

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 05/12/2020

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 Granary & black treacle bread (GLUTEN)
- Henderson Relish butter (MILK)

Starter-

1. Cured Loch Duart Salmon (FISH)
2. Lovage mayonnaise (MUSTARD & EGG)
3. Shaved fennel, orange & tarragon salad

Main-

4. Pork Belly with mustard sauce (MUSTARD & CELERY)
5. Fondant potato (MILK)
6. Celeriac puree (CELERY & MILK)
7. Kale
8. Pork Scratchings

Dessert-

9. Sheffield Honey crème caramel
10. Honey & Orange biscotti

Extras

BULLION chocolate fudge

Instructions

Bread-

- Warm bread in pre heated oven 180°C for 5 mins.

Starter-

- Swoosh lovage mayonnaise on to plate
- Place salmon on plate silicon paper side up
- Dress with the fennel salad

Main-

- Remove lids from the foil with the pork in it & the potato fondants. Place in pre heated oven at 180°C for 15-20 minutes until hot throughout
- Heat a small amount of vegetable oil in a frying pan. Sauté the kale and season with salt.
- Warm celeriac puree in the microwave for 40 seconds
- Swoosh puree onto plate, place pork & fondant on top. Arrange kale over and finish with the sauce and scratchings

Dessert-

- Run a knife around the outside of the crème caramel, invert onto a plate and tap until it falls out.
- Or... just eat it straight from the tub!! Serve with Orange and Honey biscotti

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](#)