



READY MEALS

A range for all seasons

At Middlemay we have been busy in our new purpose-built kitchen and butchery, and over a hot stove, creating a delicious range of farmhouse-made **'right tasty'** ready meals.

Our lamb dishes are lovingly prepared, using fresh natural ingredients, and thoroughly tested by 'The Farmer' for final **'right tasty'** approval.

We strongly believe that our lamb is so good because it comes from well-looked-after, happy and contented lambs.

Once you've tasted Middlemay Lamb you'll realise that it's something special. Our sheep are a cross breed of Clun Forest ewe and Shropshire ram, a traditional British sheep.

The unique flavour and quality lamb is due to the way we rear and care for our stock. Natural, succulent and delicious - we think you'll find our lamb mouthwateringly different - great flavour, lovely texture and colour.



**RIGHT
TASTY**



Lamb Moussaka

Minced Middlemay lamb, in tomato sauce, layered with sauteed aubergine, topped with natural greek yoghurt and mozzarella.

Lamb a la Greque

Slow-cooked diced Middlemay lamb in a spicy nutmeg sauce topped with poached apricots on a warm spicy Lamb Tagine.

Lamb Tagine with Lyonnaise potatoes

Warming with intense flavours of sweet lamb with apricots, onions, peppers, tomatoes, spices and white wine.

Lamb Navarin

A very popular dish with chunky carrots, potatoes and shallots.

Clun Stew

Our classic for cold days. Slow-cooked mutton with pearl barley and lentils and an array of root vegetables.

Lamb Keema*

A mouthwatering curry cooked with minced Middlemay lamb, aromatic spices, onion, garlic, tomatoes, fresh chillies and peas.

Lamb Bobotie*

A delicious South African dish of spiced minced Middlemay Lamb baked with an egg-based topping - *add a zing to longer nights.*

Meals for One £4.50 Meals for Two £7.50

We also supply our own fresh lamb cuts such as:

**Leg Steaks, Loin Chops, Mince, Chops,
Leg of Lamb, Diced Lamb.**

Cooked with care, it's... "guaranteed not to shrink".

**Find us at Farmers Markets or visit our website
for more details.**

To order please email or please call:

email: freshlamb@middlemay.co.uk

Tel: 01661 872825

or come and see us at a local Farmers Market
give us a call for details.