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STAY IN & EAT OUT

215

KITCHEN & DRINKS



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 pork, carrot, pineapple compote

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 trout - 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

Place a pan of water on the boil, turn to a simmer.

Place the 2 bags in the pan of water (one with the pork roasted carrots and sauce, the other with the carrot puree) for 15 mins or until piping hot.

On a pre heated serving plate. Spoon the carrot puree onto the plate.

Add the slow cooked pork, add the roasted carrots, and top with the sauce.

Add the pineapple compote. 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, hazelnut 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.

Step 10: 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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