

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 12/07/2020

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

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. **Dehydrated Isle of Wight tomatoes & Gordal Olives**
4. **Loveage & smoked almond pesto (NUTS & MILK)**
5. **Gordal olive tapenade**
6. **Isle of Wight tomato & elderflower gazpacho**
7. **Multi-seed cracker (SESAME)**
8. Day Boat Cornish Hake (FISH)
9. Brown butter & potato terrine (MILK)
10. Green beans
11. Confit Shallots
12. Tartare Fish Sauce (FISH & MILK)
13. **White peach, prosecco & raspberry terrine**
14. **Buttermilk & vanilla ice cream with Sheffield honeycomb (MILK)**
15. **Raspberry Coulis**
16. Our Sheffield Honey Granola (NUTS & MILK)
17. Maldon Salt
18. Butter (MILK)
19. Milk Chocolate Fudge

Extras

Rafters single origin coffee bag from cafeology

Our Cow Molly milk (MILK)

Instructions

Bread-

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

Starter-

- In a chilled bowl add a spoonful of the lovage pesto to the base. Top with the tomatoes & olives
- Spread the tapenade onto the seed cracker and place on top
- Pour the gazpacho around

Main-

- Pre heat oven to 180°C
- In a non-stick frying pan heat a small amount of vegetable oil. On a medium heat caramelise the potato terrine on one side then take out of the pan place on a baking tray in the oven for 10 minutes.
- Wipe the pan out and then add a little more oil. Place the hake in the pan skin side down. Cook on a medium heat until the skin begins to caramelise. (around 3 minutes) Add the butter and then place in the oven for 4 minutes (make sure your frying pan can go into the oven, if it has a plastic handle then take the fish out of the pan and place on a baking tray)
- Whilst the fish is in the oven heat a frying pan, add the confit shallots and then the green beans. Heat up until warm but be careful not to burn the shallots
- Warm the sauce up in a small sauce pan
- Remove the fish from the oven and allow to rest for 2 minutes
- To plate. Place the potato terrine on one side of the plate, arrange the green beans next to it
- Place the fish on top and then sauce over it

Dessert-

- Swoosh the raspberry coulis onto a plate
- Place the terrine on top (make sure you remove the cling film from the outside first)
- Scoop the ice cream and place on top, 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](#)
[@rafterss11](#)

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