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STAY IN & EAT OUT

215

KITCHEN & DRINKS

SERVING GUIDE



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 VEGETARIAN

### Butternut squash arancini, grana padano, romesco sauce

#### STEP 1: Pre heat the oven to 180°C and make your cocktails

#### STEP 2: 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 3: MAIN **(V)** **(GF)**

Place the foil container with the arrancini lid off into the oven for 15 minutes or until piping hot. Onto a serving plate spoon on the romesco sauce, add the hot arrancini, top with the grated grana padana and the herb salad and serve.

#### SIDES - IF ORDERED

#### STEP 4: 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 5: 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.

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**

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