

The Oxley's Grab & Go Menu

Meals Ready to Be Reheated Or Frozen For Another Day

Please Place Orders by Email Or Phone

Andrew@broadclothhospitality.com 647 348 1300

Tagine of Moroccan Chicken With Cous Cous \$26 Per Portion

The Oxley's Midlands Lamb Curry With Basmati Rice \$27 Per Portion

Duck Confit With Garlic Roast Potatoes & Red Wine Jus \$29 Per Portion

Sausage & Ale-Onion Gravy With Mustard Mashed Potatoes \$24 Per Portion

Beef Bourguignon With Mashed Potatoes \$28 Per Portion

Sticky Maple Soya Beef With Garlic Roast Potatoes \$31 Per Portion

Tray of Meat Lasagna (Frozen) \$38 (Servers 4-6)

(Purchase to donate to the Good Shepherd Ministries)

Grilled Atlantic Salmon With Roast Cherry Tomatoes \$28 Per Portion

Lentil Chill With Basmati Rice \$24 Per Portion (Vegetarian / Vegan)

N/B All Dishes Are Accompanied By A Selection Of Season Vegetables

Extra Sides \$9 Per Portion

Garlic Roast Potatoes

Mixed Vegetables

Reheating Guidelines

Tagine of Moroccan Chicken

- **Microwavable – Loosen lid**
 - High for 2 minutes, rest for 1 minute, high for 2 minutes, rest for 1 minute, High for 1 minute
 - Check temperature
- **Conventional Oven**
 - Pre heat to 325 degrees
 - Place in heat proof container, cover with foil
 - Leave in over for 25-30 minutes or until hot

Midlands Lamb Curry

- **Microwavable – Loosen lid**
 - High for 2 minutes, rest for 1 minute, high for 2 minutes, rest for 1 minute, High for 1 minute
 - Check temperature
- **Oven top reheat**
 - Place curry in pan with ½ cup of water and lid
 - Place on medium heat, stir occasionally
 - Microwave Rice 1 minute on High

Duck Confit

- Pre heat oven to 350 degrees
- Place potatoes in the bottom of heat proof dish and place duck leg skin side up on top
- Place in the oven for 30-35 minutes until duck skin is crispy
- Heat sauce in pan on medium heat or in microwave for 15 seconds.

Cont.

Sausage & Ale-Onion Gravy

- **Microwavable – Loosen lid**
 - High for 2 minutes, rest for 1 minute, high for 2 minutes, rest for 1 minute, High for 1 minute
 - Check temperature
- **Conventional Oven**
 - Pre heat to 325 degrees
 - Place in heat proof container, cover with foil
 - Leave in over for 25-30 minutes or until hot

Beef Bourguignon

- **Microwavable – Loosen lid**
 - High for 2 minutes, rest for 1 minute, high for 2 minutes, rest for 1 minute, High for 1 minute
 - Check temperature
- **Conventional Oven**
 - Pre heat to 325 degrees
 - Place in heat proof container, cover with foil
 - Leave in over for 25-30 minutes or until hot

Sticky Maple Soya Beef

- **Microwavable – Loosen lid**
 - High for 2 minutes, rest for 1 minute, high for 2 minutes, rest for 1 minute, High for 1 minute
 - Check temperature
- **Conventional Oven**
 - Pre heat to 325 degrees
 - Place in heat proof container, cover with foil
 - Leave in over for 25-30 minutes or until hot

Cont.

Tray of Meat Lasagna

- **Single portion - Microwavable –**
 - Remove one portion from tray
 - High for 2 minutes, rest for 1 minute, high for 2 minutes, rest for 1 minute, High for 1 minute
 - Check temperature
- **Conventional Oven – Full tray**
 - Remove lasagna from refrigerator 1 hour before use
 - Pre heat to 325 degrees
 - Keep covered
 - Place in oven for 30-40 minutes or until hot

Grilled Atlantic Salmon

- **Microwavable – Loosen lid**
 - High for 1 minute, rest for 1 minute, high for 1 minute, rest for 1 minute, High for 1 minute
 - Check temperature
- **Conventional Oven**
 - Pre heat to 325 degrees
 - Place in heat proof container, cover with foil
 - Leave in over for 25-30 minutes or until hot

Lentil Chill

- **Microwavable – Loosen lid**
 - High for 2 minutes, rest for 1 minute, high for 2 minutes, rest for 1 minute, High for 1 minute
 - Check temperature
- **Oven top reheat**
 - Place Chili in pan with 1/4 cup of water and lid
 - Place on medium heat, stir occasionally
 - Microwave Rice 1 minute on High