half litre (Rouille £3.65)

Vegetable Soup GF From £4.75 / half litre. Please enquire.

MAIN COURSES – *Minimum Order 4 Portions per item. (For fewer portions please call the shop where we always have a selection of chef-prepared dishes for sale. Our shop team will be happy to confirm prices and set dishes aside for you).*

Slow Roasted Duck Leg with Plums, Cinnamon & Star Anise GF £8.50

Lamb Tagine with Preserved Lemon, Dates and Ginger GF £8.50

Venison and Chestnut Casserole with Red Wine & Cinnamon GF £8.50

Moussaka with Layers of Roasted Aubergine, Lamb & Bechamel GF £7.95

Coq au Vin with Baby Pearl Onions & Pancetta GF £7.75

Creamy Smoked Haddock Gratin with a layer of Spinach, Thyme, Potatoes & Parmesan GF £7.75

William's Fish Pie GF £7.75

Salmon Wellington - Salmon Fillet on a bed of wilted Spinach & Comte Cheese, wrapped in puff pastry £11.50

Fillet of Beef Wellington £19.50

Lobster Thermidor GF £29.50 (min. order two portions)

Salmon Fishcakes £4.50 each

SIDE DISHES / VEGETARIAN DISHES

Minimum Order 4 Portions

Butternut Squash and Apricot Tagine GF £6.50

Wild Mushroom Lasagne £6.50

Potato Dauphinoise GF £2.50

Ratatouille with Roasted Root Vegetables, Garlic & Basil GF £3.50

WHOLE SIDES OF SALMON all £67 (half side £35)

Whole Side of Miso Marinated Salmon (serves 8-10)

Whole Side of Poached Salmon decorated with Cucumber (serves 8-10) GF

Whole Side of Home-Cured Dill Gravavlax (serves 15 as a starter) GF

QUICHES & TARTS

French Onion and Gruyère Quiche - *Medium 9-inch* £17 / *Large 12-inch* £25

Leek & Squash Tart with Brie - *Medium 9-inch* £19 / *Large 12-inch* £28

Crab Gratin Tart - *Medium 9-inch* £25 / *Large 12-inch* £35

WINTER SALADS £3.95 / portion

Minimum order 4 portions of each salad.

Kale and Apple Salad with Cranberries, Pecans and an Apple Cider Vinegar & Maple Dressing GF

Winter Slaw with Pomegranate, Walnut, Dates, Cabbage, Carrot & Celeriac GF

SHARING PLATTERS

Minimum Order 6 Portions – served on foil platters (or do supply your own)

Italian Antipasti Platter with Mozzarella Marinated in Lemon & Basil, Vine Tomatoes, Rocket, Olives and Parma Ham GF £8.50 / portion

Cold Seafood Platter for Two - half a Cornish lobster, 300g tiger prawns, home-cured Gravavlax, crayfish mayonnaise, four oysters and a Dressed Crab with Aioli & a Bloody Mary Dip GF £70

FROM THE DELI

Crayfish Mayonnaise GF £4.25 per 100g

Homemade Plain or Chipotle Scotch Eggs £4.25 each

Coronation Chicken GF £6 per 200g

Handmade Taramasalata GF £3.50 per 100g

PUDDINGS

Pears Poached in White Wine with Bay Leaves & Lemon GF £4.50 / portion

Dark and White Chocolate Brownie £3.75 each (*GF available upon request*)

Amalfi Lemon Tart or Pear and Frangipane Tart
9-inch (6 slices - £23.50) / 12-inch (10 slices - £35.50)

Meringue Roulade with Fresh Berries & Whipped Cream GF
(Half Roulade, serves 5 - £13.75. Whole Roulade, serves 10 - £27.50)

Chocolate Roulade with Kirsch-Soaked Cherries & Whipped Cream GF
(Half Roulade, serves 5 - £13.75. Whole Roulade, serves 10 - £27.50)