



Arcimboldo's Delicatessen  
146 King's Road  
Harrogate  
North Yorkshire HG1 5HY

www.arcimboldos.com

Opening hours: Monday to Friday 9.00 am to 5.30 pm  
Saturday 8.00 am to 4.30 pm

For orders: (01423) 508 760

## Arcimboldo's Delicatessen

We offer a wide choice of freshly prepared ready-made meals and home-made food including salads, quiches and cakes, to be collected at our shop.

Our cuisine is inspired by British, Italian and French home cooking. We use only the freshest cooking ingredients, including top-quality olive oil, butter, free-range eggs, and locally farmed meat and fish. We prepare our meals on the premises adding no colourings or preservatives. Our dishes are therefore best when served fresh but you can enjoy them up to three months when kept in the freezer.

If you are entertaining, we can provide the whole meal or help you with just the starters, mains or dessert. We can cater for a 'dinner for two' or for larger functions. The meals can be prepared in your own dishes for your convenience.

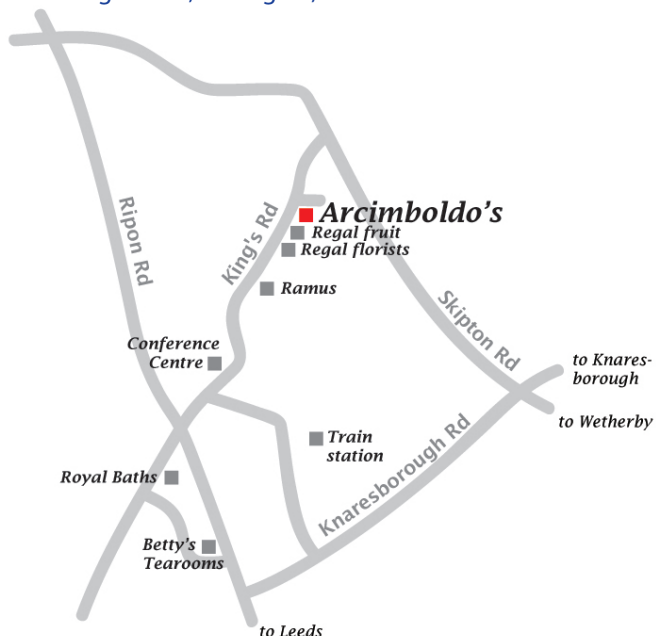
## Our Menu

We are constantly adding new dishes to our menu - please ask us - the current offer is listed on following pages:

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## Where to find us

146 King's Road, Harrogate, North Yorkshire HG1 5HY



## Main Dishes - enjoy fresh or keep as standby in the freezer

### Chicken

Coq au vin rouge  
chicken thighs marinated in red wine, then cooked gently with mushrooms and shallots

Moroccan chicken gluten-free  
chicken breast with tomato, preserved lemon and warm Moroccan spices

Chicken with sherry and tarragon  
finished with cream

Chicken wrapped in Parma ham gluten-free  
filled with fontina cheese with a creamy grain mustard sauce

Chicken in wild mushroom sauce  
field and wild mushrooms cooked with garlic and white wine, finished with cream

Chicken on roasted red pepper sauce gluten-free  
filled with herbs, garlic and ricotta

Thai chicken curry gluten-free  
chicken breast gently cooked with coconut milk and a paste of lemon grass, coriander, chilli, lime and ginger

### Fish

Traditional fish pie  
white fish, salmon, prawns, capers, lemon and parsley

Baked salmon gluten-free  
on a bed of roasted fennel and vine tomatoes and Pernod

Salmon wrapped in Parma ham gluten-free  
on puy lentils with herbs and spinach

Loin of cod gluten-free  
with a pesto crust on a bed of rich tomato sauce

### Beef

Lasagne al forno  
slowly cooked bolognese sauce layered with béchamel and egg lasagne

Mexican beef  
diced beef, red peppers, chilli, red wine, tomatoes and kidney beans

Beef Bourguignon  
with red wine, mushrooms, shallots, and smoked bacon

Beef or pork Stroganoff - to order only  
fillet of beef or pork with onion, mushrooms, garlic, white wine, mustard, cream, brandy and paprika

Beef in Guinness (or Black Sheep ale)  
with onions, mushrooms and a little redcurrant jelly

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## Pork

Normandy pork  
*diced leg of pork with apples, onions, cider and cream*

Tuscan pork with spicy sausage  
*tender pork with red wine and mushrooms*

Pork, leek and apricot casserole  
*cooked with stock, white wine and celery*

Fillet of pork with Madeira gluten-free  
*roasted whole, then sliced and served with rich sauce of wild mushrooms*

## Lamb

Lamb tagine gluten-free  
*lamb with chick peas, apricots, and gentle Moroccan spices*

Moussaka  
*gently spiced lamb in layers with aubergines, topped with creamy béchamel sauce*

Lamb with ginger and coriander gluten-free  
*tender pieces of leg of lamb, cooked in yogourt with cumin, chopped garlic and ginger, finished with fresh coriander*

Moroccan lamb gluten-free  
*diced leg of lamb cooked with home-made harissa and green lentils*

Shank of lamb  
*slow braised lamb with rich vegetable gravy*

## Pasta Sauces - serve with fresh pasta or use for cooking

Our pasta sauces can be served with pasta for an instant meal, layered into a lasagne, used as an accompaniment to meat or as a cook-in sauce.

Traditional Bolognese ragù  
*slow cooked lean beef, tomatoes, pancetta, onions and herbs*

Fresh tomato vegan  
*traditional rich tomato sauce featured in many dishes*

Wild mushroom vegan  
*field, button and porcini mushrooms, are cooked in white wine with garlic and onions and finished with cream*

Roasted red pepper vegan  
*roasted peppers to pureed with tomato sauce*

Amatriciana with pancetta and rosemary  
*with fresh herbs and tomato*

Aubergine and tomato vegan  
*diced and fried aubergine pieces, tomatoes, onions and garlic*

Italian sausage sauce  
*slowly cooked using spicy Italian pure pork sausages and tomatoes, finished with a dash of cream*

Arrabbiata vegan  
*tomatoes, chilli and fresh basil*

## Soups

We make our soups daily with recipes and ingredients reflecting the seasons. This is just a selection of what we offer:

*Cream of watercress \* Leek and potato \* Gazpacho \* Curried parsnip \* Thai chicken noodle \* Thai cauliflower \* Ham and lentil \* Cream of wild mushrooms \* Spanish pea and ham \* Minestrone \* French onion \* Celery, apple and tomato \* Fresh tomato and basil \* Carrot with coriander, ginger and orange \* Pea and mint \* Courgette and mint \* Spicy tomato and red lentil \* West African peanut*

## Vegetarian Dishes - as accompaniment or complete meal

Spinach and ricotta cannelloni  
*on tomato sauce, with béchamel and parmesan cheese*

Lentil moussaka  
*layers of gently spiced lentils and roasted aubergines, topped with a creamy béchamel sauce*

Courgette, feta and tomato bake  
*fried courgette, layered with minted breadcrumbs, feta cheese and tomato sauce*

Aubergine, tomato and mozzarella bake gluten-free  
*with ricotta, parmesan and basil*

Lasagne with goat's cheese and roasted red pepper  
*creamy goat's cheese in layers with roasted red peppers, basil, tomato and red pepper sauce*

Wild mushroom lasagne  
*field and wild mushrooms, cooked with onions and garlic in white wine, layered with creamy béchamel sauce*

Roasted vegetable lasagne  
*Mediterranean vegetables roasted with olive oil and thyme, layered with tomato sauce and béchamel*

Summer lasagne  
*with tomato, mozzarella, ricotta, parmesan and basil*

Aubergine and chick pea tagine gluten-free and vegan  
*with mushrooms, apricots and gentle Moroccan spices*

African sweet potato stew gluten-free and vegan  
*sweet potato, onions, mushrooms, tomato, ginger and peanut butter, finished with spinach and fresh coriander*



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## Salads

We vary our salads on a daily using seasonal ingredients. This is a sample of our favourites:

### Classic Coleslaw

*cabbage, carrots, onion, mayonnaise and grain mustard*

### Sweet and sour beetroot

*with red onion and capers, wine vinegar and honey dressing* vegan

### Beetroot and nectarine salad

*with raspberry vinegar dressing* vegan

### Greek salad

*cucumber, red onion, cherry tomatoes, feta cheese and marjoram, dressed with vinaigrette*

### Celeriac remoulade

*with mayonnaise, lemon, capers and cornichons*

### Celery, apple and grape

*with light dressing of lemon juice and mayonnaise*

### Fennel, celery and red onion

*thinly sliced, with parmesan cheese and a lemon dressing*

### Spicy couscous

*with spring onions, apricots, sultanas, toasted almonds and a spicy mango dressing* vegan

### Roasted vegetable couscous

*with harissa dressing* vegan

### Tabouleh

*bulgur wheat, cherry tomatoes, cucumber, lemon juice, mint, parsley, olive oil* vegan

### Cannellini bean and tuna

*with celery and red onion*

### Mixed bean salad

*with a spicy orange dressing* vegan

### Orzo pasta

*rice shaped pasta, with basil pesto, olives, sun-dried tomatoes, spring onions and toasted pine nuts* vegan

### Tangy potato salad

*with capers, gherkins and vinaigrette* vegan

### Classic potato salad

*with mayonnaise and chives*

### Spicy tomato pasta salad

*with roasted red peppers, tomatoes, basil and a hint of chilli* vegan

### Roasted Mediterranean vegetables

*red and yellow peppers, aubergines, courgettes, and red onions roasted in olive oil with fresh thyme* vegan

### Chick pea, courgette and feta

*with mint, red onion and a classic french dressing*

## Pâtés and Terrines

These are sold by the slice or can be ordered in your own dish for a larger party. all gluten-free

### Chicken liver pâté

*chicken liver cooked with bacon, onion, garlic and brandy, blended into a smooth pâté*

### Duck and orange pâté with Port

*roasted duck breast, with a little pork and the addition of orange and port to give a slightly rougher texture*

### Smoked trout pâté

*smoked trout fillets blended with cream cheese, lemon and horseradish relish*

### Mushroom pâté

*field mushrooms and onion cooked in red wine and blended with cream cheese*

### Country style pork terrine

*pure pork marinated in white wine, cooked with herbs, onions and pink peppercorns*

### Salmon and dill terrine

*fresh salmon, cooked in white wine and gently mixed with cream cheese and herbs (with or without prawns)*

### Salmon rillettes

*a blend of fresh salmon and cream cheese with cornichons and capers*

### Hummus

*chick peas, olive oil, tahini, lemon juice, garlic and cumin* vegan

## Meat and Cheese Selection

### Confit of duck

*legs of duck are salted for a day, then gently cooked for several hours*

### Honey roast ham

*locally sourced, freshly cooked in our kitchen*

### Parma ham

*cured Italian ham*

### Serrano ham

*(cured Spanish ham)*

### Choice of Salamis

*including Milano, Napoli, Finocciona, chorizo (raw or cooked)*

### British and continental cheeses

*choice of over 40 artisanal cheeses from selected producers in Britain, France, Italy and Spain*



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## Quiches

We make a variety of small quiches daily, larger sizes can be prepared to order. Made with shortcrust pastry, cream and eggs - here are some of our most popular:

*Ricotta, basil and tomato \* French onion \* Salmon and dill \* Swiss cheese and chives \* Feta, courgette and mint \* Parma ham and parmesan \* Creamy leeks and pancetta \* Goat's cheese and roasted vegetables \* Stilton and celery \* Wensleydale and spring onion*

## Savouries

### Spanokopita

*filo pastry with fresh spinach, ricotta, feta cheese and nutmeg*

### Filled filo parcels

*filled with smoked Wensleydale, leeks and ricotta with thyme or with spicy red lentils, peppers and feta cheese*

### Homity pie

*pastry case filled with potato, cheese, onion and parsley*

### French baguettes

*half baguettes with a selection of toppings*

### Bruschetta

*ciabatta baked with olive oil, topped with fresh and sundried tomatoes, garlic, goat's cheese or Parma ham*

### Savoury croissants

*filled with roast ham and cheese or mushrooms and cheese*

### Frittata

*order without filo for a gluten-free version*  
*baked filo pieces, layered with courgette and Parmesan, set with savoury custard*

## Desserts

All our desserts are made using free-range eggs, fresh cream and butter. Our desserts are sold by the slice, whole or made to order in various sizes.

### Lemon tart

*cream, eggs, sugar and lots of lemons*

### Tarte aux pommes

*apple puree topped with sliced apple, and glazed*

### Chocolate tart

*dark chocolate, cream, butter and eggs, set into a crisp pastry base*

### Fresh fruit tart

*with crème patissier and fruits in season*

### Pecan pie

*maple syrup, eggs, butter, sugar and pecans, baked in a crisp pastry case*

### Frangipane tarts

*made with ground almonds, eggs, butter, sugar and a splash of rum - placed into a sweet pastry case with various fillings:*

*Raspberry \* Summer fruit \* Chocolate and pear \* Mango and ginger \* Caramelised apple*

### Baked cheesecake

*on a biscuit base with chocolate brownies and caramel or summer fruits*

### Chocolate Grand Marnier torte

*rich dark chocolate, cream, and Grand Marnier or brandy, on a shortbread biscuit base*

### Chocolate roulade

*light and very chocolaty - filled with cream and raspberries if requested*

gluten-free

### Passionfruit / Blackcurrent / Raspberry mousse

*simple fruit puree and cream, set on a shortbread biscuit base*

### Hazelnut meringue with raspberries

*soft meringue cooked with roasted hazelnuts and rolled with raspberries and cream*

gluten-free

### Tiramisu

*Italian trifle made of boudoir biscuits soaked in coffee and brandy, layered with mascarpone, eggs and grated chocolate*

### Pavlova

*meringue nest filled with cream and fresh fruit*

### Bread and butter pudding

*made with panettone or croissants, with apricots, almonds and brandy flavoured custard*

### Fruit crumble

*tropical fruit or fruits in season topped with a crumble of flour, rolled oats, butter and brown sugar*

## Cakes

We are one of the few places in Harrogate where you can buy a traditional home-made cake. Sold by the slice or made to order – many of our cakes are always available in the counter.

*Coffee / Coffee and walnut / Orange / Lemon filled with butter icing and topped with water icing*

### Chocolate

*plain, or with roasted hazelnuts, orange or ginger*

### Chocolate rococo

*ground almonds and chocolate, covered with dark chocolate ganache*

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### Banana and chocolate chip

*dusted with icing sugar*



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**Lemon drizzle**

*moist sponge cake with lemon sirup*

**Lemon polenta**

*lemon cake with ground almonds and polenta*

gluten-free

**Apple and sultana with cinnamon**

*dusted with icing sugar*

**Carrot cake**

*with walnuts, filled with lightly sweetened cream cheese*

**Stem ginger cake**

*with diced stem ginger and lemon icing*

**Sticky toffee**

*chopped dates, walnuts and brown sugar topped with toffee*

**Chocolate fudge brownies**

*dark chocolate, butter, eggs, flour, sugar, pecan nuts*

**Almond slices**

*pastry base with lemon or jam topped with frangipane*

**Flapjack**

*fruits and seeds in a mixture of oats, honey, butter and sugar*

**Baklava**

*made with almonds, walnuts and pistachio nuts in layers with filo pastry and drizzled with acacia honey after baking*