

Food from Yellow Door Cottage

Here at Yellow Door Cottage, everything we do is about making the food we produce the very best that it can be. We grow our own veggies and rear our own meat in the most natural and ethical way possible.

Amanda has cooked for as long as she can remember, since marrying Stan, has been very lucky to gain a friend and mentor in the shape of chef [Dave Watts](#). All of Amanda's food is based around what is available on the smallholding or locally so the menu will change from week to week and can be tailored to suit your requirements and tastes so if you choose a pick and mix BBQ menu or a one pot to warm on the firepit, you can be sure of a hug on a plate when you are ready to eat.

We operate an 'honesty shop' at the smallholding so if you fancy grabbing cake, veggies, eggs, homemade pork scratchings, a weekly 'Takeaway Tuesday' meal and food from other local producers pop in and see us. We are open Tuesdays to Sundays from about 9:30am until dark and from Thursday to Saturday you will also find freshly made sourdough bread and other treats for you to enjoy.

If you fancy eating out with a difference, Amanda runs a fortnightly supper club offering a plat de jour meal enjoyed around a big table in our barn with other guests (all at a social distance at present) – these take place on Tuesdays and early booking is essential.

Making your holiday relaxing is our aim and all of our food comes ready to re-heat and serve. All meals are 'family sized' and come with full instructions so that you can relax until your food is ready!

Amanda can also provide and serve a hot meal to the site for groups. For this and all catering, please give us a call or drop us a line to discuss your requirements, but below is an example menu to wet your appetite.



Sample Summer Menu

Start of the Day – just add tea or coffee

Sourdough Bread & Homemade Jam

£5.50

*Slow fermented, handmade bread, warm from the oven with butter and a pot of jam of your choice.
Serves 2 - 4*

Breakfast Bake

£20 serves 4

A savoury bread and butter pudding with bacon, sausage, black pudding (optional), mushrooms and tomatoes. Think full English eggy bread. First person up just throws it in the oven!

Veggie Breakfast Bake

£15 serves 4

As above but without the meat

Welsh Rarebit Crumpets **£1.20 each**
Crumpets topped with a cheese and onion rarebit mixture, warm in the oven or eat cold

End of the Day

To nibble

Handmade Pork Scratchings **£2 per 100g**
Lovingly hand crafted by Amanda from locally sourced pig skin, choose from natural, chilli, beer, fennel or cider flavours as a perfect accompaniment to your evening drink

Bitterballen **£4 serves 1-2**
These hot, meaty croquettes are a favourite beer snack in Holland! Slow cooked beef in a creamy, thick gravy coated in breadcrumbs and deep fried. Served with a mustard mayo.

Handmade Sourdough Bread **£3 per loaf**
Perfect with cheese or just covered in butter

Handmade Chutney **£3 per 400g jar**
Made using gluts of vegetables, enjoy with bread and cheese – flavours as available

The Middle (all min for 2 people)

Steak Chilli **£10 per person**
Chucks of local beef, slow cooked in a rich chilli sauce ready for you to warm on the firepit. Served with tortillia chips, sour cream, guacamole and cheese.

Cassoulet **£6.00 per person**
A French classic, sausages and beans in a garlic and tomato sauce. Just reheat and add bread

Ratatouille (v) **£5.00 per person**
Homegrown courgettes and aubergines slow cooked in a garlic and tomato sauce. Just reheat and add bread

Coq-a-leekie **£5.00 per person**
A thick, hearty soup of leek, potato and chicken.

Pick & Mix BBQ Pack – Choose from the following:

Tomato & Mozzarella Burger **£5 each**
A handmade local beef patty stuffed with mozzarella cheese ready for you to grill then sandwich in the brioche bun and top with a homemade tomato relish.

Beef Burger **£5 each**
A handmade local beef patty ready for you to grill then sandwich in the brioche bun and top with a homemade cucumber relish.

Chicken Wings **£4 per person**
Chicken wings marinated in a homemade chilli sauce ready for the BBQ

Cont.

Homemade Coleslaw £2.50 per person
A simple classic made with love and care

Potato Pouch £2.50 per person

Baby potatoes with herbs, garlic and butter in a foil pouch to just throw on the BBQ

Something Sweet

Rum Pineapple £4.00 per person
Rum baked pineapple wrapped in foil for you to warm on the embers of your fire or BBQ

Chocolate Banana £3.00 per person
The Scout & Guide camp classic ready done – just put them on the fire

Chocolate Tart £4.50 per person
Chocolate on a biscuit base topped with fresh, homegrown raspberries

Steamed Sponge Pudding £4.50 each
Handmade with love by Quantock Steamers, will serve 2 but better for 1. Choose from Jam, Lemon Curd, Syrup, Cherry Bakewell or Spotted Dick



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