



Tender Lamb

Lamb is a great traditional favourite and there are lots of ways to bring out the flavour – we love it roasted, cooked in cider, or complemented by tasty vegetables in our delicious Irish Stew.



GREAT VALUE

245

Shepherd's Pie

Timeless and tasty – savoury minced lamb topped with smooth mashed potato, served with carrots and peas. One of our most popular great value meals. 340g

D LF
R MS



GREAT VALUE

324

Liver & Bacon Casserole

Lamb's liver and bacon in a rich casserole sauce with sliced onions, mashed potato, broccoli and cauliflower. 335g

D
R MS



NEW RECIPE

533

Roast Lamb in Mint Gravy

A mouth-watering choice – roast lamb in minty gravy, served with roast potatoes, green beans and cauliflower. 340g

D LF
R MS



NEW RECIPE

240

Lancashire Hotpot

A famous Lancashire dish – hotpot of lamb and vegetables topped with sauté potatoes, served with carrots, cauliflower and green beans. 410g

D MS



237

Lamb in Gravy

Sliced lamb with gravy, roast potatoes and a colourful mix of peas and diced carrots. 340g

D LF
R MS GF



NEW RECIPE

532

Lamb's Liver & Bacon

A classic meal of lamb's liver in an onion sauce with a rasher of bacon, served with spring onion mashed potato, baby carrots and red cabbage with apple. 405g

D



Classic recipes

Lamb



GREAT
VALUE

239

Lamb & Vegetable Casserole

A tender lamb casserole served with boiled potatoes, mashed carrots and green beans.
330g



NEW
RECIPE

242

Minted Lamb & Dumpling

Minted finely minced lamb with mashed potato, mashed carrot and swede, finished with a delicious dumpling.
375g



NEW
RECIPE

241

Irish Stew

A traditional Irish favourite – tender lamb stew with pearl barley, served with cabbage, mashed root vegetables and mashed potato.
360g





535

Honey & Apricot Lamb

Juicy pieces of lamb in a rich, fruity sauce, served with rosemary and thyme mashed potato and a colourful mix of carrots, sweetcorn, peas and broccoli.

370g



536

Lamb in Cider with Dumpling

Enticing aromas emerge from this lamb cooked in a spicy cider sauce. Served with a dumpling, boiled potatoes, cauliflower and broccoli.

460g



530

Moroccan Lamb

North African flavours of lamb, dates, apricot, ginger, mint, cumin, cinnamon and chilli, topped off with coriander rice and mixed vegetables.

380g



NEW
RECIPE

We've also improved many of our meals for our Spring & Summer menu – see the 'New Recipe' symbol throughout the brochure.

Something for everyone

Whether you fancy a traditional dinner or want to try something new, there's a dish to suit every taste.

Treat yourself with a Gourmet meal (look out for the Gourmet symbol) or try our Select range (Page 48) where you can mix and match your main meal with your favourite side dish. Whatever you fancy, why not round it off with something sweet? Take a look at our desserts starting on page 54.

GOURMET

