



Nottinghamshire
County Council



Delicious meals
*Served to
your door*



The National Association
of Care Catering Awards 2014

For more information about
our hot and frozen meal service

01623 490 015

www.countyenterprisefoods.co.uk



How to Order



To place or amend an order, or for any further information, there is just one number to remember: **01623 490 015**. If unsure about telephoning, a member of your family, friend or carer can do this for you.

And remember, all our deliveries are FREE...

Place your order

To place your first order, telephone **01623 490 015** and one of our friendly team will talk you through starting the service and ordering your first meals.

Order online

Alternatively, you can order online anytime at **www.countyenterprisefoods.co.uk**. After placing your online order, one of our team will contact you to confirm your selection and agree delivery dates. If requested, our experienced team will be happy to help you select the meals best suited to your diet.

Confirm and pay

For your convenience we will send an invoice at the end of the month. Our preferred method of payment is by direct debit. Payment may also be made by debit or credit card, over the phone or by posting a cheque.

Receive your order

On your first delivery our driver will introduce themselves to you and leave you some order forms for subsequent deliveries. You can then choose whether you wish to telephone your orders in, order online, or hand your order to the driver.

Extended care and support

Our drivers are aware that sometimes they will be the only visitor of the day. They will be prepared to assist with any concerns, including carrying out small tasks such as assisting you to the table, pouring a cold drink or posting a letter if required. Our safe and well checks are there to give you that extra peace of mind.



Welcome

At County Enterprise Foods we pride ourselves on delivering a stunning range of delicious and healthy meals.

Whatever your tastes or needs we have something for you. Whether it is hot, oven cooked food delivered straight to your door, frozen meals for you to heat at your convenience, or specialist meals for specific dietary needs. We provide a tailored service giving you exactly what you want, when you want it and great taste guaranteed.



Why us?

With over 27 years experience, we are an award winning and fully accredited service you can depend on. To ensure your meals are fresh and piping hot, many of our vans have ovens on board that cook the meals en route. Just a few other reasons are:

- **FREE delivery from friendly and professional drivers**
- **Locally sourced ingredients, many of which can be traced back to the farm.**
- **A range of over 70 meals, with our chefs always looking to add new and exciting recipes.**

For more information, or to make an order, call us on

01623 490 015



Inside this issue

Enjoy browsing through our mouth watering menu and planning your future meals. Look out for the **Chef Recommends** symbol for some of our most popular meals, and keep an eye out for our new exciting recipes.



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Simply the best

















New food allergy labels

The European Union has produced a list of 14 allergens that are often used as ingredients in meals. To enable you to select meals suitable for your dietary needs, we have included all 14 allergens on meals in our brochure and on our labelling. This provides you with the peace of mind of knowing that your meal is safe for you, as well as being tasty, healthy and great value.













The 14 allergens are:

-  Celery (and celeriac)
-  Cereals containing gluten
-  Crustaceans (e.g. prawns, crabs, lobster, crayfish)
-  Eggs
-  Fish
-  Lupin (lupin flowers and their seeds)
-  Milk
-  Molluscs (e.g. clams, mussels, whelks, oysters, snails, squid)
-  Mustard
-  Nuts
-  Peanuts
-  Sesame
-  Soybeans
-  Sulphur dioxide (a food additive and preservative)

If you are allergic to a food that is not on this list, please contact us for advice on **01623 490 015** or email county.enterprisefoods@nottsc.gov.uk

Special diets

We have a wide selection of meals for people with specific dietary needs. All offer the same quality of ingredients and are full of flavour. The symbols opposite are shown against the relevant meals throughout the brochure.

-  Chef Recommends
-  New
-  Go Large
-  Low Fat
-  Vegetarian
-  Gluten Free
-  Soft
-  Diabetic
-  High Calorie
-  Vegan



Beef

All our beef is sourced from local butchers ensuring quality and traceability.

Our range gives you a great choice to select your favourite dishes from.



Sliced Beef

Slices of beef in gravy with a homemade Yorkshire pudding served with creamed potatoes, peas and carrots



D



Beef Stew

Prime cuts of diced beef and vegetables, cooked in a rich gravy with vegetables, accompanied by roast potatoes, cut beans and cauliflower



GF D



Beef and Vegetable Pie

Diced beef and vegetables topped with shortcrust pastry, served with boiled potatoes, cut beans and swede



D



Fancy a little more?



For those with a really healthy appetite we now offer a larger meal on many of our dishes. The Go Large symbol shows for which of these meals it's available.

Like all our other meals it includes a dessert and all for the excellent value of just £1 more than the cost of a regular size meal. Please note that potatoes and vegetables may vary from those on the regular size meals.



Cottage Pie

Savoury mince beef and vegetables topped with mashed potatoes, served with green beans and sautéed potatoes



Beef and Onion Pie

Diced beef and onions simmered in gravy topped with shortcrust pastry, served with creamed potatoes, peas and carrots



Beef and Kidney Pie

Prime cuts of diced beef and kidney in rich gravy, with shortcrust pastry served with creamed potatoes, cut beans and diced vegetables



Minced Beef and Dumplings

Minced beef and vegetables cooked in a savoury gravy topped with a traditional suet dumpling, creamed potatoes, swede and cut green beans



Minced Beef

Roast beef minced and mixed with gravy served with creamed potatoes and minced vegetables



Minced Beef and Yorkshire Pudding

Minced beef and vegetables cooked in a savoury gravy, served in a Yorkshire pudding and accompanied by creamed potatoes and broccoli





Corned Beef Pie

Hearty corned beef pie accompanied by boiled potatoes, mushy peas and gravy



Minced Beef Pie

Beef mince and onions in savoury gravy topped with savoury pastry: accompanied by boiled potato, broccoli and a macedoine of carrots, swede, peas and turnip



Chilli Con Carne

Minced beef and kidney beans in a rich chilli con carne sauce with tomatoes and red peppers



Beef Grill

Beef grill in onion gravy accompanied by our own mustard mashed potatoes, cut green beans and carrots



Beef Lasagne

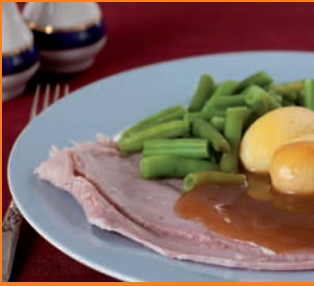
Home made beef lasagne covered with béchamel sauce topped with cheese and served with peas and a slice of garlic



Easy ordering

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If unsure about telephoning, a member of your family, friend or carer can do this for you.



Pork and liver

Our pork dishes offer plenty of variety and the meat is sourced locally to ensure that you receive a quality product.



Pork and Vegetable Casserole

Tender cuts of pork with vegetables cooked in gravy served with roast potatoes, cauliflower and cut beans



Somerset Pork

Diced leg of pork, with apple in a seasoned gravy served with boiled potatoes, peas and cabbage



Pork Sausage and Onion Gravy

Two pork sausages in onion gravy served with creamed potatoes, cabbage and peas



Sausages, Beans and Mash

Two succulent pork sausages in gravy accompanied by creamed potatoes and baked beans



Sliced Pork

Slices of roast leg of pork in gravy served with apple sauce, roast potatoes, cabbage and peas





Bacon Brunch

Pork sausage, grilled bacon and tomatoes served with scrambled egg and diced sautéed potatoes



Sweet and Sour Pork

Pieces of pork in an oriental sweet and sour sauce, flavoured with ginger and coriander and served with boiled rice



Pork Burger

A burger made from succulent cuts of pork served in gravy accompanied with sautéed potatoes, cut beans and diced vegetables



Sliced Gammon and BBQ Gravy

Sliced gammon served in a barbecue sauce with boiled potatoes, swede and cut beans



Bundles of flavour





Liver and Onion

Diced liver and onion in gravy served with boiled potatoes, swede and carrots



Meatballs

Pork and beef meatballs in a rich barbecue sauce served with sautéed potatoes, peas and cauliflower



Liver and Sausage Casserole

Diced pieces of liver and sausage in a rich gravy served with creamed potatoes, diced vegetables and cut beans



Liver and Bacon

Nutritious pieces of liver and bacon in gravy served with creamed potatoes, carrots and peas



Sausage and Meat Pie

Home made sausage and meat pie, a recipe from one of our customers. Served in gravy and accompanied by boiled potatoes, carrots and peas



FREE
delivery



Chicken & Turkey

Our poultry dishes offer a good range of dishes and are always popular with our customers.



Chicken and Vegetable Pie

Pieces of chicken in a creamy white vegetable sauce, topped with shortcrust pastry, served with creamed potatoes, sweetcorn and broccoli



Chicken Tikka Masala

Pieces of chicken in a medium spiced curry flavoured with tomatoes, onions, garlic and cream. Served with boiled rice



Chicken Supreme and Saffron Rice

Pieces of chicken and diced vegetables cooked in a creamy white sauce served with saffron rice



Chicken Casserole

A tasty mixture of chicken, vegetables and gravy served with boiled potatoes, cut beans and carrots



Chicken in Mustard Sauce

Diced chicken served in a sweetened sauce with wholegrain and dijon mustard. Accompanied by mashed potatoes, broccoli and sweetcorn





Sliced Turkey

Sliced turkey breast in gravy served with chipolata sausage, roast potatoes, brussel sprouts and carrots



Chicken Kiev

Coated succulent chicken encasing a garlic and herb butter. Accompanied by potato croquettes, broccoli and sweetcorn



Chicken and Leek Pie

Diced succulent chicken and leeks cooked in a white sauce topped with a shortcrust pastry lid and served with sautéed potatoes, cauliflower and peas



Chicken Supreme

Pieces of chicken and vegetables cooked in a creamy white sauce served with sautéed potatoes, sweetcorn and broccoli



Sliced Chicken

Sliced breast of chicken served with gravy, sage and onion stuffing, creamed potatoes, broccoli and diced vegetables



Minced Chicken

Roast chicken minced and mixed with gravy served with creamed potatoes and minced vegetables





Lamb

We offer a range of lamb dishes using succulent, fresh meat from local suppliers.



Shepherd's Pie

Savoury minced lamb and vegetables topped with mashed potatoes, served with roast potatoes and diced vegetables



Minced Lamb

Roast lamb minced and mixed with gravy served with creamed potatoes and minced vegetables



Minced Lamb and Dumplings

Minced lamb in onion gravy served with creamy mashed potatoes and peas



Lamb Hotpot

Savoury minced lamb and vegetables topped with sliced potatoes, accompanied by cabbage and carrots



Lamb Grill in Redcurrant Gravy

A succulent portion of lamb served in a smooth redcurrant gravy, accompanied by creamed potatoes, carrots and fresh cabbage





Fish

For a change from meat, our fish dishes offer a selection of delicious meals which are accompanied by white sauces to compliment the taste.



Fishcakes

Two breadcrumb coated fishcakes served with parsley sauce, creamed potatoes and mushy peas



Fish in Parsley Sauce

Fillet of white fish in parsley sauce served with creamed potatoes and garden peas



Fisherman's Pie

Flakes of white fish cooked in a parsley sauce and topped with creamed potatoes accompanied by creamed potatoes and garden peas



Fish in Cheese Sauce

Fillet of white fish in cheese sauce served with creamed potatoes and garden peas



The pick of the catch



Fish in Crumb

A succulent fillet of fish topped with a crumb coating accompanied by sautéed potatoes and mushy peas



A la Carte Range

For customers wanting something a little bit different, perhaps for a treat or a special occasion. These are larger meals, which is reflected in the price, but still represent excellent value.



Hake in Prawn Sauce

Fillet poached in prawn and white wine sauce served with boiled potatoes, broccoli, sweetcorn and sliced carrots



Fish Goujons

Try our 'Fish and Chips' four fish goujons in a vinegar infused batter served with sautéed potatoes and mushy peas



Gammon in Parsley Sauce

Gammon topped with pineapple served in parsley sauce with sautéed potatoes, broad beans, carrots and cauliflower



Quorn Sausage

Sausages cooked in a rich onion gravy accompanied by creamed potatoes, peas, carrots and sliced leeks





Chicken Chasseur

Chicken breast cooked in chasseur sauce served with creamed potatoes, green beans, leeks and sweetcorn



Pork in Orange

Lean pork steak in a tangy orange sauce served with boiled potatoes, peas, cauliflower and baby carrots



Beef in Chasseur Sauce

Slices of roasted beef in a chasseur sauce accompanied by roast potatoes, creamed potatoes, broccoli and diced vegetables



Salmon In Crumb

A tasty cut of salmon served in a crumb coating accompanied by sautéed potatoes, baby carrots, mushy peas and sweetcorn



The finest ingredients





Vegetarian

The range also includes vegan dishes (look for the nutritional symbols). This whole range is suitable for a vegetarian diet, they are also very popular with our customers who fancy a change from meat dishes.



Vegetarian Grill

A tasty grill of minced vegetables in a rich tomato sauce served with sautéed potatoes, cauliflower and peas



Ratatouille

A mixture of tomatoes, courgettes and peppers in a rich tomato sauce served with sautéed potatoes and peas



Homemade Nut Cutlets

A nut and vegetable cutlet served in tomato sauce served with roast potatoes, cut beans and cauliflower



Cheesy Vegetable Pie

Vegetables cooked in a cheese sauce topped with shortcrust pastry served with broccoli and diced vegetables



Cheese and Potato Pie

A mixture of cheese and potato encrusted in shortcrust pastry accompanied by sautéed potatoes and baked beans





Cheesy Vegetable Bake

Vegetables baked in a cheese sauce topped with grated cheese served with boiled potatoes and broccoli



GF D V



Vegetarian Bolognese

A tasty combination of textured vegetable protein, tomatoes, onions and mushrooms with a blend of herbs and garlic served with pasta twirls and peas



D V VE



Macaroni Cheese

Macaroni cooked and added to a cheese sauce topped with grated cheese and served with broccoli and diced vegetables



D V S



Vegetable Pie

Vegetables in a white sauce topped with shortcrust pastry, served with boiled potatoes, cabbage and carrots



D V



Cauliflower and Broccoli Bake

Cauliflower and broccoli in a cheese sauce topped with grated cheese, served with saute potatoes and peas



GF D V



Vegetable Curry

A mixture of vegetables served in a mild curry sauce served with plain boiled rice



LF GF V





Vegetable Cottage Pie

Textured vegetable protein and vegetables topped with creamed potatoes and served with diced carrots and cut green beans



Sweet and Sour Quorn

Chunks of quorn in a sweet and sour sauce with ginger and coriander. Served with plain rice



Vegetarian Sausages

Two tasty vegetarian sausages in a rich tomato sauce served with creamed potatoes, cabbage and peas



Tomato Pasta

Pasta spirals in a rich tomato sauce topped with grated cheese, served with sweetcorn and peas



Vegetarian Goulash

A tasty combination of textured vegetable protein, tomatoes, onions, peppers and mushrooms with a blend of paprika and garlic served with long grain rice



The
freshest
ingredients



Pasta, Leek and Mushroom Mornay

Pasta twirls, mushrooms and leeks tossed together in a rich cheese sauce, accompanied by sautéed potatoes and cut green beans



NEW



Homemade Vegetarian Lasagne

Layers of vegetables and protein with lasagne, béchamel sauce and cheese, served with peas and garlic bread



NEW

Working for you

County Enterprise Foods continually listen to customers and develop recipes and menus to reflect your requests. The information in this brochure is correct at time of printing, but there may be changes made and items may be added or amended. Please check on our website or ask our drivers for the latest information.



Easy ordering





Pureed Meals

We offer a range of meals made from prime cuts of meat and fish complimented by potatoes and vegetables by the ingredients being individually pureed, portioned and shaped, and easy to eat. These are suited for anyone who has difficulty swallowing, but appreciates good food that is well presented.



Fish in a Cheese Sauce

A generous portion of fish served in thickened cheese sauce accompanied by creamed potatoes, pureed peas and carrots



Chicken Breast

Breast of chicken pureed and served in a light gravy accompanied by creamed potatoes, pureed carrots and pureed broccoli



Pork Meatloaf

Prime cuts of pork, pureed and sliced in gravy, accompanied by creamed potatoes, pureed peas and pureed swede



Cottage Pie

Prime roast beef minced then pureed and topped with creamed potatoes, accompanied by pureed peas, cauliflower and carrots



Lamb Steak

Cuts of lamb pureed and served in a thickened minted gravy, accompanied by creamed potatoes, broccoli and swede



Teatime Snack Packs

In addition to your lunch time meal why not treat yourself to a tea time snack? These consist of a fresh sandwich or salad complete with bread roll and butter. In addition to the sandwich or salad you can choose from a cake, cookie, cheese and biscuits or fruit. With the sandwich you also receive a fruit juice drink.

Teatime snack packs offers excellent value, keeping you full up until the breakfast pack in the morning.



Breakfast Packs

Why not wake up to a full English cooked breakfast, without all the washing up? A frozen meal will be delivered to you in advance (along with your main meal), so you can heat it on a morning when it suits you. Also included in the breakfast pack is a fruit juice drink and a box of cereal.

The cooked breakfast includes: bacon, sausage, scrambled egg, tomatoes and sauteed potatoes.

If you are interested in receiving the teatime or breakfast packs just talk to one of our drivers, or if you are not a current customer give us a call on **01623 490 015**.





We are proud to supply our range of appetising meals which suit religious and cultural diets, these include Afro Caribbean, Halal, Asian Vegetarian and Kosher meals. To enable authenticity we source all our ethnic meals from reputable accredited suppliers. As with all our other meals there are options for those with specific diets such as diabetic, gluten free or vegetarian.

Examples of meals include:

Kosher Lamb Casserole

Afro-Caribbean Brown Stew Chicken with Rice and Peas

Halal Chicken Madras

Chick Pea Daal

For more information about the full menu give us a call on **01623 490 015** or visit www.countyenterprisefoods.co.uk



Dessert course

To compliment your main meal we have a wide selection of delicious hot and cold sweet courses to tempt you. These are included in the price of a premium meal, but if you wish to order additional quantities, this facility is available. The range covers several dietary needs as shown in the symbols.



Apple and Raspberry Pie

A traditional pie made with apple and raspberry filling served with smooth custard



Price included in cost of main course



Pineapple Pie

A juicy pineapple filling baked as a pie served with creamy custard

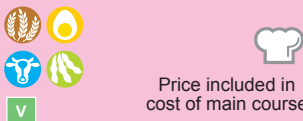


Price included in cost of main course



Lemon Bakewell Tart

A shortcrust pastry base topped with lemon curd and a light sponge accompanied by smooth custard



Price included in cost of main course



Apple and Blackberry Pie

Apple and blackberry filling with shortcrust pastry in creamy custard



Price included in cost of main course



Manchester Tart

A traditional favourite biscuit base covered in jam with a cold custard topped with coconut served cold



Price included in cost of main course



Apricot Crumble

Apricot filling topped with an oat and sugar crumble, oven baked with creamy custard



Price included in cost of main course



Apple Pie and Cream

A traditional pie with an apple filling encased in shortcrust pastry and served cold with whipped cream



Price included in cost of main course



Apple and Strawberry Crumble

Apple and strawberry filling topped with an oat and sugar crumble, oven baked with creamy custard



Price included in cost of main course



Sultana Cheesecake

A biscuit base with a smooth cheesecake and sultana topping



Price included in cost of main course



Chocolate Sponge

A light chocolate flavoured sponge served with creamy custard



Price included in cost of main course



Ginger Sponge

A light sponge flavoured with spicy ginger which contrasts with sweet custard



Price included in cost of main course



Jam Sponge

A light sponge with a tasty jam filling served with a traditional custard



Price included in cost of main course



Lemon Sponge

A light fluffy sponge flavoured with lemon essence served with smooth custard



Price included in cost of main course



Almond and Cherry Sponge

A baked sponge with pieces of cherry and flavoured with almond essence served with traditional custard



Price included in cost of main course



Rice Pudding

A traditional creamy milk pudding made with rice, milk and sugar. Light and easy to eat



Price included in cost of main course



Almond Sponge

A baked sponge flavoured with almond essence, served with traditional custard



Price included in cost of main course



Semolina

Semolina, milk and sugar made into a smooth creamy milk pudding. Light and easy to digest



Price included in cost of main course



Sweet Mincemeat Pie

A thick layer of rich mincemeat encased in shortcrust pastry served with smooth custard



Price included in cost of main course



Apricot Sponge

A rich sweet apricot base topped with a light fluffy plain sponge accompanied by creamy custard



Price included in cost of main course



Date Slice

A traditional favourite; a shortcrust pastry base with date and apple filling and an oat crumble topping served with custard



Price included in cost of main course



Bakewell Tart

A shortcrust pastry base topped with fruit jam and baked almond flavoured sponge in custard



Price included in cost of main course



Coconut Sponge

A light fluffy sponge flavoured with desiccated coconut, served with smooth custard



Price included in cost of main course



Apple Pie

A traditional pie made with an apple filing encased in shortcrust pastry served with creamy custard



Price included in cost of main course



Coconut Tart

A shortcrust pastry base with a layer of jam and covered with a coconut topping with smooth custard



Price included in cost of main course



Strawberry Mousse

A light whipped, strawberry flavoured cold dessert, perfect to finish any meal



Price included in cost of main course



Sultana Sponge

Plump sultanas baked into a light fluffy sponge served with traditional custard



Price included in cost of main course



Orange Sponge

A light fluffy orange flavoured sponge served with traditional custard



Price included in cost of main course



Rhubarb Crumble

Stewed rhubarb topped with an oat and sugar crumble, oven baked with creamy custard



Price included in cost of main course



Chocolate Mousse

A rich smooth chocolate dessert for those with a sweet tooth



Price included in cost of main course



Cherry Bakewell

A shortcrust pastry base topped with jam and a light sponge with cherry pieces accompanied by a smooth custard



NEW

Price included in cost of main course



Hot oven
cooked food
straight to
your door



Diabetic

If you are diabetic, you can enjoy one of our yummy hot and cold dessert courses, which are included in the price of a premium meal. Carefully measured, the dessert course combined with a main meal will give between 45-55 grams of carbohydrate.



Sticky Toffee Pudding

A light moist date sponge with a creamy toffee sauce lavished with custard



NEW

Price included in cost of main course



Diabetic Apple Pie

A portion of apple pie served with traditional custard



Price included in cost of main course



Diabetic Rhubarb Pie

Tangy rhubarb served as pie with traditional custard



Price included in cost of main course



Diabetic Semolina
A smooth creamy milk pudding



D V S

Price included in cost of main course



Diabetic Assorted Fruit and Custard
Various fruits in natural juice served with a traditional custard



GF D V

Price included in cost of main course



Diabetic Rice Pudding
A traditional creamy rice pudding



GF D V S

Price included in cost of main course

Day care and residential centres

We can provide meals where you may be unable to. For example due to staff shortages, equipment breakdown, or if the kitchen is out of use.

We also cater for the dietary needs of people who may require a specialised diet, due to religious or cultural needs or a physical or medical condition.



With several thousand meals in stock we are able to respond immediately to your request.

For more information or to make an order for frozen meals just call us on **01623 490 015**.

Luncheon Clubs

If you have a group of people who want to socialise and enjoy their meals together, why not let us take the work out of the food preparation. Whether you meet daily, weekly or irregularly we can deliver frozen meals direct to your venue.

The meals come in multiples of fours and eights. The meats and fish come in a separate container to the potatoes, vegetables and sweet courses. Gravy and custard are also provided, to be made by simply adding boiling water.

For further details telephone **01623 490 015**.



Home from Hospital Hampers

If you have been in hospital and are returning home, we can deliver your shopping along with your first hot meal. Just select on the order form what you need to help you over the first few days, and we will be happy to shop and deliver it straight to your door. For enquiries and more information please call **01623 490 015**.



If you require this information in an alternative language, large font, braille, audio tape or text only version, please call 0300 500 80 80.



**Nottinghamshire
County Council**

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