

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

VEGETARIAN

Ricotta Gnudi, spiced tomato, hazelnut pesto, kale dressing

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

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.

STEP 3: MAIN

Place the gnudi container in the oven, lid off for 12 -15 minutes.
Warm the sauce until piping hot in a pan.

Cook the kale in a pan of salted water for 3-4 minutes
To serve place the sauce on the plate. Top with the warmed gnudi. Add the kale.
Top with the pesto and parmesan and serve. 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!

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.