

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

## VEGETARIAN

### Butternut squash arancini, carrot purée, grana padano

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

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#### STEP 2: 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.

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#### STEP 3: MAIN

Once oven is at temp, place the foil container (lid off) into the oven for 15 minutes or until the arancini are piping hot.

Warm the carrot puree in a pan until piping hot.  
Place the purée on the plate. Top with the arancini.  
Sprinkle with the grated cheese. Add the salad on top.  
Enjoy with your wine pairing.

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#### SIDES - If ordered

#### STEP 4: Triple cooked chips, 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.

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#### 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!

Open Spotify, press search, then the camera top right, then scan 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.

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

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