

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 19/12/2020

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)
- Henderson Relish butter (MILK)

Starter-

1. Prawn Fritter (CRUSTACEANS, MILK, EGG & GLUTEN)
2. Mango & Chilli Salsa
3. Serracha Mayonnaise (EGG & MUSTARD)

Main-

4. Teriyaki glazed beef blade (CELERY)
5. Sweet potato fondant
6. Sweet potato puree
7. Sesame glazed pak choi (SESAME)

Dessert-

8. White chocolate cheesecake (GLUTEN, EGG & MILK)
9. BULLION chocolate & coconut sorbet

Instructions

Bread-

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

Starter-

- Remove lid from prawn fritters and place in the oven at 180°C for 8-10 minutes until warm throughout
- Spoon mayonnaise onto plate followed by the fritters
- Finish with the salsa

Main-

- Remove lids from the beef and sweet potato fondants. Place in the oven at 180°C for 14-18 minutes until piping hot.
- Warm the puree and pak choi in the microwave
- Swoosh puree onto plate followed by the beef, fondants and pak choi
- Pour remaining sauce over

Dessert-

- Place cheesecake on plate. Scoop sorbet to one side

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](#)