

RAFTERS AT HOME

“prepared by us, cooked by you”

THANK YOU FOR SUPPORTING US AT THIS UNPRECEDENTED TIME

OUR AIM OF THIS IS TO HELP BRING PEOPLE BACK TOGETHER THROUGH THE ONE THING WE LOVE... HOSPITALITY!!

Tom has created this simple step by step guide, broken down into courses to help you finish cooking and presenting your menu. Please read fully before starting your culinary journey. We will also be posting a “how to” video on our social media platforms. If you have any questions please just drop us a message on Instagram or facebook and we will do our best to get back to you ASAP.

You will have 2 bags containing food. The bag containing the bread can be stored ambient. The other bag must be refrigerated ASAP. Any frozen elements will need to be stored in the freezer.

All food must be consumed by 16/1/2021

Please note this menu may include the following allergens... MILK, GLUTEN, NUTS, SESAME, SHELLFISH, MOLLUSC, FISH & EGG

if you require any more information please contact us

CONTENTS: All ingredients are number coded the same as below

- Our Granary & black treacle bread (GLUTEN & EGG)
- Henderson Relish butter (MILK)

Starter-

1. Cured Cod Loin (FISH)
2. Beer batter scraps (GLUTEN)
3. Malt vinegar gel
4. Pea puree (MILK)
5. Curry crisps

Main-

6. Hendo's glazed Moss Valley pork shoulder (CELERY)
7. Fondant potato (MILK)
8. Hispi cabbage
9. Celeriac puree (MILK)
10. Pork rinds

Dessert-

11. Coconut Panna Cotta (MILK)
12. Passion fruit curd (MILK & EGG)
13. Mango & lime salsa
14. Brandy Snap (GLUTEN)

Instructions

Bread-

- Warm bread in pre heated oven 180°C for 5 mins. Slice & serve with Henderson relish butter.

Starter-

- Heat a small amount of vegetable oil on a medium heat in a non stick frying pan. Remove the cling film from the cod and carefully place in the hot pan
- Roast on one side until it begins to caramelise around 2 minutes.
- Add the butter and flip the fish over. Keep spooning the butter over the fish on a low heat for 3-4 minutes until the fish is cooked. Drain on kitchen paper
- Warm the puree in the microwave for 30 seconds
- Spoon the puree onto the plate, brush the top on the fish with the malt vinegar gel and top with the crisps & scraps. Place on top of the pea puree

Main-

- Remove the lids from the pork & potatoes. Place in the oven at 180°C for 20-22minutes until hot.
- Once the pork has had 12 minutes in the oven, place the hispi cabbage in the oven to heat through for the remaining 8 minutes
- Warm the puree in the microwave for 30 seconds
- Swoosh onto the plate followed by the pork, fondant potato & hispi cabbage
- Finish with the pork crackling

Dessert-

- Carefully place the panna cotta in a jug of hot water up to the top for 3-4 seconds being careful not to fully submerge. You should then be able to carefully tip onto a plate or bowl
- Spoon the curd & salsa to one side & top with the brandy snaps

DON'T FORGET TO TAG US IN ANY POSTS ON SOCIAL MEDIA. WE WOULD LOVE TO SEE HOW YOU GET ON!!

FACEBOOK- [@raftersrestaurantsheffield](#)
YouTube – [Rafters Sheffield](#)

INSTA- [@raftersrestaurant](#)
TWITTER - [@rafterss11](#)