

# **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 25/10/2020**

**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 wonderful freshly baked granary and black treacle bread (GLUTEN & EGG)
- Henderson relish butter (MILK)

Starter-

1. **Jerusalem Artichoke Soup (MILK)**
2. **Quails egg (EGG)**
3. **Sourdough Croute (GLUTEN)**
4. **Chive oil**
5. **Chive**

Main-

6. **Shin of Beef (SULPHITES)**
7. **Horseradish chimichurri**
8. **Potato terrine (MILK)**
9. **Green beans**
10. **Broccoli puree**

Optional Dessert-

11. **White chocolate and coconut cremeux (MILK)**
12. **Passionfruit sorbet**
13. **Mango salsa**
14. **Meringue (EGG)**

Extras

**Maldon salt**  
**Butter**

## Instructions

### Bread-

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

### Starter-

- Warm the soup up slowly in a pan, ensuring it doesn't boil
- Serve in bowls
- Cut the quails egg in half and place on top with the sourdough croutons and chive.
- Finish with chive oil

### Main-

- Pre heat oven to 180°C
- Remove the lid of off the beef and place in the oven for 15-20minutes
- Heat up a small amount of veg oil in a small frying pan, place the terrine in and cook one side till lightly brown. Place back in the silver foil and continue to cook in the oven for a further 7-10 minutes.
- Using the same small frying pan add the green beans followed by a small knob of butter. Cook till warm.
- Heat the broccoli puree in the microwave for 20 second or until piping hot throughout.
- Swoosh the broccoli puree around the plate.
- Place the potato in the centre of the plate, green beans atop at an angle.
- Lean the beef against the potato and beans. Dress the top of the beef with the chimmi churri, and sauce over.
- Serve

### Dessert-

- Spoon the cremeaux into the centre of the bowl and indent the top with the back of the spoon.
- Spoon the mango salsa into this dent
- Top with the passionfruit sorbet.
- Finish with meringue

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](#)