

# **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 & EGG)
- Henderson Relish butter (MILK)

Starter-

1. Whipped Goats cheese (MILK)
2. Pickled beetroots
3. Baked beetroots
  - a. Hazelnut granola (NUTS)

Main-

4. Yukon Gold Potato gnocchi (GLUTEN & MILK)
5. Rocket pesto (NUTS)
6. Celeriac puree
7. Kale
8. Salt baked celeriac
  - a. Celeriac sauce

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-

- Snip the end of the piping bag, pipe on to plate
- Arrange pickled and baked beetroots over and finish with hazelnut granola

### Main-

- Remove lid from celeriac and place in the oven at 180 degrees C for 12 minutes until warm
- In a non-stick frying pan heat 1 tbsp vegetable oil. Fry gnocchi for 2 minutes on each side. And then drain on kitchen paper.
- In a separate pan warm the kale in a little butter
- Warm the sauce and puree in the microwave for until hot.
- Swoosh the puree onto a bowl followed by the rocket pesto. Arrange gnocchi, celeriac & kale on top & then finish with the sauce.

### 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](#)