

OSBORNE'S

'At Home'

Our 'At Home' range. Available to pre order now, for collection and delivery from Thursday. This is a collection of some of our favourite ingredients and dishes put together by our chef led team to either finish in the oven or to put together yourself following a few simple steps.

Luxury Fish Pie (serves 2-3) £12.50

Shetland cod, salmon and Grimsby smoked haddock in a creamy fish and herb sauce with a luxurious cheddar mash topping. *Perfect winter warmer.*

Shetland Cod in Parsley Sauce (serves 1) £7.50

Baked Shetland cod fillet in a classic fish stock based cream sauce with flat leaf parsley. Served with salt 'n' vinegar mashed potato.
We've gone old school with this one!

Lobster 'Mac n Cheese' (serves 2-3) £19.95

Native lobster meat and macaroni pasta mixed in a decadent grain mustard and shellfish infused cheese sauce with a breadcrumb topping. *Indulgent, wrap around comfort food.*

Salmon 'en Croute' (serves 2) £17.95

Scottish salmon fillet encased in nori seaweed, wrapped in an all- butter puff pastry. Flavoured with a tarragon mustard and a herb and shallot butter.
Decadent, luxury fish main meal.

Lobster Thermidor (serves 2) £45.00

Native lobster steamed and dressed in a mustard and cheddar cheese sauce with fresh herbs. *The ultimate indulgence.*

Spiced Pumpkin and Mussel Soup (serves 1) £3.50

Warming pumpkin and mussel meat blended with a warm spice to produce a luxurious, rich flavoursome winter soup.