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STAY IN & EAT OUT

215
KITCHEN & DRINKS

**SPECIAL
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

Irish Hereford prime sirloin, braised ox, cauliflower purée, peppercorn sauce (serves 2)

STEP 1:

Pre heat the oven to 180°C. Place a pan of simmering water on a medium heat to simmer.

STEP 2:

Place the foil container with the two ox cheek croquettes in the oven for 15 minutes or until piping hot.

STEP 3:

Place the vac pac bags containing the cauliflower puree and the peppercorn sauce into the pan of water for 15 minutes or until piping hot.

STEP 4:

For the beef sirloin, we have cooked them to a medium rare so only requires gently reheating to the cooking doneness of your preference either in the oven with the butter provided for 8-10 minutes more if you require more medium or well done. Alternatively you can finish them in a frying pan with the butter provided for 1-2 minutes on each side or longer again if you prefer more cooked. once the meat is cooked to your preference rest for 5-10 minutes before carving.

STEP 5:

Cook the kale in a pan, sweat with the butter provided until tender and serve.

STEP 6:

To serve spoon the cauliflower puree onto two warm serving plates, add one of the ox cheek croquettes to each plate, carve, divide and lay the slices of sirloin to the plates, spoon over the sauce and finish with the cooked kale.

Sides - If ordered

STEP 7: Triple cooked chips, smoked emulsion - 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.

Step 8: 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 9: 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

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