

**(V)** Vegetarian **(P)** Pescatarian **(GF)** Gluten-Free

## Boston wing rib (serves 2)

**STEP 1:** Turn your oven on, set to 180°C and make your cocktails

**STEP 2:** Remove the wing rib from the bag and place the rib on a baking tray, place in the preheated oven for 10 minutes for MR.

**STEP 3:** After remove from the oven and place into a preheated hot frying pan to sear and colour for 1 minute on each side.

**STEP 4:** Remove from the pan once golden, allow to rest for 5 minutes before removing the bone and carving into slices, season and serve.

### SIDES

**STEP 5: Triple cooked chips, smoked leek emulsion (V) (P) (GF)**

As soon as you place the Main in, place the foil container, lid off, into a preheated oven at 180°C for 12 minutes or until piping hot, serve with the leek emulsion on the side.

**STEP 6: Ox cheek (V) (P) (GF)**

Reheat the beef cheek by placing the bag in a pan of simmering water for 15 minutes along with the peppercorn sauce. Remove from bag place the cheek and serve with the wing rib to share, remove the peppercorn sauce when piping hot and serve on the side.

**STEP 7: Tenderstem broccoli, hazelnut butter (V) (P) (GF)**

Fill the kettle once more and when Main is nearly ready cook the broccoli in boiling salted water for 3-4 minutes and top with the butter and serve.

**STEP 8: Pepper corn sauce (V) (P) (GF)**

Place the contents of the plastic pot into a pan, gently bring to the simmer and serve.

**DESSERT: Key lime cheesecake (V) (P) (GF)**

Dish is potted and served in there own serving pots - no assembly required.



#### Let us entertain you!

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Please consume on day of delivery. Keep refrigerated until use. Ensure all hot items are piping hot. Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. If you have a severe allergy or food intolerance, please speak to us before ordering.