


Take Away @ The Hood, Robin Hood - 01942 261313

Braised Steak and Onions 
 Slow cooked beef with onion in rich gravy with roast potatoes, mashed potatoes and vegetables


Traditional Roast Beef Dinner
 with proper gravy, roast potatoes, mashed potatoes and vegetables, Yorkshire Pudding

Traditional Roast Turkey Dinner
 with proper gravy, stuffing, chipolata, roast potatoes, mashed potatoes and vegetables

Roasted Cauliflower Dinner 
 with cauliflower cheese & sage sauce or vegetable gravy, roast potatoes, mashed potatoes and vegetables

Steak & Ale Pie
 flaky pastry lid, real ale & beef with roast and mashed potatoes and vegetables

Chicken Breast & Peppercorn Sauce 
 with roast potatoes, mashed potatoes and vegetables

Salmon in Dill Sauce 
 with boiled potatoes, mashed potatoes and vegetables

Lasagne
 We make this to our own recipe with minced Beef, layers of fresh egg pasta & béchamel sauce and our own tomato sauce, 1/2 garlic bread

Vegetable Lasagne 
 Roasted vegetables in-between layers of fresh egg pasta & béchamel sauce with our own tomato sauce 1/2 garlic bread

Adult Meals


£8

Heat & Eat

Keep in the Fridge
 or
 Freeze until needed

 Gluten Free

 Vegetarian

 number denotes spice heat 1 -3

Robin Hood jnr.....3.50

Roast Dinner
 with roast potatoes, mash, vegetables and gravy
 Choose from Beef, Turkey or Cauliflower

Penne Bolognese
 Our own Beef in Italian style tomato sauce

Penne Marinara 
 Italian style tomato sauce

Bangers & Mash
 Sausages, mashed potato, gravy and garden peas

WHITE

Isla Negra - Sauvignon Blanc 6.50
 Aromas of citrus fruits and peaches, fresh, balanced and dry

Isla Negra - Chardonnay 6.50
 A rich and well balanced wine, Generous and soft on the palate

McGuigan Black Pinot Grigio 7.50
 simply delightful sharp and fruity

RED

Isla Negra - Merlot 6.50
 A vivid and vigorous dark ruby red Merlot.

Dark Horse Cabernet Sauvignon 8.00
 Deeply coloured and shows ripe berry fruit characters with spicy undertones,

ROSE

Isla Negra Rose 6.50
 Delightful flavours of berries and cherries with a fresh, crisp finish.

Alcohol only to be served to an adult, with age verification on delivery only

Corona Beer £2
 bottle 330ml 4.5% A.B.V.

Doombar Ale £2
 bottle 500ml 4.4% A.B.V.

Thatchers Cider £2.50
 bottle 500ml 4.8% A.B.V.

Kopparberg Mixed Fruit £2.50 bottle 500ml
 4.0% A.B.V.

J2O Orange & Passionfruit bottle
 £1.20

J2O Apple & Raspberry bottle £1.20

Orange Juice Carton £1

Apple Juice Carton £1

Coke Can £1

Diet Coke Can £1

Lemonade Can £1

Pepsi MaXX Can £1

Delivery Only Deals

6 meals & two bottles of wine delivered for just £42

6 full meals from a choice of 8 plus any specials of the day
 All home cooked from fresh, no additives, no preservatives and no processed food.

4 wines to choose from and all delivered to your door

www.restaurantsleigh.co.uk
 Facebook: Robin Hood Pennington

Heating Instructions

OVEN - Chilled Food only - If frozen (not recommended) add 10-15 minutes to cooking time

Pre Heat Fan oven to 320 degrees Fahrenheit or 160 degree Centigrade

Place all containers on a metal tray as close to the oven centre as possible

Roast Dinner tray - Keep lid on and cook for 25 minutes	Potato Tray - Keep lid on and cook for 25 minutes
Braised Steak tray - Keep lid on and cook for 25 minutes	Vegetables tray - Keep lid on and cook for 20 minutes
Chicken Peppercorn tray - Keep lid on and cook for 25 minutes	Junior Roast Dinner tray - Keep lid on and cook for 25 minutes
Salmon & Dill tray - Keep lid on and cook for 20 minutes	Penne pasta tray - Keep lid on and cook for 20 minutes
Liver & Onions - Keep lid on and cook for 25 minutes	Bangers & Mash tray - Keep Lid on and cook for 25 minutes
Cottage Pie - REMOVE lid and cook for 25 minutes	Steak & Ale Pie - REMOVE lid and cook for 25 minutes
Fishermans Pie - REMOVE lid and cook for 25 minutes	Crumble - Take lid off and cook for 20-25 minutes until topping is browning
Lasagna tray REMOVE lid and cook for 35 minutes	Garlic Bread tray - Keep lid on and cook for 20 minutes

Please be careful when handling HOT food. Prepare an area ready to put trays down from the oven. If you have trouble transferring food it can be eaten from the foil tray.

Frozen Meals

Single portion meals each £5.00

One tray meals designed to be kept until required. One day to thaw in a fridge and cook as chilled. Small meal size designed to be just enough. All home cooked with the best ingredients.

10 Single portion meals inc delivery £42
add 2 bottles of wine to delivery for £52

Braised Steak & Onions in thick gravy, vegetables and mashed potato

Beef Lasagne - fresh egg pasta

Chicken Breast & Peppercorn Sauce, vegetables and mashed potato

Vegetable Lasagne - fresh egg pasta

Cumberland Sausages & Mashed Potato with onion gravy

Vegetable Lasagne - Vegan Pasta

Roast Beef Dinner, Yorkshire pudding, vegetables, roast potatoes & gravy

Salmon in Dill Sauce, vegetables & baby boiled potatoes

Roast Turkey Dinner with bacon wrapped chipolata, Yorkshire pudding, vegetables, roast potatoes & gravy & cranberry

Cottage Pie - made with minced beef and vegetables topped with mashed potato

Roast Cauliflower Dinner, cheese & cauli sauce, Yorkshire pudding, vegetables, roast potatoes

Fishermans Pie - cod, salmon, prawns in a creamy sauce topped with mashed potato

Garlic Bread (full Ciabatta) £2.00

Liver & Onions with Bacon in thick rich gravy, vegetables and mashed potato

Garlic Bread with Cheese (full Ciabatta) £2.25

Aubergine Bake - layers of aubergine, tomato & onion, fresh basil, roasted peppers & puy lentils topped with sharp mature cheddar

Allergens by Dish

Chicken Peppercorn	Milk, Celery
Lasagne	Wheat, Eggs, Celery
Vegetables Lasagne	Wheat, Eggs, Celery
Roast Beef	Celery
Roast Turkey	Celery
Roast Cauliflower	Celery
Salmon in Dill	Milk, Celery
Cottage Pie	Milk, Celery
Fishermans Pie	Fish/Seafood, Milk, Celery
Aubergine Bake	Milk, Celery
Penne Bolognese	Wheat, Eggs, Celery
Penne Marinara	Wheat, Eggs, Celery
Bangers & Mash	Wheat, Sulphites
Garlic Bread plain	Wheat,
Garlic Bread Cheese	Wheat
Garlic Bread Tomato	Wheat, Celery