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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

### Crispy potato gratin, romesco sauce, hispi cabbage

#### 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

Pre heat your oven to 180°C .

Place the two foil containers with the crispy potato gratins and the charred cabbage into the oven (lid off) for 15 mins or until piping hot.

To serve, spoon the romesco sauce onto serving plate add the two crispy potato gratins, and finish with the roast cabbage.

Enjoy with your wine pairing.

#### 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, halelnut 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 6: DESSERT

#### Chocolate cheesecake pot, yuzu, salted caramel **(V)** **(P)**

The chocolate & caramel comes ready assembled in its own pot to enjoy.

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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