

## PACKAGE DEALS

Select a sample package or call Niki to design your own! T: 087-9690477

### Bia Week of Classics €75

4 x Soups of the week  
1 x Roast Sirloin of Beef  
1 x Mountain Lamb pie  
1 x Roast Chicken  
1 x Pan roasted fish of the week  
1 x Irish Stew, 1 x Cottage Pie  
1 x Bacon and Cabbage  
(All dinners include potatoes and vegetables)

### Bia20 Pack €159

Select any 20 dishes from our menu for €159

### Bia@Taster Pack €139

1 x Beef Burger	1 x Pan Roasted Fish
1 x Beef & Guinness Casserole	1 x Organic Salmon
1 x Lasagne	1 x Cod Mornay
1 x Cottage Pie	1 x Mountain Lamb Pie
1 x Chicken Cacciatore	1 x Irish Stew
1 x Thai Chicken & Squash Curry	1 x Moroccan Lamb Tagine
1 x Chicken, Ham & leek Pie	1 x Vegetable Korma
1 x Chicken Korma	
1 x Vegetable Lasagne	
1 x Bia Bacon & Cabbage	

### BIA PARTY CATERING POTS (10 Portions per pot)

Bia's Authentic Chicken Korma & Rice	€75
Thai Green Chicken & Butternut Squash Curry & rice	€75
Chicken & Mushroom Vol au Vents	€70
Chicken Cacciatore & Penne Pasta	€75
Beef & Guinness Casserole with creamy mash	€75
Beef Bourguignon & champ or rice	€90
Beef Stroganoff & rice or champ	€90
Beef Rendang with rice	€85
Moroccan Lamb Tagine with Rice	€90
Irish stew with bay infused baby potatoes	€85
Dijon Pork with rice	€80
Roasted Vegetable Korma with rice	€75
Roasted Vegetable Tagine with rice	€75
Sweet potato & green bean curry with rice	€70
Baby Potato, scallion & chive flower potato salad	€25
Crunchy coleslaw	€25
Carrot, cumin, ginger & golden sultana salad	€25
Green Salad Leaves with Bia's house dressing	€20

## How it works.....

### Step 1.



We Grow

### Step 2.



We Cook

### Step 3.



You order

### Step 4.



We deliver

## Great food, at home

At Bia, we go to extraordinary lengths to source our ingredients locally, hand-picking in-season produce so it is bursting with natural flavour. Our approach enables us to cook nutritious and delicious food with nothing added but our own blend of fresh herbs and a very generous portion of TLC. We preserve our food using a blast freezer which retains the nutrients and flavours naturally.

We love our food. Every pot is filled with passion. We personally deliver directly to your freezer door to ensure your food travels safely and reaches you in optimal condition for you to enjoy in your own home. All cooked by Niki Henehan Gannon, a Ballymaloe Cookery School graduate with 20 years experience in the industry and a passion for great food

We cook every catering package to order. As we may be busy with deliveries and going to market also we would be most grateful if you could order minimum 3 days in advance.



**Biaathome.ie**  
Great food, at home

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Great food, at home



We Grow, Cook and Deliver  
to Your Freezer Door!

**Order Now on: 087-9690477**

[www.biaathome.ie](http://www.biaathome.ie)  
Email: [biaathome1@gmail.com](mailto:biaathome1@gmail.com)



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[Biaathome@Nikigannon](mailto:Biaathome@Nikigannon)

We deliver to your door!

## BEEF

**Homemade Beef Burger with a rich onion gravy** €8.50 **GF**  
Homemade burger made with Prime Irish Beef, a rich onion gravy, creamed potatoes and seasonal vegetables.

**New** **Beef Bourguignon** €9.50 **GF**  
Deliciously rich, smoky, beef bourguignon with local prime beef, bacon, caramelised shallots, mushrooms and lots of red wine! Comes with creamy mash

**Roast 30 Day, Dry-Aged Sirloin of Beef** €9.50 **GF**  
Slow roasted Irish beef with seasonal vegetables, mashed potato & beef jus

**IMPROVED RECIPE** **Beef & Guinness Casserole** €8.50  
Slow cooked local lean Irish Beef in a rich guinness and herby beef stock with chunks of carrot, onion, parsnip and creamy mashed potato

**Cottage Pie** €7.50 **GF**  
Minced local lean beef, onion, celery, carrot, parsnip, turnip and garden peas cooked gently in beef stock and finished with piped creamy potato

**Lasagne Al Forno** €7.25  
Layers of minced local beef in a rich tomato & fresh basil sauce, lasagne sheets smothered in a creamy bechamel sauce and finished with freshly grated parmesan and cheddar cheese

**New** **Spaghetti Bolognese** €7.25 **♥**  
A rich, slow-cooked bolognese sauce with our own minced beef and served with Italian spaghetti.

## LAMB

**New** **Mountain Lamb Pie** €9.50 **GF**  
Tender chunks of mountain lamb, root vegetables cooked slowly in a sweet red currant, rosemary and thyme stock with a hint of fresh mint, piped with potatoes.

**Traditional Irish Stew** €8.50 **GF** **♥**  
**IMPROVED RECIPE** Traditional Stew with chunks of tender lamb, carrot, onion, turnip and baby potatoes

**Moroccan Lamb Tagine** €9.00 **♥** **♥** **GF**  
Slow cooked Lamb stew with a blend of aromatic spices, chickpeas and apricots. with indian spice infused rice

## PORK

**New** **BIA style Bacon & Cabbage** €9.50 **GF**  
Andarl Farm Free Range Bacon, cooked slowly and then glazed with our homemade recipe. Served alongside colcannon and buttered carrots

## CHICKEN

**New** **Chicken Cacciatore with Penne Pasta** €8.50 **♥**  
Classic Italian dish, chicken braised in a tomato-based sauce with caramelised onion, smoky bacon, roasted red pepper and herbs

**New** **Thai Chicken and Butternut Squash Curry** €8.50 **♥** **GF**  
Chunks of chicken fillet and butternut squash in a creamy coconut, lemongrass, garlic, ginger, galangal and chilli sauce with fluffy turmeric & clove infused rice

**Roast Free-Range Supreme of Irish Chicken** €8.25 **GF**  
Roast Chicken with seasonal vegetables, mashed potato and jus

**IMPROVED RECIPE** **Chicken, Ham & Leek Pie** €8.50 **♥**  
Tender chunks of chicken fillet and slow cooked ham in a creamy buttered leek and thyme sauce, finished with a shortcrust pastry lid

**Traditional Chicken Korma** €8.50 **♥** **GF**  
Traditional Korma spice blend cooked in sautéed onions, garlic and ginger before adding tomatoes, coconut milk, Irish chicken fillet chunks

**Chicken Casserole** €8.25 **GF**  
Hearty Traditional recipe. Irish chicken on the bone cooked slowly with root vegetables in a casserole dish with fresh garden herbs and own stock. Comes with creamy mash

## FISH

**New** **Pan-roasted Fish of the Week** €8.50 **GF**

We only use sustainable white fish from our fishmonger "Gannet Fish". Please give us a call to check what's good this week! Or take a punt and just enjoy. We only use the best!

**New** **Cod, Cauliflower & Chorizo Mornay** €9.50  
Sustainable Cod, cauliflower florets and chorizo in a classic mornay sauce of mature Irish Cheddar, cream and English mustard, topped with a cheddar and gruyere cheese crumb

**Fisherman's Pie** €8.50 **♥** **GF**  
Chunks of fish in a creamy white wine, leek and fennel sauce, finished with piped potato

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Great food, at home

## VEGETARIAN

**Roast Vegetable Tagine** €8.50 **GF** **♥**  
Sweet Roasted Butternut squash, sweet potato, red pepper, with ginger, hint of garlic, apricots, dates and chickpeas all cooked in a tagine style and comes with fluffy rice

**Roasted Vegetable Lasagne** €7.25  
Chunks of roasted red & yellow peppers, aubergine, courgette, celery, sweet potato, butternut squash, onion, garlic layered with rich tomato sauce, creamy bechamel sauce and finished with freshly grated parmesan and cheddar cheese

**IMPROVED RECIPE** **Roasted Vegetable Korma** €8.50 **GF** **♥**  
Korma spice blend cooked in garlic, ginger, onion before adding roasted red pepper, sweet potato, butternut squash, tomatoes, coconut milk and finished with turmeric and cardamom infused rice

**Sweet Potato & Green Bean Curry** €7.50 **GF** **♥**  
Sautéed Leeks, garlic, ginger, onion and chillies with green beans and roasted sweet potato in a creamy coconut sauce infused with turmeric, cinnamon and cardamom pods. Finished with a drizzle of lime juice with fluffy spice infused rice

## SOUPS €4.00 **♥** **GF**

**Roasted Butternut Squash, carrot and coconut Soup**  
**Garden Vegetable Soup**  
**Spinach, leek and rosemary Soup**

Delicious with our homemade sunflower & pumpkin seed brown bread €4.50

**♥** Denotes Dairy Free  
**GF** Denotes Gluten-free

Minimum order 8 dinners for courier delivery to ensure optimum temperature control during delivery

Email: [biaathome1@gmail.com](mailto:biaathome1@gmail.com)  
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