



**Let us entertain you!**

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To keep you safe and our food fresh we must use a range of disposable items. Please reuse as many as you can in your home and recycle where not.

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

**MAIN COURSE**

**Slow cooked lamb, celeriac puree, bulgar wheat, spiced lemon sauce**

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

**STEP 2: Coronation chicken croquette, mango ketchup, curry emulsion - If ordered**

**STEP 3: Beer bread and whipped Marmite butter - If ordered (V) (P)**

Place the bread in a preheated hot oven at 170°C for 5 minutes and serve immediately with the butter. While warming, plate the starter.

**STEP 4: Gin & tonic cured salmon - If ordered (V) (P) (GF)**

Empty the pot with the salmon, fennel onto the centre of a cold plate with lemon and dill on the side and serve. Enjoy with your wine pairing.

**STEP 5: MAIN**

Pre heat the oven to 180°C and place a pan on a medium heat bring to a simmer.

Place the tin foil container (lid off) with the lamb in to the oven for 15 mins or until piping hot.

Place the bags with the celeriac puree and the sauce into the pan of water for 15 mins or until piping hot.

To serve, spoon the purée onto a warm serving plate, add the hot lamb shoulder. Spoon over the sauce.

Spoon over the bulgar wheat salad and serve. Enjoy with your wine pairing.

**Sides - If ordered**

**STEP 6: Triple cooked chips, melted truffle brie - If ordered (V) (P) (GF)**

Place the foil container, lid off, into a preheated oven at 180°C for 15 minutes or until piping hot, serve with the melted truffle brie on the side.

**Step 7: Tenderstem broccoli, Brazil nut butter - If ordered (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 Brazil nut butter and serve.

**Step 8: Coronation chicken croquettes - If ordered (GF)**

Place the chicken, lid off, in a preheated oven for 15 mins or until piping hot at 180°C. Plate up with the mango and curry.

**Step 9: Crispy pig, burnt apple puree - If ordered (GF)**

Place the croquettes in the pre heated 180°C oven for 15 mins or until piping hot.

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.

**WE HOPE YOU ENJOY YOUR MEAL EXPERIENCE WITH 215**

**twoonefive.co.uk 01865 511 149**