## FROZEN SOUPS \& PASTRIES

25. SOUPS $\$ 4.20$
(A) Pumpkin
(C) Minestrone GF
(D) Pea and Ham GF (E) Chicken \& Vegetable (GF)
(FF) Vegetable GF (GG) French Onion
26. PASTIES $\$ 5.20$
27. SAUSAGE ROLLS 2 for $\$ 5.20$
28. PIES Single \$5.20 Large \$12.90
(F) Beef Steak (G) Steak \& Kidney
(H) Curried Chicken
(ii) Chicken \& Leek
29. FRESH QUICHES Single $\$ 8.40$ Large $\$ 12.90$

Spinach or Lorraine

## FROZEN DESSERTS

30. DESSERTS \$5.20
(I) Trifle
(J) Bread and Butter Pudding
(K) Golden Syrup Dumplings
(L) Apple Crumble
(M) Apricot Crumble
(N) Apple Pie
(O) Apple and Blueberry Pie
(Y) Baked Custard
(Z) Rice Pudding
(AB) Cheesecake
(AC) Sago Pudding
(AD) Sticky Date Pudding
(S) Chocolate Self Saucing Pudding
(T) Lemon Delicious
(V) Profiteroles with Chocolate sauce
31. MUFFINS, SCONES \& CAKES
(W) Scones - Date or Cheese and chives
(X) Cake - Carrot G® or Banana
(Y) Muffins - Chocolate or Blueberry
(Z) Slices - Chocolate or Lemon
32. FRESH FRUIT SALAD

Single \$5.90 Double \$10.00

## OUR DELICIOUS MEALS ARE DELIVERED TO YOUR

 HOME ON TUESDAYS AND / OR FRIDAYS
## Orders Must Be Placed No Later Than:

1pm on Mondays for a Tuesday delivery \&
1 pm on Thursdays for a Friday delivery.
Orders can be placed by phone, fax, email or with the delivery driver on the prior delivery.
If you are likely to be absent, you must leave an Esky with sufficient Ice Packs to maintain the condition of the meals or have made arrangements with a neighbour.
Cancellations: Orders cancelled after 4.00pm the day prior to delivery or on the day of delivery are payable in full.

## HEATING INSTRUCTIONS

## MICROWAVE OVEN

1. Remove the lid from meals and slide onto a microwave safe plate
2. Cover plate with glad wrap or microwave cover and place in microwave
3. Select 'High' power
4. If frozen, heat for 8 mins for a small meal or 15 mins for a medium meal
5. If thawed or fresh chilled, heat for 5 mins for small or 8 mins for a medium meal
6. Check the meal is heated throughout and if not, heat for another 2 mins or until meal is warm
Note: Instructions are based on a 600 watt oven, though Microwave ovens vary considerably, adjust cooking times if necessary.
CONVENTIONAL OVEN:
7. Preheat oven to $180^{\circ} \mathrm{C}$
8. Remove the lid from the mea
9. Place foil container on oven tray
10. If frozen, heat for 20 mins for a small meal or 25 mins for a medium meal
11. If thawed, heat for 10 mins for a small meal or 15 mins for a medium meal
12. Check the meal is heated throughout and if not, place in oven for a further 5 mins, and repeat the process
Caution: HELPFUL HINT - If you take your meals out of the freezer the day before use. Place it in the fridge for thaw slowing and safety then heating is quicker on the day of use.

## DINNER GUIDELINES

Manor Meals are healthy, nutritious meals and include low GI foods. Manor Meals can cater for clients likes and dislikes within the selection of fresh chilled meals. Customers may nominate vegetables they don't like, a lot or little gravy, or any other reasonable requests.
(GF) Does not contain Gluten
Vitamised or Diced Meals: All fresh meals are available in a vitamised or diced form upon request.

## MANOR MEALS MENU



A Food Safety Accredited Service

HOME DELIVERED MEALS

## Phone: 0359776966 Fax: 0359776266

Email: manormealsesnrs.com.au Web: www.snrs.com.au

ALL PRICES ARE GST INCLUSIVE
Effective from 1 July 2017
ABN 50095035297

## FRESH COOKED CHILLED DINNERS

Small \$10.30 Medium \$12.90

## ROASTS

44. Roast Chicken with vegetables ब
45. Roast Beef with vegetables बब
46. Roast Lamb with vegetables ब(b)
47. Roast Pork with vegetables ब ब

FISH
35. Salmon Patties with Parsley Sauce \& vegetables

46A. Grilled Fish with chips or vegetables ब®
46B. Battered Fish with chips or vegetables
59. Mixed Seafood Crepe
72. Salmon Vol Au Vents with vegetables

## CHICKEN

42. Chicken Kiev with vegetables
43. Chicken Schnitzel with vegetables
44. Chicken Parmigiana with vegetables
45. Chicken Cordon Bleu with vegetables
46. Cheese and Spinach Chicken Duets with vegetables
47. Chicken \& mushroom Vol Au Vents with vegetables
48. Chicken \& mushroom Crepes
49. Chicken \& Cashew Stir Fry with Rice

## PORK

65. Ham Steak and Pineapple with vegetables ब®

## BEEF

38. Steak and Kidney Dinner with vegetables बে
39. Corn Beef with Parsley Sauce \& vegetables
40. Savoury Meatloaf with vegetables ब®
41. Beef Schnitzel with vegetables
42. Beef \& Blackbean Stir Fry with Rice

LAMB
36. Crumbed Cutlets with vegetables
37. Lambs Fry and Bacon with vegetables ब®

## SALADS

60. Ham Salad ब ब
61. Chicken Salad ब
62. Corn Beef Salad ब(ே)
63. Caesar Salad

## EGG

18. Egg and Bacon Pie
19. Omelette with vegetables ब(ே)
20. Vegetable Frittata ब®
21. Zucchini \& Cheese Frittata

## VEGETARIAN MEALS

52. Curried Vegetables
53. Vegetable Mornay
54. Vegetable Dinner © ${ }^{\text {© }}$
55. Vegetable Hot Pot

## FROZEN COOKED DINNERS

Small \$10.30 Medium \$12.90

## PASTA \& RICE

1. Beef Lasagna
2. Pasta Carbonara
3. Macaroni Cheese
4. Pasta Bolognese
5. Spiral pasta with semi dried tomato, basil pesto, spinach \& cream sauce
6. Spiral pasta with chicken, semi dried tomato, basil pesto, spinach \& cream sauce
7. Roasted mushroom risotto with garlic \& parmesan cheese ब®
8. Chicken \& mushroom risotto with garlic \& parmesan cheese ब

## CHICKEN

7. Apricot Chicken with mash potato \& vegetables
8. Curried Chicken with rice or mash potato \& vegetables
9. Butter Chicken with rice
10. BBQ Chicken drumsticks with mash potato \& vegetables
11. Chicken Scallopini with bacon, mushroom, semi dried tomatoes \& cream sauce with mash potato \& vegetables ब®
12. Mexican Chicken with Rice बr

## BEEF

11. Beef Casserole with mash potato \& vegetables © (ㄷ
12. Shepherds Pie \& vegetables
13. Sausages in Onion Gravy with mash potato \& vegetable
14. Rissoles \& gravy with vegetables
15. Porcupine Balls with mash potato \& vegetables

## बF

70. Savoury Mince with mash potato \& vegetables
71. Beef Osso Bucco with vegetables
72. Mild Beef Curry with rice
73. Beef Burgundy with vegetables ब
74. Chilli Con Carne with rice ब(

## PORK

14. Pork Sausages with mash potato \& vegetables © ${ }^{\text {© }}$
15. Sweet and Sour Pork with rice or mash \& vegetables
16. Honey \& Ginger Pork chops with rice

## LAMB

16. Lamb Chops \& Veggies with Tomato Relish
17. Irish Stew with mash potato ब(ap
18. Plum Lamb Casserole with rice
19. Lamb red wine \& rosemary casserole with mash potato
20. Lamb Tikka masala with rice

## VEGETARIAN MEALS

## 50. Veggie Burgers

