



Freshly Made Home Cooked Food Delivered To Your Door

Delivery Menu Examples

Here we've listed just some of the dishes you can order from Pot-au-feu. If you don't see what you're after, or you want to change the size of the dishes...just get in touch as we'll flex around you.

All dishes are freshly cooked from scratch - nothing's frozen - and delivered with clear instructions on how to cook/serve your meal.

We'll need around a minimum of 24-hour notice to make sure we can source the freshest ingredients and to give us enough time to freshly prepare your dish from scratch.

Prices are based on the cost of ingredients and the time it takes to make each dish. There is a minimum order of £20.00 and delivery charge of £2.00 within a 3-mile radius of Brighton. If you're further away...just let us know and we can work out a price for you.

To order, or to discuss a personalised menu, just drop us a line to abigail@potaufeu.co.uk or call us on 01273 328685.

Ideas for main courses...

	Serves	Cost
 <i>Beef Wellington</i>		
A show-stopping centre piece of 600g (serves 4) or 1kg (serves 6) best beef fillet encased in mushroom stuffing & prosciutto, wrapped in puff pastry	4	£65.00
	6	£82.00
 <i>Spanakopita</i>		
A classic Greek pie filled with spinach and feta cheese, made with golden crisp filo pastry	8-10	£35.00
 <i>Pastitsio</i>		
A classic Greek baked pasta dish, similar to lasagne, cooked with juicy beef mince, tomato and aromatic spices topped with creamy béchamel sauce	8-10	£37.00
 <i>Sheftalia</i>		
Hand-rolled Greek beef and pork sausages perfect for the barbecue	4-6	£25.00

Kleftiko

An indulgent, show-stopping Greek centre-piece of slow cooked leg of lamb cooked in parchment paper

6-8 £33.00

Spaghetti Bolognese

A classic Italian pasta dish with a tomato, minced beef, vegetable, wine and herb sauce

4-6 £20.00

Chicken Curry

A rustic, authentic chicken curry flavoured with Indian spices and a thick tomato-based masala sauce

3-4 £16.00

Mutton Curry

A rustic, authentic mutton curry flavoured with Indian spices and a thick tomato-based masala sauce

3-4 £19.00

Oxtail Madras

A deep flavoured, hearty, hot curry with fall-off-the-bone slow-cooked Oxtail in a rich Indian spiced sauce

3-4 £25.00

Pork Cheek Vindaloo

A punchy, piquant, robust dish with slow-cooked pork cheek in a spicy vinegar and garlic sauce

4-6 £25.00

Rabbit Stew in Cider Gravy

A warming slow-cooked one pot stew with fall-off-the bone rabbit and winter vegetables cooked in cider

4-6 £22.00

Coq Au Vin

A classic French dish of slow-cooked chicken braised in wine with mushrooms and onions

4 £30.00

Boeuf Bourguignon

A traditional French slow-cooked casserole of beef braised in red wine with onion

6 £44.00

Pot-au-feu

An iconic French rustic, hearty stew using 3 cuts of beef slow-cooked in its own broth and winter vegetables. The broth and leftovers make a perfect soup lunch the next day

6 £45.00

And how about some sides...

Braised Red Cabbage

A slow-cooked side dish of red cabbage and apples slowly braised with subtle spices – perfect with pork or venison

Serves 4-6 Cost £12.00

 <i>Roast Potatoes in Goose Fat</i>	4-6	£11.00
Golden crispy roasties cooked in goose fat to give the potatoes a deliciously rich flavour		
 <i>Mashed Potato</i>	4-6	£7.00
Smooth and creamy mashed potato – pepped up to your liking!		
 <i>Cauliflower & Broccoli Cheese</i>	4-6	£11.00
A classic British side dish of cauliflower and broccoli in a thick cheesy sauce		
 <i>Greek Salad</i>	4-6	£15.00
A classic Greek village salad of tomatoes, cucumber, red onion, feta cheese, capers, olives, oregano...and pepped up with on Ouzo dressing		
 <i>Tzatziki</i>	4-6	£7.00
A classic Greek meze side dish of refreshing yoghurt and cucumber with garlic and fresh mint		
 <i>Hummus</i>	4-6	£8.00
Another classic Greek meze side dish of blended chickpeas and tahini flavoured with garlic, lemon, paprika and parsley		
 <i>Dolmades</i>		
A Greek staple of hand-rolled vine leaves stuffed with rice, ground pork and beef, flavoured with fragrant aromatics such as dill, parsley and cinnamon. Vegetarian dolmades are also available on request		
 <i>Pilau Rice</i>	4-6	£9.00
Fragrant basmati rice flavoured through aromatic spices such as cardamom, turmeric and cumin, finished with sultanas, peas and toasted almond flakes		
 <i>Mushroom Bhajee</i>	4	£8.00
Juicy mushrooms in a delicately spiced tomato sauce		
 <i>Green Coconut Chutney</i>	4-6	£8.00
A beautiful fresh green fragrant and cooling chutney made from coconut, green chillies and plenty of fresh mint and coriander		
 <i>Cucumber Raita</i>	4-6	£7.00
A refreshing side dish of cooling yoghurt and cucumber with light flavouring from cumin seeds		
 <i>Mango Relish</i>	4-6	£12.00
A beautiful alternative to Pataks! Fresh mangos in a sweet chilli and red onion syrup		

And how about some pud...

 *Baklava*

The ultimate Greek pudding of rich, sweet layers of filo pastry filled with chopped nuts, spices and held together with honey syrup

Serves Cost

Makes 24 £33.00