

A photograph of a stone building with a large window and a gravel courtyard. The building has a textured stone facade and a large, multi-paned window. In the foreground, there is a gravel courtyard with some outdoor furniture and a wooden fence. The sky is clear and blue.

An out of Boycott
experience.

Dining at home.

Introduction

"Do you make all this food in that little kitchen?", one of the many questions often asked of us, yes we do and so much more, whether it be developing our own recipes, baking fresh cakes, making jams and marmalades or cooking a lunch service it is all done here, in house with passion and enthusiasm, two traits that are a must when working in the boycott kitchen.

Ingredients, local where possible, are always the best we can find and always, always British. Seasonal? Almost a forgotten concept these days but here at boycott we do try to follow the seasons; whether it's the short asparagus season or English strawberries, as we believe this is when produce is at its best.

"will my order be made fresh for me?" another common question. Where possible, we make your order on the day you are collecting to ensure the freshest and most enjoyable product. Our experienced cooks are always on hand to offer help and advice as to cooking instructions when you are serving at home.

Pig roasts

We provide a fully staffed pig roast, succulent free range pork cooked to perfection then carved for your pleasure, either with or without apple sauce and stuffing. The perfect catering solution for a large party or event. Prices vary so if we can help, contact Richard at the shop.

BBQ

We provide a fairly unique service of coming to your home or business to cook your bbq for you, once again prices vary so if we can help please contact Richard at the shop.

Canapés

(Minimum order 12 per item)

All made on site in our farm shop kitchen.

Mini stuffed Yorkshire puddings:

Home reared Aberdeen Angus roast beef with horseradish cream.

Roast turkey with cranberry sauce

£14.95

Stuffed cherry tomatoes

Sweet cherry tomatoes filled with cream cheese, toasted pine nuts and fresh basil

£14.95 per 12

Prawn cocktail shots

Mini shot glasses with peeled prawns, shredded lettuce, tomato, cucumber and a lemon garnish.

Smoked salmon rolls

Salmon and dill pate wrapped in home smoked salmon



£14.95 per 12

Vol au vents, with the following fillings:

Pulled pork and bbq sauce

Prawn mayo

Coronation chicken

Potted salt beef

Brie and cranberry

£14.95 per 12

Granary croutons

Low GI granary bread baked in olive oil until perfectly crisp and topped with a choice the following:

Poached salmon and dill pate

Farmhouse pork liver pate with damson jelly

Mozzarella pesto and tomato

£9.95 per 12

Starters

Smoked haddock and chive fishcakes

£3.95 for two

Smoked haddock fishcake with a soft smoked cheese centre

£4.95

Potted salt beef with melba toasts

£6.95 (serves 2)

Buffet items

Handmade quiche

Individual deep filled quiche £11.95 per six.

7" round quiche £4.95

Freshly baked, these quiches can be served hot or cold, other sizes are available or these can be baked in your own dishes.

Roasted Mediterranean vegetable
Caramelized red onion and cheddar

Brie, bacon and tomato

Spinach, roasted onions, tomato and feta

Poached salmon, cream cheese and chive

Bacon, mushroom and tomato

Pastries

12 cocktail sausage rolls

£8.95

6 mini pork pies

£5.95

12 mini beef pasties

£11.95

12 mini cheese & onion pasties (v)

£11.95

Gala pie (with or without egg) serves 6-8

£7.95

Bespoke pork pies of varying sizes and flavours can be supplied upon request.

Pates and dips

Salmon and dill pate with crudités

£15.95

Smoked mackerel pate with crudités

£15.95

Potted salt beef with crudités

£15.95

Garlic dip with crudités

£9.95

The above serve six - eight people and come ready to display.

Farmhouse pork liver pate with melba toasts and damson jelly

£10.95 (serves 8-10)



Home cooked meat platters

Aberdeen Angus roasted topside

£30.00 per kilo

Home cooked ham

£25.00 per kilo

Home cured salt beef

£30.00 per kilo

Home cooked turkey breast

£30.00 per kilo

Home cured and smoked salmon

£35.00 per kilo

Allow approximately 100g per serving.



Sandwich Platters and open rolls

Freshly made sandwiches and rolls with a choice of granary or white bread. Choose from the following fillings:

Home cooked ham

Egg mayonnaise

Mature cheddar and cucumber

Mature cheddar with red onion and mayonnaise

Aberdeen Angus beef with horseradish

Coronation chicken

Tuna mayonnaise

Home smoked salmon with freshly ground black pepper

Salmon and dill pate

Home cured salt beef with gherkins and pepper mayonnaise

Sandwich £3.95

Open roll £4.50

Main courses



All our main courses are ready to cook at home. We can also prepare them in your own dishes.

Beef bourguignon

Serves 2 £10.95

Aberdeen Angus, slow cooked in red wine with shallots, mushrooms and gammon pieces.

Beef lasagne

Serves 2 £7.95

Aberdeen Angus minced steak in a tomato sauce layered with lasagne and white sauce, topped with grated cheese.

St Anne's beef

Serves 2 £9.95

Aberdeen Angus, slow cooked in a rich gravy with mushrooms, finished with redcurrant jelly.

Chilli Con Carne

Serves 2 £7.95

Aberdeen Angus minced steak in a lightly spiced tomato sauce with kidney beans.

Boycott Bolognaise

Serves 2 £7.95

Aberdeen Angus minced steak in a tomato sauce with mushrooms.

Pork and apricot casserole

Serves 2 £9.95

Slow cooked pork in a rich savoury gravy, finished with apricots and mushrooms.

Mixed vegetable gratin

Serves 2 £7.95

Seasonal vegetables cooked in a creamy sauce and topped with a cheddar and sage crust.

Main Courses

Roasted vegetable lasagne

Serves 2 £7.95

Roasted peppers, courgettes and red onions in a tomato sauce layered with lasagne sheets and white sauce.

Creamy mango chicken

Serves 2 £9.95

Chicken breast cooked in a creamy mango sauce with caramelised onion.

Fish pie

Serves 4-6 £15.95

A selection of poached fish with salmon and prawns, in a creamy white sauce topped with buttery mashed potatoes.

Individual Salmon encroute

Serves 2 £8.95

Salmon fillet with cream cheese, caramelised onions and spinach encased in puff pastry.

Individual Beef wellington

Serves 2 £20.00

Finest fillet of beef with our very own pork liver pate and mushrooms, encased in puff pastry.

Individual mushroom wellington

Serves 2 £8.50

A field mushroom sautéed in garlic butter, layed on a bed of blue cheese and spinach then encased in puff pastry.

Steak and Ale Pie

Serves 4-6 £15.95

Aberdeen Angus, Slow cooked in ale and topped with puff pastry.

Steak Pie

Serves 4-6 £15.95

Aberdeen Angus, slow cooked in a rich gravy and topped with puff pastry.

Chicken and Leek Pie

Serves 4-6 £15.95

Roasted chicken breast in a creamy white sauce with sautéed leeks and topped with puff pastry.

Cottage Pie

Serves 4-6 £14.95

Aberdeen Angus minced beef, slow cooked in a rich gravy with diced carrots and topped with creamy mashed potatoes.

This is just a small example of the pies that we make here, other flavours available on request.

Side orders and Salads

Yorkshire Puddings

Serves 1 50p each

Roast potatoes (frozen)

£7.00 per kg, allow approximately 100g (70p) per portion
Home roasted in vegetable oil ✓

Mash potato

Serves 2 £2.00

Potatoes with milk and English butter ✓

Cauliflower cheese

Serves 2-3 £5.95

Cauliflower in a creamy cheese sauce topped with grated mature cheddar

Swede and carrot mash

Serves 2 £2.00

Swede and carrot pureed with English butter

Braised red cabbage

Serves 2 £3.25

Slow cooked red cabbage with apple and finished redcurrant jelly.

Ready to roast root vegetables

Serves 2 £3.95

Seasonal root vegetables dressed in vegetable oil and ready to roast at home.

Ready to roast Mediterranean vegetables

Serves 2 £3.95

Peppers, courgettes and red onion dressed in garlic oil and ready to roast at home.

Boycott coleslaw

£6.50 per kg, allow 100g (65p) per portion

White cabbage and carrot in creamy mayonnaise and finished with apples and raisins

Boycott Potato salad

£5.50 per kg, allow 100g (55p) per person

New potatoes in a creamy mayonnaise and crème fraîche dressing with garlic and chives

Potato salad with gherkins

£8.00 per kg, allow 100g (80p) per person

New potatoes in a creamy mayonnaise with gherkins and Dijon mustard. Finished with fresh dill.

Mixed salad

£18.00 per kilo, allow 180g (£1.80) per person.

Puddings and desserts

Seasonal fruit crumble

Serves 2 £4.50

Seasonal fruit topped with our very own crumble topping with crunchy oats. Ready to bake at home.

Sticky toffee pudding

Serves 2 £5.95

A wonderfully rich sticky date pudding with a sweet toffee sauce

Banoffee pie

Serves 4-6 £5.95

A buttery biscuit base smothered with rich caramel and banana and topped with fresh whipped cream

Chocolate roulade

Serves 8-10 £14.95

A very light flour and fatless sponge rolled with fresh whipped cream

Strawberry meringue roulade

Serves 8-10 £14.95

Soft meringue rolled and filled with fresh strawberries and whipped cream.

Lemon meringue roulade

Serves 8-10 £14.95

Soft meringue rolled and filled with fresh tangy lemon whipped cream.

Deconstructed cheese cake

Serves 8-10 £14.95

Choose from lemon, strawberry, or raspberry and white chocolate. The biscuit base and all the fillings are supplied in a bowl ready to serve. No worrying about cutting the cheesecake evenly, just bring a spoon.

Chocolate velvet torte

Serves 4-6 £8.95

Rich chocolate mousse enriched with brandy on a biscuit base. (also available deconstructed)

Mini dessert selection

Serves 4-6 £14.95

Macaroons, chocolate brownie, lemon tart, and deconstructed raspberry and white chocolate cheese cake.