

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

## Slow cooked beef, cauliflower, truffle, spring onion **(GF)**

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

---

**STEP 2: Coronation chicken croquette, mango ketchup, curry emulsion - If ordered**

Place the chicken, lid off, in a preheated oven for 15 mins at 170°C. Plate up with the ketchup and curry.

---

**STEP 3: 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 4: GIN CURED SALMON - If ordered **(V) (P) (GF)****

Empty the pot with the salmon, pickled lemon onto the centre of a cold plate with dill mayo on the side and serve. Enjoy with your wine pairing.

---

**STEP 5: MAIN**

Reheat the beef and cauliflower puree by placing the bags in a pan of simmering water for 15 minutes.  
Place the roasted spring onions in a preheated oven (170°C), lid off for 15 minutes.  
Remove beef from bag, place into a pan, reduce the sauce a little to thicken.

On a serving plate spoon on the hot puree. Top with the hot beef.  
Add the spring onion, spoon over the sauce 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.