

Glazed Spiced Roast Top Side of Beef Dinner

Bowland Beef coated in a rich glaze of brown sugar, mustard, cinnamon & lemon juice, accompanied with Yorkshire pudding, creamed & roasted potatoes, seasoned vegetables.

£3.99

Beryl's Chicken with Fennel

Local Chicken breast, Old Spot gammon pieces, flavoured with fennel and cooked with mushrooms, garlic, onions and spices.

£3.75

Alnwick Stew

(this recipe originated At Alnwick Castle, for centuries the home of the Earl and Dukes of Northumberland)

Bowland Lamb Steaks, marinated in wine, herbs and honey and cooked with creamed potatoes and seasonal vegetables.

£3.80

Beef & Barley Hot Pot

Tender Beef & Fresh Vegetables, topped with slices of buttered potatoes.

£3.80

Pork Dianne

Pork Steak Cooked in a rich cream & mushroom sauce served with savoury rice.

£4.20

We reserve the right to change any ingredients without prior notice.



Website. www.giglis.co.uk

WHO WE ARE?

We are a St.Annes based company managed by myself (Carl Dale); I have over 30 years catering experience on the Fylde Coast.

WHAT DO WE DO?

We produce Real Home Cooked food, in the form of oven ready meals; our meals are not mass produced and are prepared to restaurant quality.

All our produce is sourced locally, our fish is bought direct from Fleetwood dock, our Beef, Pork and Lamb is direct from Bowland Forest Farmers, the pork is from a traditional English breed called Gloucester Old Spot and is raised in free range conditions. Our beef is matured for 21 days and all our vegetables are local and we use what is in season at the time.

We are members of "Made In Lancashire" which is an organisation which prides itself in promoting Lancashire produce.

WHY BUY FROM US?

1. 90% of our produce is sourced in Lancashire within 12 miles of St.Annes therefore keeping food miles down to a minimum.

2. We cook in our purpose built commercial kitchen and freeze the food on day of production.

3. Our oven trays are biodegradable and delivered in bags which are made from recycled paper as is this leaflet.

We don't believe in putting our meals in expensive sleeves which have a picture on that doesn't resemble the meal inside.

4. Free delivery anywhere on the Fylde coast all we ask is you buy a minimum of 6 meals.

5. If you find our portions to big, let us know and we can do smaller portions. Your feed back is important to us.

WHAT TO DO NEXT?

We add to and change our menus on a regular basis: just pick from the menu provided and phone it through to **01253 723235** or **01253 723645** before midday, and we will deliver that day in our refrigerated van free of charge. If you would like to try just one meal why not just pop into David Gigli Butcher, 13 Wood Street, St Anne's, who is our main retailer, who will be there to answer any questions you may you have.

We also produce a selection of Home- made soups which change on a regular basis:
ie . Chicken & Vegetable, Carrot & Corriander, Broccoli & Cheddar cheese

£1.50 each – Buy 2 Get 1 Free

We hope we have given you food 4 thought

FOOD 4 THOUGHT

READY MADE MEALS

01253 723235

Website. www.giglis.co.uk



Members of
MADE IN LANCASHIRE

Deliveries to all areas in Fylde & Wyre

13 Wood Street, St Annes

Lambs Liver and Creamed Potatoes

Sliced Lambs Liver cooked in rich onion gravy flavoured with bacon & rosemary.

£2.99

Braised Steak & Onions

Bowland Beef Steak cooked in onion gravy and accompanied with creamy mashed potatoes.

£3.80

Beef Stroganoff & Savoury Rice

Strips of tender beef, cooked in a rich creamy and mushroom sauce, with savoury rice, flavoured with herbs and vegetables

£4.20

Creamy Chicken & Smoked Bacon Cobbler

Local Fylde chicken breast, cooked in a cream & smoked bacon sauce, with mushrooms & shallots, topped with home made cheddar cheese cobbler.

£3.50

Roast Fylde Chicken Dinner

Fresh Fylde chicken basted in sage butter, with local vegetables, creamed potatoes with sage & onion seasoning and gravy.

£3.99

Bowland Beef Stew & Horseradish Dumplings

Bowland Beef, cooked with Guinness, seasoned vegetables, crowned with fresh thyme and horseradish dumplings

£2.99

Gigli's Cumberland Sausages and Creamed Potatoes

Home made Gloucester Old Spot sausages in a rich onion & sage jus, with creamed potatoes, flavoured with oaked smoked bacon pieces, chopped chives, and topped with local mature cheddar cheese.

£2.99

Roast Loin of Pork Dinner

Gloucester Old Spot pork with seasonal vegetables, Duchesse potatoes, chestnut stuffing, sausage & bacon roll and gravy.

£3.99

Elizabethan Pork

(a recipe that once graced the board at Tudor banquets)

Tender pieces of pork cooked in a profusion of spices, herbs & wine and seasoned vegetables.

£3.50

Seafood Pie for Two

Fresh Atlantic salmon, naturally smoked haddock and Cold Water Prawns, cooked in a creamy mushroom & fresh dill sauce, topped with Duchesse potatoes, sprinkled with 3 local mature cheddar cheeses.

£4.40

Roast Leg of Lamb Dinner

Local Bowland Lamb cooked in a herb & garlic butter crust with seasonal vegetables, creamed potatoes and a jus lea.

£3.99

Chef's Cottage Pie

Minced Bowland Steak, cooked with chopped shallots, fresh herbs and topped with Duchess Potatoes.

£2.99

Try Just 1 meal...
Call into Gigli's Butchers

St Andrews Rd N
St Andrews Rd S
Park Road
Orchard Road
Clifton Drive Sth
to Blackpool to Lytham

David Gigli Butcher
12 Wood Street
St Annes

The Square

We reserve the right to change any ingredients without prior notice.

