



**THE LOFT**  
coffee house & eatery

# Freshly cooked meals delivered to your door

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46 High Street, Church Stretton, Shropshire, SY6 6BX.  
Above Catch Wine & Cocktail Bar.



## Fine Dining Menu

### Starters

Smoked salmon, prawn & cream cheese parcel with salad leaves & lemon £4.70

Chicken caesar salad £4.50

Garlic mushrooms served on a toasted ciabatta (v) £4.20

Goats cheese & caramelised onion tart with salad leaves & balsamic dressing (v) £4.30

### Mains

Fillet of beef with peppercorn sauce, tender stem broccoli & garlic and herb crispy potatoes £12

Rack of lamb with a garlic & herb crust, french beans & sautéed potatoes £12

Chilli & parsley fillet of salmon, asparagus & buttery new potatoes £10

Chicken stuffed with cream cheese wrapped in streaky bacon, French beans & sautéed potatoes £9.50

Mediterranean stuffed peppers with tender stem broccoli & buttery new potatoes (v) £7.50

### Desserts

Lemon posset with fresh berries £4.50

Fruit crumble & custard £4.50

Chocolate brownie, fresh berries & cream £4.50

Cheese Board with selection of cheese, chutney, biscuits, celery & grapes £5.50

**Special dietary requirements can be catered for please ask when ordering**



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## Simple Supper Menu

### Starters

- Seasonal soup (please enquire) (v) £3.00
- Salmon fishcakes with dressed salad & lemon £4.00
- Beetroot & stilton rarebit with dressed salad (v) £4.20
- Melon, parma ham & stilton skewers with a balsamic dressing £4.50

### Mains

- Slow cooked beef bourguignon £8.50
- Nottinghamshire Pie (steak in grainy mustard & leeks topped with mash potatoes & melted stilton) £8.00
- Chicken Tikka Masala £7.20
- Chicken, bacon & mushroom pie £7.50
- Lamb Tagine with couscous £8.30
- Salmon, prawn & sweet potato curry £8.40
- Shepherd's pie £7.50
- Fish pie £7.50
- Vegetable lasagne (v) £7.00
- Creamy mushroom risotto £7.00

*All served with fresh vegetables, new potatoes or rice*

### Desserts £4.25 each

- Fruit Frangipane with cream
- Salted caramel & chocolate tart
- Fruit crumble & custard
- Crème brulee with fresh berries

### Whole Cakes

- Victoria sponge £6.00
- Lemon drizzle loaf £3.50
- Chocolate cake £6.00
- Coffee and walnut cake £6.50
- Raspberry & white chocolate loaf £7.00
- Lemon & blueberry loaf £7.00
- Barabrith Loaf £7.00

**Special dietary requirements can be catered for please ask when ordering.**



The Loft is run by me Jo Bebbington, a farmer's daughter born and bred in Shropshire with a passion for all things food related! The Loft is both a catering service, a coffee house & an eatery which is based in Church Stretton above a very popular Wine & Cocktail Bar called Catch. I previously worked for the Ludlow based catering company Pea Green Catering who used to regularly deliver meals to HPB before setting up my own business. My small team share the same love for the industry and as you would expect we only use the freshest ingredients available which we source locally as much as possible.

If you are interested in sampling the delicious dishes we have on offer for you follow the steps below:

- Choose which menu you wish to order from **Supper drop off** or **Fine Dining**. (or choose from both menus if you can't make your mind up!) Prices listed are per person.
- If you have any special dietary requirements do contact us to discuss this.
- All meals come ready prepared for you to cook or heat through and detailed cooking instructions can be found in this pack
- Once you have chosen either email us at [theloftchurchstretton@gmail.com](mailto:theloftchurchstretton@gmail.com) or call us on 07825303546.
- We will acknowledge your request by a reply to your email or a return phone call.
- Please allow at least 24 hours notice from time of booking, the cut-off point is 4pm for the next day delivery.
- We deliver to your property Monday – Saturday (Sunday by prior arrangement) approximately 5.30pm – 6pm (special arrangements can be made with reception if you are not going to be back in time).
- Orders over £25 are eligible for free delivery, under £25 will incur a £5 delivery charge.
- Please note (v) means suitable for vegetarians.

**Please feel free to call us if you have any queries.**

**07825303546**



## Simple suppers cooking instructions

### **Starters**

- Seasonal soup – place in microwave on high for 5 mins or until just below boiling.
- Salmon fishcakes – place in oven 180°C for 15/20 mins or until piping hot throughout.
- Beetroot & stilton rarebit – place under grill for 5 mins or until melted.
- Melon, parma ham & stilton skewers – ready to enjoy!

### **Mains**

- Slow cooked beef bourguignon – place in microwave on high for 5/7 mins until piping hot throughout, or place in oven 200°C for 25mins.
- Nottinghamshire Pie - place in microwave on high for 5/7 mins until piping hot throughout, or place in oven 200°C for 25mins.
- Chicken Tikka Masala - place in microwave on high for 5/7 mins until piping hot throughout, or place in oven 200°C for 25mins.
- Chicken, bacon & mushroom pie place in microwave on high for 5/7 mins until piping hot throughout, or place in oven 200°C for 25mins.
- Lamb Tagine with couscous place in microwave on high for 5/7 mins until piping hot throughout, or place in oven 200°C for 25mins.
- Salmon, prawn & sweet potato curry place in microwave on high for 5/7 mins until piping hot throughout, or place in oven 200°C for 20mins.
- Shepherd's pie place in microwave on high for 5/7 mins until piping hot throughout, or place in oven 200°C for 25mins.
- Fish pie place in microwave on high for 5/7 mins until piping hot throughout, or place in oven 200°C for 25mins.
- Vegetable lasagne place in microwave on high for 5/7 mins until piping hot throughout, or place in oven 200°C for 20mins.
- Creamy mushroom risotto place in microwave on high for 5/7 mins until piping hot throughout, or place in oven 200°C for 25mins.

### **Desserts**

- Fruit Frangipane with cream – can be warmed for 2 mins in microwave if desired.
- Salted caramel & chocolate tart – ready to enjoy!
- Fruit crumble & custard – Place in oven 180°C for 15 mins or until heated through.
- Place custard in microwave for 5 mins until hot.
- Crème brulee with fresh berries – ready to enjoy!



## Fine Dining Cooking Instructions

### Starters

Smoked salmon, prawn & cream cheese parcel – Ready to enjoy!

Chicken Caesar salad – Ready to enjoy!

Garlic mushrooms – Place in oven 180°C for 15/20 mins until heated through.

Goats cheese & caramelised onion tart - Place in oven 180°C for 15/20 mins until heated through and golden brown.

### Mains

**Fillet of beef** with peppercorn sauce, tender stem broccoli & garlic and herb crispy potatoes

- pan fry fillet for 5 mins on each side for a medium pinkness.
- Place peppercorn sauce in microwave on high for 5 mins.
  - - Boil/steam broccoli to personal preference.
- Place potatoes in oven 200°C for 15/20 mins until piping hot.

**Rack of lamb** with a garlic & herb crust, french beans & sautéed potatoes

- Place lamb in oven 200°C for 25 mins for a medium/well pinkness.
  - Boil/steam French beans to personal preference
- Place sautéed potatoes in oven 200°C for 15/20 mins until piping hot.

**Chilli & parsley fillet of salmon**, asparagus & buttery new potatoes

- Place salmon fillet in oven 200°C for 20 mins or until flakes.
  - Boil/steam asparagus to personal preference.
- Place new potatoes in microwave on high for 5/7 mins until piping hot.

**Chicken stuffed with cream cheese** wrapped in streaky bacon, French beans & sautéed potatoes

- Place chicken breast in oven 200°C for 25/30 mins until cooked through and juices run clear.

- Boil/steam French beans to personal preference
- Place sautéed potatoes in oven 200°C for 15/20 mins until piping hot.

**Mediterranean stuffed peppers** with tender stem broccoli & buttery new potatoes

- Place peppers in oven 200°C for 20/25 mins until piping hot throughout.
  - Boil/steam broccoli to personal preference.
- Place new potatoes in microwave on high for 5/7 mins until piping hot.

### Desserts

Lemon posset with fresh berries – ready to enjoy!

Fruit crumble & custard – Place in oven for 15 mins or until heated through, microwave custard on high for 4/5 mins until hot.

Chocolate brownie, fresh berries & cream – ready to enjoy!

Cheese Board with selection of cheese, chutney, biscuits, celery & grapes – ready to enjoy!



# Local Produce Map