

# **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 27/09/2020**

**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**

1. Our wonderful freshly baked granary and black treacle bread (GLUTEN & EGG)
2. Henderson relish butter (MILK)

Main-

3. **Braised feather blade of beef**
4. **Ruben macaroni Cheese (MILK)**
5. **Tenderstem broccoli**
6. **Broccoli puree**
7. **Black garlic mayonnaise (EGG)**
8. **36 month aged Parmesan (MILK)**

Dessert-

9. Cheesecake mouse (MILK, GLUTEN)
10. Apple sorbet
11. Calvados apples & blackberries
12. Sheffield honey and oat crumble (MILK, GLUTEN)

Extras

**Maldon salt**

**Lemon Juice**

## Instructions

### Bread-

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

### Main-

- Pre heat oven to 180°C
- Remove the lid of off the beef and macaroni place in the oven for 15-20 minutes
- Heat up a small amount of veg oil in a small frying pan, place the broccoli in and cook till lightly charred season with a pinch of salt and a splash of lemon juice.
- Heat up the puree in the microwave till piping hot.
- Place the beef in the centre of the plate, spoon the broccoli puree to the side of the beef. Followed by the broccoli just below the beef, cover the broccoli in the black garlic mayo and finish with the 36 month Parmesan cheese. Serve alongside the macaroni cheese.

### Dessert-

- Pipe the cheesecake mousse in the centre of the plate. Indent with a spoon.
- Spoon the apples and blackberries in, Sprinkle crumble on top.
- Finish with a scoop of sorbet.
- Serve

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](#)