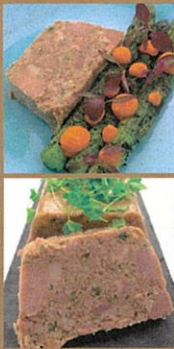




## HIGH QUALITY, AFFORDABLE PÂTÉ AND TERRINE MADE BY CHEFS, FOR CHEFS.

LET US TAKE THE STRAIN AND PROVIDE RESTAURANT QUALITY PRODUCTS, CONSISTENTLY TO ENABLE YOU TO HIT YOUR G.P.



### HAM HOCK & PARSLEY TERRINE

Large chunks of succulent, slow cooked Ham Hock blended with fresh cut flat leaf parsley, apples, cider and honey create our signature chunky Ham Hock Terrine. Pair with Picalilli and sourdough, mix with potato to form croquettes or simply serve with leaves and asparagus or egg for a classic starter or add to a ploughmans for a larger plate.



### CHICKEN LIVER & BRANDY PÂTÉ

The finest Chicken Livers are blended with brandy, butter, honey and caramelised onions to create this timeless, rich, classic starter. Pipe, quenelle, cube or slice. Serve with melba toast and chutney, pancakes, candied fruit, edible flowers or serve as a mille feuille or savoury trifle.



### SPICED SQUASH, CARROT & PEPPER TERRINE

A unique blend of carefully blanched vegetables, quinoa, fresh herbs and roquito pepper creates a very versatile product enjoyed by vegetarians, vegans and carnivores alike. Cube, panko and fry for a veggie bon-bon or Katsu curry, use in a vegan ceasar salad or serve with pickled cauliflower as a pâté style starter. Serve hot or cold for increased menu options.

**SOMETHING ELSE ON THE MENU?** Our repertoire is extensive, and we can re-create your pâté or terrine to your recipe, consistently and affordably.

**CALL THE TEAM TO LEARN MORE ON (01246) 555497  
OR EMAIL CRAIG.MAXFIELD@FISCHERFOODS.CO.UK**

**WWW.PROCHEFRANGE.COM**