

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 1 bag containing food. This must be refrigerated ASAP. Any frozen elements will need to be stored in the freezer.

All food must be consumed by 27/02/2021

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. Risotto (CELERY)
2. Pickled mushrooms
3. Tarragon oil
4. Mushroom ketchup
5. Chopped herbs
6. Truffle crème fraiche (MILK)

Main-

7. Moss Valley pork shoulder (CELERY)
8. Wholegrain mash (MUSTARD, MILK)
9. Beetroot choucroute
10. Apple puree
11. Pork rinds & Black pudding crumble (WHEAT)

Dessert-

12. Pear & lavender Tatin (GLUTEN, MILK)
13. Almond croissant Ice cream (GLUTEN, NUTS)

Instructions

Bread-

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

Starter-

- In a small saucepan gently heat the risotto until piping hot then fold through the chopped herbs & pickled mushroom.
- Serve in a warm bowl. Spoon over the tarragon oil, mushroom ketchup and a generous dollop of truffle crème fraiche.

Main-

- Remove the lid from the pork. Place in the oven at 180°C for 20-22minutes until hot.
- In a small pan or microwave warm the mash and choucroute until piping hot.
- Warm the puree in the microwave for 30 seconds.
- Swoosh the puree onto the plate followed by the pork, choucroute & mash.
- Sprinkle over the pork crackling and black pudding crumble.
- Finish with the remaining sauce.

Dessert-

- In a preheated oven warm the Tatin for 8 minutes until warm
- Serve the Almond croissant ice cream on top.

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](#)