



Let us entertain you!

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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

Slow cooked lamb, peas, broad beans, salsa verde, bulgur wheat

STEP 1: Turn your oven on, set to 180°C and make your cocktails

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

STEP 3: 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 4: Gin & tonic cured salmon - If ordered (V) (P) (GF)

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

STEP 5: MAIN

Bring a pan of water to the boil and turn to a simmer.

Place the bag containing the slow cooked lamb and sauce into the pan of water for 15 minutes or until piping hot. Onto a serving plate place the slow cooked lamb and top with the sauce left from the bag.

Spoon the herb emulsion to the side.

Serve the pot of bulgur wheat, peas and broad beans and salsa verde at room temperature on the side. Enjoy with your wine pairing.

Sides - If ordered

STEP 6: Triple cooked chips - 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 7: 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 8: 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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