

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 20/11/2020

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

if you require any more information please contact us

CONTENTS: All ingredients are number coded the same as below

- Black pudding bread (GLUTEN & EGG)
- Henderson butter (MILK)

Starter-

1. Cauliflower for roasting
2. Pickled cauliflower
3. Chive oil
4. Parmesan crisp (MILK)
5. Lancashire Bomb cheese sauce (MILK)
6. Cauliflower puree (MILK)

Main-

7. Beef wellington (EGG, GLUTEN, MUSTARD, MILK)
8. Truffle pomme puree (MILK)
9. Sheffield honey glazed carrots (MILK)
10. Carrot & anise puree (MILK)
11. Tender stem broccoli
12. Red wine Sauce

Dessert-

13. Bread & butter pudding (EGG, GLUTEN & MILK)
14. Vanilla ice cream (MILK)
15. Crème anglaise (EGG, MILK)
16. Toffee sauce (MILK)

Extras

- Lemon Wedge
- Maldon Salt
- Egg Yolk

Instructions

Bread-

- Warm bread in pre heated oven 180°C for 5 mins. Slice and serve with Hendos butter

Starter-

- Heat a small frying pan up with a little veg oil, place in the cauliflower and caramelize one side.
- Follow with butter and baste till golden.
- Heat the cauliflower puree & cheese sauce in the microwave for 20 seconds or until hot throughout.
- Then spoon some of the puree just off centre on the plate.
- Place the roasted cauliflower atop of the puree followed by the rest of the puree
- Arrange the pickled cauliflower around the plate.
- Sprinkle the crispy parmesan on top and follow with the cheese sauce pool in the centre of the plate.
- Finish with the chive oil
- Serve

Main-

- Remove the beef wellington from the fridge 30minutes before cooking
- Pre heat the oven to 190c.
- Unwrap the wellington and place it on a baking tray, brush with egg wash.
- Place it in the oven for 22-24 minutes for medium rare. We are looking for a core temperature of 50c
- Once cooked leave to rest to one side.
- Whilst the beef is resting warm the carrots up in the oven for 10 minutes until piping hot
- Whilst the carrots are cooking heat a small amount of vegetable oil up in a small frying pan.
- Place the broccoli in, slightly char on all sides. Season with salt and lemon juice
- Heat the pomme puree up in the microwave until piping hot
- Heat the carrot & anise puree in the microwave for 30 seconds.
- Slice the wellington into 2 and place on the plate. Serve pomme puree, carrots and broccoli on the side along with sauce

Dessert-

- Place bread and butter pudding in the oven at 180 degrees C for 8-10 minutes
- Warm the crème anglaise in the microwave for 10-15 seconds at a time until hot. Be careful not to scramble the egg.
- Warm the toffee sauce up in the microwave for 30 seconds
- Place bread and butter pudding on the plate. Pour over the toffee sauce & anglaise. Finish with a scoop of vanilla ice cream

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](#)