

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

**48 hour glazed pork, carrot and cardamom puree, pineapple chutney,
spiced lentil sauce (GF)**

STEP 1: Turn your oven on, set to 170°C and make your cocktails

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

Place the chicken, lid off, in a preheated oven for 15 mins at 170°C. Plate up with the ketchup and curry.

STEP 3: Homemade country loaf with malted yeast 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 CURED SALMON - If ordered (V) (P) (GF)

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

STEP 5: MAIN

Bring a pan of water to the simmer, add both the bag with the pork collar and the carrot puree
and simmer for 15 minutes. Warm the lentil sauce in a pan until piping hot. Plate. Top with crackling.
Spoon the pineapple chutney on the side. Enjoy with your wine pairing.

SIDES - If ordered

STEP 4: Triple cooked chips, truffle mayonnaise (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 truffle emulsion on the side.

STEP 5: 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.



Let us entertain you!

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the icon above. Choose one of our playlists to suit your mood.

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.