

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 and YouTube channel (make sure you subscribe!!). 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 10/08/2020

Please note this menu includes the following allergens... MILK, GLUTEN, NUTS, SESAME, SHELLFISH, MOLLUSC, FISH

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)
3. **Cauliflower for roasting**
4. **Pickled cauliflower**
5. **Romanesc cauliflower**
6. **Parmesan crisp(MILK)**
7. **Blackcow cheese sauce(MILK)**
8. **Cauliflower puree (MILK)**
9. Shin of beef
10. Broccoli puree
11. Potato terrine (MILK)
12. Chimmi churri
13. Green beans
14. Beef sauce
15. **Baked vanilla cheesecake mousse(MILK)**
16. **Honey and oat crumble(MILK & GLUTEN)**
17. **Blackcurrant sorbet**
18. **Blackcurrant jam**

Extras

Maldon salt

Butter

Instructions

Bread-

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

Starter-

- Heat a small frying pan up with a little veg oil, place in the cauliflower and caramelize one side.
- Follow with butter and baste till golden, proceed to add romanesc cauliflower.
- Heat the cauliflower puree & cheese sauce in the microwave for 20 seconds or until hot throughout.
- Then spoon some of the puree just off centre on the plate.
- Place the roasted cauliflower atop of the puree followed by the rest of the puree
- Arrange the romanesc and pickled cauliflower around the plate.
- Sprinkle the crispy parmesan on top, and follow with the cheese sauce pooled in the centre of the plate
- Serve

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.
- In a small sauce pan heat up the beef sauce.
- 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-

- Pipe the cheese cake mousse in the centre of the plate. Indent with a spoon.
- Spoon the compote 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](#)

