

# **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 23/1/2021**

**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 Salmon (FISH)
2. Rhubarb Kimchi
3. Apple & Wasabi Ketchup

Main-

4. Wortley Estate Lamb Shoulder glazed in lamb sauce
5. Dauphinoise Potatoes (MILK)
6. Purple Sprouting Broccoli
7. Broccoli puree

Dessert-

8. BULLION chocolate cream (MILK & EGG)
9. Sheffield Honeycomb
10. Chocolate Crumble (MILK & GLUTEN)
11. Poached Pear
12. Pear Sorbet

## Instructions

### Bread-

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

### Starter-

- Place salmon onto a chilled plate to one side
- Add a spoonful of the apple ketchup alongside the rhubarb kimchi & serve

### Main-

- Remove the lid from the lamb and place in the oven at 180°C for 15-20 minutes until piping hot, if the sauce becomes
- Heat a non stick frying pan with a small amount of oil, caramelise one side of the dauphinoise potato, place on a baking tray and place in the oven for 6-8 minutes
- Using the same frying pan char the broccoli on a medium heat
- Warm the puree in the microwave for 30 seconds
- Swoosh the puree on to the plate followed by the dauphinoise, lamb & broccoli. Finish with any remaining sauce.

### Dessert-

- Spoon the chocolate cream into the centre of a chilled bowl and using a hot spoon push down the middle to create an indent.
- Scoop the sorbet & place in the middle, top with the poached pear, chocolate crumb & honeycomb

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](#)