



# Christmas 2021<sup>\*</sup>

## with Brakes

Three perfectly balanced menus that your customers will love, to suit all budgets and skill levels in the kitchen.

From the traditional to great plant-based alternatives with all the trimmings.

<sup>\*</sup> Our three menus here are fully interactive <sup>\*</sup> Hyperlink to products and recipe information <sup>\*</sup> Quick link to register and log into your Brakes account



Christmas 2021\*

# CELEBRATE

with Brakes

We've put together three fantastic Christmas menus to delight your customers, to take all the hard work out of planning for this festive season - whatever the size of group or dietary needs you're catering for, budget or skill level in the kitchen.

Every dish also includes recipe spec with allergens highlighted. You can even add products straight to your basket.

The menus include your customers' Christmas traditional favourites, some great on trend twists and plant-based alternatives across all courses, complete with all the trimmings. A non-gluten main course is also included in menu suggestion two.

Each menu is fully interactive:

- Link to products and add them straight to your shopping basket.
- See all allergen information and recipe inspiration.

You can even quick link to register and log onto your Brakes account here:

**ACCOUNT SIGN IN**

## What's NEW for Christmas – products to make your menu stand out

We've added some exciting new products to our range across all menu parts, to truly delight your customers. From our new Chicken Liver & Brandy Parfait to our Jewelled Nut Roast, Carrot Wellington and accompaniments such as our celeriac mash to new perfect cheeseboard and show-stopping Ruby Chocolate Cheesecake – a chocolatey, gooey sensation. All have a real Christmas wow factor and are easy to prepare and serve.



F 134111 Chicken Liver & Brandy Parfait  
36x50g

F 131073 Jewelled Nut Roast 10x170g

134208 Carrot Wellington with Spiced  
Marmalade 12x210g

F 131074 Beetroot Wellington Slice  
12x150g

F 134194 Celeriac Mash

F 134011 Ruby Chocolate Cheesecake

F 130799 Vegan Vanilla Frozen Dessert 1x4L

C134002 Perfect British Cheeseboard 6x155g



Shop our full range at [brake.co.uk](https://brake.co.uk)

You can shop our full range of over 10,000 products, view your own prices and filter according to your particular requirements at [brake.co.uk](https://brake.co.uk)

If you'd like any more help and information on anything in this brochure, please speak to your usual Sales Contact or visit our website for more information.

**MORE INFORMATION**



# Christmas 2021<sup>\*</sup> MENU 1

Starters

Mains

Desserts

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# Christmas 2021<sup>\*</sup> MENU 2

Starters

Mains

Desserts

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# Christmas 2021<sup>\*</sup> MENU 3

Starters

Mains

Desserts

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# Carrot, Lentil & Coriander Soup

SERVES 1

 Vegetarian

 Vegan

## CONTAINS:



WHEAT  
RYE



MUSTARD



EGGS

## MAY CONTAIN:



OATS  
BARLEY



HAZELNUTS  
PECANS  
ALMONDS  
WALNUTS  
PISTACHIOS



SESAME

## Recipes & Ingredients



### Preparation

Defrost the soup

Pick the coriander

Cut the bread into small croutons

### Method

1. In an oven on a tray toast the croutons and pumpkin seeds for approx. 1 min
2. In a pan over a medium heat bring the soup to the boil
3. Pour into your chosen serving bowl
4. Garnish with the cream, picked coriander, toasted pumpkin seeds and croutons - serve

# Ardennes Pâté with Apple, Ale & Chilli Chutney & Ciabatta Toast

SERVES 1

## CONTAINS:



WHEAT  
BARLEY  
RYE



MUSTARD



EGGS



FISH



SESAME

## MAY CONTAIN:

## Recipes & Ingredients



## Preparation

Cut the pâté to required portion

Cut the bread into 3 mini slices

## Method

1. Brush the ciabatta with some olive oil and season, then toast until crisp in an oven at 180°C
2. Place the pâté onto the centre of your chosen serving dish
3. Spoon the chutney onto the pâté
4. Arrange the toast on the plate
5. Garnish with the cress and micro salad - serve



# Hot Smoked Salmon & Cucumber with Pickled Vegetable Salad

SERVES 1

## CONTAINS:



WHEAT  
BARLEY  
RYE



MUSTARD



MILK



FISH

## MAY CONTAIN:



CASHEWS



SESAME

## Recipes & Ingredients



## Preparation

- Defrost the bread and slice into thin lengths
- Pick the chervil
- Slice the radish
- Defrost the salmon
- Dice half the cucumber and shave the other half
- Roughly chop the dill

## Method

1. Mix together the crème fraîche, half the cucumber and dill, gently fold through the salmon.
2. Mix together the remaining cucumber, fennel, onion and radish
3. Brush the ciabatta with a little oil and toast in an oven at 180°C
4. Press the salmon mix into a circular cutter onto the centre of the plate.
5. Place the salad onto the salmon mix
6. Garnish with the chervil and crisp bread



# Crispy Camembert and Hot Cranberry Sauce with a Celery, Walnut & Radish Salad

SERVES 1

 Vegetarian

## CONTAINS:



WHEAT



WALNUTS



CELERY



MILK



SOYA

## MAY CONTAIN:



HAZELNUTS  
PECANS  
ALMONDS  
CASHEWS  
BRAZIL NUTS  
PISTACHIOS  
MACADAMIAS



PEANUTS

## Recipes & Ingredients



## Preparation

Peel the celery

Thinly slice the radish

Cut the apple into thin batons

Finely chop the parsley

## Method

1. Mix together the celery, walnuts, apple, radish, parsley and walnuts with the olive oil
2. Deep fry the camembert as per packing guidelines - drain on kitchen paper
3. Heat the cranberry sauce and roll the camembert through to coat
4. Place the salad onto your chosen serving dish
5. Add the camembert
6. Garnish and serve



# Roasted Turkey with Traditional Accompaniments

SERVES 1

CONTAINS:



MILK



SOYA



SULPHITES

## Recipes & Ingredients



### Preparation

Defrost the turkey & slice into required portion(s)

Defrost pigs in blankets & stuffing balls

Defrost the carrots & sprouts

Make up the gravy as per pack guidelines

### Method

1. Cook the roast potatoes in the oven for 25-30 mins at 180°C - add the parsnips halfway through
2. Cook the sausages and stuffing balls in the oven at 180°C for 15 mins
3. In a pan heat the butter, then add the carrots and sprouts and gently sauté for 3- 4 mins - season
4. Put the gravy into a pan with the turkey slices and bring to a gentle boil ensuring the turkey is heated through
5. Bring all the components together on your chosen serving dish and serve with a side of cranberry sauce



# Glazed Ham with Red Cabbage & Festive Trimmings

SERVES 1

CONTAINS:



WHEAT  
BARLEY  
RYE



MUSTARD



MILK



SOYA

## Recipes & Ingredients



### Preparation

Slice the gammon to required portion

Defrost the red cabbage

Defrost the carrots & sprouts

Make up the gravy as per pack guidelines

### Method

1. Cook the roast potatoes in the oven for 25 mins at 180°C - add the parsnips halfway through
2. Add the gravy to a pan along with the sliced ham and place on a medium heat ensuring the ham is heated through
3. In a pan heat the butter and add the carrots and sprouts gently sauté for 3-4 mins - season
4. Warm the cabbage in a microwave on high power for 1 min
5. Bring all the components together onto your chosen dish - serve



# Oven Baked Salmon with Honey Glazed Parsnips, Celeriac Purée and a Horseradish & Red Wine Sauce

SERVES 1

## CONTAINS:



CELERY



MUSTARD



EGGS



MILK



FISH

## MAY CONTAIN:



GLUTEN



SOYA

## Recipes & Ingredients



## Preparation

Defrost the salmon fillet

Defrost the celeriac purée

Defrost the broad beans and remove outer skin

Finely chop the tarragon

## Method


1. On a papered tray cook the parsnips in the oven for 20 mins at 180°C
2. In a pan seal the salmon skin side down in a little oil, cook for 2 mins over a medium heat or until crisp
3. Transfer the salmon to the oven and cook for a further 4 mins
4. Mix together the celeriac purée and horseradish sauce
5. Warm the broad beans in the red wine sauce and add the tarragon
6. Heat the celeriac and horseradish purée in a microwave on high power for approx. 1 min
7. Spoon the purée onto your chosen serving dish, followed by the parsnips
8. Add the salmon onto the parsnips
9. Spoon the sauce around the dish
10. Garnish with the chard and crisps - serve



# Carrot & Spiced Marmalade Wellington with Braised Red Cabbage & Parsnips

SERVES 1

 Vegetarian

 Vegan

## CONTAINS:



WHEAT  
BARLEY  
RYE



MILK



SOYA

## MAY CONTAIN:



HAZELNUTS  
PECANS  
ALMONDS  
WALNUTS  
PISTACHIOS



PEANUTS



SESAME

## Recipes & Ingredients



## Preparation

Defrost the red cabbage

Defrost the sprouts & halve

Make up the gravy as per pack guidelines

## Method

1. On a papered tray cook the wellington at 180°C for 25 mins alongside the parsnips
2. Warm the cabbage and sprouts together in a microwave on high power for 1 min
3. Bring the gravy to the boil in a small pan
4. Gently carve the wellington
5. Bring all the components together onto your chosen serving dish - serve



# Nut Roast with Savoy Cabbage, Kale, Root Vegetable Mash, Parsnips & Roast Potatoes

SERVES 1

 Vegetarian

## CONTAINS:



WHEAT



ALMONDS  
WALNUTS



PEANUTS



MILK



SOYA

## MAY CONTAIN:



HAZELNUTS  
PECANS  
CASHEWS  
PISTACHIOS



SESAME

## Recipes & Ingredients



## Preparation

Roughly chop the chestnuts

Defrost the mash

Make up the gravy as per pack guidelines


## Method

1. On a papered tray cook the potatoes and parsnips in the oven for 25 mins at 180°C
2. On a second lined tray cook the nut roast at 180°C for 15-20 mins
3. Heat the mash in the microwave on high power for 1 min alongside the kale and cabbage
4. Mix the cranberries and chestnuts into the gravy and bring to a gentle boil
5. Spoon the mash onto your chosen serving dish
6. Add the kale and cabbage alongside the mash
7. Add the potatoes and parsnips
8. Place the nut roast on top of the kale and cabbage
9. Spoon the sauce over the nut roast - serve



# Christmas Pudding with Brandy Sauce

SERVES 1

 Vegetarian

## CONTAINS:



WHEAT



MILK

## MAY CONTAIN:



HAZELNUTS  
PECANS  
ALMONDS  
WALNUTS  
MACADAMIAS

## Recipes & Ingredients



### Preparation

No preparation required

### Method

1. Heat the Christmas pudding in a microwave as per pack guidelines
2. Over a medium heat bring the brandy sauce to the boil
3. Place the pudding onto your chosen serving dish and pour the sauce around
4. Garnish with the physalis and dust with icing sugar - serve



# Lemon Tart with Vanilla Crème Fraîche & Berries

SERVES 1

 Vegetarian

CONTAINS:



MILK



EGGS

MAY CONTAIN:



HAZELNUTS  
PECANS  
ALMONDS  
WALNUTS  
PISTACHIOS



SOYA

## Recipes & Ingredients



### Preparation

Defrost the lemon tart

Defrost the fruits of the forest

### Method

1. Mix together the vanilla and crème fraîche
2. Place the tart onto your chosen serving dish
3. Spoon on the crème fraîche
4. Arrange the berries and serve



# Baked Cherry & Chocolate Dessert with Cherries and Raspberry Cream

SERVES 1

Vegetarian

Vegan

## CONTAINS:



WHEAT



PISTACHIOS



SOYA

## MAY CONTAIN:



HAZELNUTS  
PECANS  
ALMONDS  
CASHEWS  
WALNUTS  
BRAZIL NUTS  
MACADAMIAS



PEANUTS



EGGS

## Recipes & Ingredients



### Preparation

Defrost the dessert

Defrost the cherries


### Method

1. Whip the cream and purée together
2. Plate the dessert
3. Arrange the cherries onto the plate
4. Spoon on the cream and grate the pistachio over the dish - serve



# Classic British Cheeseboard

SERVES 1

 Vegetarian

## CONTAINS:



WHEAT  
BARLEY  
RYE



CELERY



MUSTARD



EGGS



MILK



SESAME



SULPHITES



SOYA

## MAY CONTAIN:

## Recipes & Ingredients



## Preparation

Wash and cut the grapes

Wash peel and cut the celery

## Method

1. Arrange the cheese onto a suitable board/plate
2. Garnish with the chutney, celery and grapes
3. Serve alongside the biscuits



# Chunky Leek & Potato Soup with Potato Puffs

SERVES 1

✓ Vegetarian

✓ Vegan

Recipes & Ingredients



## Preparation

Defrost the soup

Finely chop the chives

Pick the chervil

## Method

1. In a deep fat fryer at 180°C cook the potato puffs for 2 mins or until golden brown - drain on kitchen paper
2. In a pan over a medium heat bring the soup to the boil
3. Mix the plant cream and chives together
4. Pour the hot soup into your chosen serving bowl
5. Garnish with the chive cream, potato puffs and chervil - serve



# Smoked Salmon Pâté Parcel, Avocado Crème Fraîche & Baby Leaves Dressed with Lemon Oil

SERVES 1

## CONTAINS:



WHEAT  
RYE



MILK



SESAME



FISH



SOYA

## MAY CONTAIN:



OATS  
BARLEY



CELERY



MUSTARD



EGGS

## Recipes & Ingredients



## Preparation

Defrost the smoked salmon  
Defrost the hot smoked salmon flakes  
Defrost the rye bread and cut into a disc  
Finely chop the chives

Zest and juice the lemon  
Cut the chicory  
Finely slice the radish

## Method

1. In a blender purée two thirds of the smoked salmon with half the crème fraîche, lemon and all the cream cheese
2. Blend until fine, then stir in half of the chives and hot smoked salmon flakes
3. Place some cling film out onto a table and lay the remaining smoked salmon on it in a square
4. Spoon the smoked salmon mix into the centre and then wrap tightly in the cling film - chill for at least 30 mins
5. Mix the remaining chives with the black sesame seeds - brush one half of the smoked salmon parcel with the lemon oil
6. Sprinkle over the seeds and chives onto the oiled half of the salmon parcel
7. Blend the remaining crème fraîche with the avocado until fine
8. Spoon the avocado crème fraîche onto your chosen serving dish
9. Place the rye bread disc onto the centre of the dish and top with the smoked salmon parcel
10. Garnish with the chicory, radish and micro herbs
11. Drizzle with the lemon oil and serve



# Festive Houmous with Chargrilled Artichokes, Sundried Tomatoes & Cranberry Rosemary Bread

SERVES 1

 Vegetarian

CONTAINS:



WHEAT



SESAME

MAY CONTAIN:



RYE



EGGS



MILK



SOYA

Recipes & Ingredients



## Preparation

Drain and quarter the artichokes

Drain the tomatoes

Roughly chop the chestnuts

Defrost the bread

## Method

1. Slice the bread into long thin strips brush with a little oil and place in a hot oven for 2 mins to crisp
2. Spread the houmous onto your chosen serving dish
3. Arrange the artichokes and tomatoes over the houmous
4. Garnish with the cranberries and chestnuts
5. Serve alongside the breadsticks



# Smoked Duck Salad with Fennel, Orange, Fig & Caramelised Nuts

SERVES 1

## CONTAINS:



PECANS  
PISTACHIOS

## MAY CONTAIN:



HAZELNUTS  
ALMONDS  
CASHEWS  
WALNUTS  
BRAZIL NUTS  
MACADAMIAS



PEANUTS

## Recipes & Ingredients



## Preparation

Thinly slice the duck

Cut the fig into segments

Defrost the broad beans & remove outer skin

## Method

1. Put the sugar into a small pan and caramelise on a medium heat
2. Warm the nuts slightly then add to the caramelised sugar
3. Roll in the caramel then decant onto a papered tray to cool
4. In a bowl mix the fennel, orange and a little orange juice, figs, and broad beans
5. Arrange the salad onto a suitable dish and then add the slices of duck
6. Spoon over any remaining juices from the salad bowl
7. Garnish with the nuts and lambs lettuce - serve



# Roasted Turkey Roulade with all the Trimmings

SERVES 1

 Gluten-free

CONTAINS:



SULPHITES

## Recipes & Ingredients



### Preparation

Defrost the turkey roulade, pigs in blankets, stuffing balls

Defrost the red cabbage, carrots & sprouts

Roughly chop the chestnuts

Make up the gravy as per pack guidelines

### Method

1. On a papered tray cook the potatoes and parsnips in the oven for 20 mins at 18°C
2. Add the turkey roulade to the oven alongside the potatoes and parsnips, and cook until core temperature is reached
3. Place the pigs in blankets and stuffing balls on a lined tray and cook in the oven for 15 mins
4. In a frying pan over a medium heat, fry the pancetta until crisp, then add the carrots and brussels and cook for 3 mins
5. Add the chestnuts and cranberries to the veg and toss together
6. Warm the gravy over a medium heat until steaming
7. Heat the cabbage in a microwave on high power for 1 min
8. Plate the cabbage and place the turkey on top
9. Arrange the other components around the turkey and finish with the gravy - serve



# Slow Cooked Beef Rib, Potato Gratin, Celeriac Purée, Roast Vegetables & Red Wine Sauce

SERVES 1

## CONTAINS:



PECANS  
PISTACHIOS

## MAY CONTAIN:



HAZELNUTS  
ALMONDS  
CASHEWS  
WALNUTS  
BRAZIL NUTS  
MACADAMIAS



PEANUTS

## Recipes & Ingredients



## Preparation

Defrost the beef rib  
Defrost the celeriac purée  
Defrost the kale & cabbage

Blanch, refresh & halve the carrots  
Roughly chop the chestnuts  
Roughly chop the tarragon

## Method

1. On a papered tray cook the parsnips and the dauphinoise in the oven for 20 mins at 180°C
2. In a pan of simmering water place the beef rib in its pouch and cook until core temperature is reached
3. Heat the cabbage and kale in a microwave on high power for approx. 30 secs
4. In a pan gently melt the butter and roll the carrots through, followed by the cabbage - season
5. Warm the red wine sauce in a pan on a low heat, add the tarragon, chestnuts and cranberries
6. Heat the celeriac in a small pan and spoon onto your chosen serving dish
7. Add the carrot and cabbage alongside and top with the beef rib
8. Next add the dauphinoise and parsnips
9. Spoon the sauce over the beef and garnish with the crisps and leaves - serve

**NB.** Add the meat juices from the beef rib pouch to the sauce for an added beef flavour hit!



# Baked Cod with Crayfish Sauce & Wild Mushroom Mashed Potato

SERVES 1

## CONTAINS:



CELERY



MILK



FISH



CRUSTACEANS



MOLLUSCS



GLUTEN



TREE NUTS



MUSTARD



EGGS



SESAME



SOYA

## Recipes & Ingredients



## Preparation

Defrost the cod loin and dry on kitchen paper  
Defrost the mash  
Make up the lobster sauce as per pack guidelines

Defrost and halve the sprouts  
Peel and finely slice the onion  
Peel the parsnip  
Finely chop the chives  
Finely dice the carrots

## Method


1. Wrap the parsnip in tin foil with half the butter and cook in the oven at 180°C for 20 mins
2. In a pan over a medium heat slowly cook the onions and carrots
3. Add the brussels to the pan and cook until caramelised
4. Place the baked parsnip cut side down in a pan to caramelise
5. Add some oil to a pan and place on a medium heat. When hot add the cod loin skin side down and cook for 3 mins, turn and place in the oven for a further 3 mins
6. Bring the lobster sauce to a boil and add the cream - whisk together
7. Add the crayfish to the sauce
8. Warm the cep mash either in a small pan or in a microwave as per pack guidelines
9. Spoon the cep mash onto a plate followed by the cod loin
10. Add the parsnip, brussels, carrot and onion mix
11. Spoon the lobster sauce over the dish
12. Garnish with the micro salad and finely chopped chives - serve



# Butternut Squash & Lentil Wellington, Garlic Green Beans & Glazed Broad Beans with Parsley

SERVES 1

 Vegetarian

 Vegan

## CONTAINS:



WHEAT

## MAY CONTAIN:



HAZELNUTS  
PECANS  
ALMONDS  
CASHEWS  
WALNUTS  
BRAZIL NUTS  
PISTACHIOS  
MACADAMIAS



PEANUTS

## Recipes & Ingredients



## Preparation

Defrost the silverskin onions

Defrost the broad beans and remove outer shell

Blanch and refresh the french beans

Finely slice the garlic

Make up the gravy as per pack guidelines

## Method

1. On a papered tray cook the wellington in the oven as per pack guidelines
2. Place the parsnips alongside the wellington and cook until golden brown
3. Add a little oil to a pan on a medium heat, add the garlic and silverskin onions - gently caramelise
4. Add the green beans and toss together - season
5. Add the gravy to the pan and glaze the vegetables, add the parsley
6. Place the wellington into the centre of the plate, spoon the parsnips alongside
7. Dress the vegetables on the plate and serve



# Jewelled Nut Roast with Festive Vegetables

SERVES 1

 Vegetarian

CONTAINS:



ALMONDS  
CASHEWS  
WALNUTS



EGGS



MILK

## Recipes & Ingredients



### Preparation

Defrost the carrots, sprouts & green veg mix

Make up the gravy as per pack guidelines

### Method

1. Cook the nut roast in the oven as per pack guidelines
2. On a papered tray cook the parsnips and potatoes in the oven for 20 mins at 180°C
3. In a pan gently melt the butter and add the sprouts, carrots and green veg mix - season
4. Put the gravy in a small pan and gently bring to the boil
5. Spoon the vegetables onto a plate and place the nut roast alongside
6. Arrange the potatoes and parsnips on the plate
7. Spoon over the gravy - serve



# Christmas Pudding with Toffee Brandy Sauce

SERVES 1

 Vegetarian

CONTAINS:



WHEAT



PECANS  
PISTACHIOS



MILK

MAY CONTAIN:



HAZELNUTS  
ALMONDS  
CASHEWS  
WALNUTS  
BRAZIL NUTS  
MACADAMIAS



PEANUTS

## Recipes & Ingredients



### Preparation

Finely chop the pistachios


### Method


1. In a pan caramelise the sugar and add warmed pecans, roll through the caramel then decant onto a papered tray
2. Mix the brandy and toffee sauces together and warm gently in a small pan
3. Cook the pudding as per pack guidelines
4. Place the pudding onto your chosen serving dish
5. Spoon the sauce around and garnish with the caramelised pecans and chopped pistachios - serve



# Rich Chocolate & Coconut Tart with Honeycomb Ice Cream & Berries

SERVES 1

 Vegetarian

 Vegan

## CONTAINS:



OATS



HAZELNUTS  
ALMONDS  
CASHEWS  
WALNUTS  
PISTACHIOS



SOYA



SULPHITES

## MAY CONTAIN:



PECANS  
BRAZIL NUTS  
MACADAMIAS



PEANUTS



EGGS



MILK

## Recipes & Ingredients



## Preparation

Defrost the tart

## Method

1. In a bowl mix the berries and purée together
2. Plate the tart
3. Spoon some coconut next to the tart and place a quenelle of the ice cream onto the coconut
4. Spoon the berries onto the other side of the tart
5. Before serving spoon the maple syrup over the honeycomb ice cream - serve



# Apple Strudel with Crumble Crumb, Cherries & Vanilla Ice Cream

SERVES 1

## CONTAINS:



WHEAT



EGGS



MILK

## MAY CONTAIN:



OATS  
BARLEY



HAZELNUTS  
PECANS  
ALMONDS  
WALNUTS  
PISTACHIOS



SOYA

## Recipes & Ingredients



## Preparation

Defrost the strudel

Mix the crumble and poppy seeds

Defrost the cherries


## Method

1. In an oven at 180°C cook the crumble for 4 -6 mins
2. Warm the strudel for 3 mins at 180°C
3. Plate the strudel and top with a little crumble, spoon the rest of the crumble onto the plate and place the ice cream on top.
4. Warm the cherries in the coulis and dress onto the plate - serve



# British Cheeseboard Selection

SERVES 1

 Vegetarian

## CONTAINS:



WHEAT  
BARLEY  
RYE



CELERY



MUSTARD



EGGS



MILK



SESAME



SULPHITES



SOYA

## MAY CONTAIN:

## Recipes & Ingredients



## Preparation

Cut the cheeses into required portions

Wash & cut the grapes

Wash, cut & peel the celery

Decant the chutney into a ramekin

## Method

1. Arrange the cheese onto your chosen plate/board
2. Garnish with the grapes, celery and chutney
3. Serve alongside the biscuits



# French Onion Soup with Rarebit Dipper

SERVES 1

CONTAINS:



WHEAT  
BARLEY  
RYE



CELERY



MUSTARD



EGGS



MILK



SULPHITES



SESAME

MAY CONTAIN:

## Recipes & Ingredients



### Preparation

Defrost the soup

Defrost and slice the bread

Pick the thyme leaves

### Method

1. Spread the rarebit onto the bread and place in an oven at 200°C for 2 mins or until golden brown
2. In a pan over a medium heat bring the soup to the boil
3. Pour the soup into your chosen serving bowl
4. Garnish with the rarebit toast and picked thyme - serve



# Chicken Liver & Brandy Parfait with Pistachio, Pear Purée, Quince & Toasted Brioche

SERVES 1

## CONTAINS:



WHEAT



PISTACHIOS



EGGS



MILK

## MAY CONTAIN:



HAZELNUTS  
PECANS  
ALMONDS  
CASHEWS  
WALNUTS  
BRAZIL NUTS  
MACADAMIAS



PEANUTS

## Recipes & Ingredients



## Preparation

Defrost the parfait

Finely chop the pistachios

Cut the quince into small dice

Cut the bread into a rectangle shape

## Method

1. Purée the pear with a little of its juices until smooth
2. Gently toast the brioche under a grill
3. Roll the parfait in the pistachio
4. Spoon the purée onto a plate
5. Place the parfait onto the centre of the plate
6. Garnish with the brioche, quince & micro cress – serve



# Prawn & Scottish Smoked Salmon Salad

SERVES 1

CONTAINS:



MUSTARD



EGGS



FISH



CRUSTACEANS

## Recipes & Ingredients



### Preparation

Defrost the smoked salmon & prawns

Cut and wash the gem lettuce

Wash the lambs lettuce

Finely slice the radish

Peel the avocado and cut required portion into a bridge shape

Blanch the red cherry tomatoes and twist skins up

Slice the yellow cherry tomatoes


### Method

1. Using a mandolin slice the cucumber thinly lengthways
2. Mix the prawns with the thousand island dressing
3. Wrap the cucumber up on itself and fill with the prawns
4. Place this on your plate slightly off centre
5. Add the smoked salmon onto the plate
6. Garnish with the other ingredients
7. Dress the micro greens with the lemon oil and place on top of the prawns - serve



# Creamy Mushroom Risotto with 'Cheese Crisps'

SERVES 1

 Vegetarian

 Vegan

MAY CONTAIN:



## Recipes & Ingredients



### Preparation

Defrost the risotto

Drain the mushrooms

Pick the thyme

Finely chop the chives

### Method

1. On a papered non-metal tray sprinkle the grated cheese, followed by the picked thyme
2. Microwave for 45 secs. Allow to cool, then break into shards
3. Put the risotto in a small pan and place on a medium heat. Cook for approx. 2 mins
4. Stir in the soft cheese and season
5. In a pan over a medium heat fry the mushrooms
6. Spoon the risotto onto your chosen serving dish
7. Garnish with the mushrooms and then the chives
8. Finish with the shards of crisp cheese - serve



# Roasted British Turkey, Crushed Brussels, Smoked Bacon, Cranberries, Cauliflower Cheese & Trimmings

SERVES 1

## CONTAINS:



PECANS



EGGS



MILK



SULPHITES

## MAY CONTAIN:



HAZELNUTS  
ALMONDS  
CASHEWS  
WALNUTS  
BRAZIL NUTS  
PISTACHIOS  
MACADAMIAS



GLUTEN



PEANUTS



CELERY



MUSTARD

## Recipes & Ingredients



## Preparation

Defrost the sausage meat

Defrost the sprouts

Roughly chop the pecans

Blanch and refresh the carrots

## Method

1. Oil and season the turkey, and colour on all sides in a hot pan
2. Transfer to an oven and cook at 175°C until core temp is reached
3. Remove from the oven, cover with foil and allow to rest for 30 mins
4. Mix together the sausage meat with the apricots and pecans
5. Mould into desired shape and cook in the oven until core temp is reached
6. On a papered tray cook the potatoes and parsnips at 180°C for 20 mins
7. Fry the pancetta until crisp, add the cooked carrots and brussels and season  
- add chestnuts
8. Warm the red wine sauce on a gentle heat
9. Cook the cauliflower in a suitable side dish at 180°C for 6-8 mins or until golden brown
10. Spoon the brussels and carrots onto the plate
11. Add the carved turkey portion
12. Add the other ingredients and spoon over the sauce - serve



# Venison Steak with Braised Red Cabbage, Crispy Sprouts, Pomme Dauphinoise & Blackberries

SERVES 1

CONTAINS:



MILK

MAY CONTAIN:



GLUTEN



CELERY



MUSTARD



EGGS



SOYA

Recipes & Ingredients



## Preparation

Defrost the venison

Defrost the red cabbage & sprouts

Blanch, refresh & peel the carrots

## Method

1. On a papered tray cook the dauphinoise and parsnips in the oven for 20 mins at 200°C
2. In a pan over a medium heat seal the venison steaks in a pan with a little oil - season
3. Transfer to a tray along with the sprouts and cook in an oven for approx. 5 mins
4. In two separate pans warm the mash and red cabbage
5. Warm the red wine sauce slowly with the carrots and blackberries
6. Before bringing together allow the venison to rest for a few minutes, then carve/slice
7. Spoon the cabbage onto the plate and top with the venison slices - place the dauphinoise alongside
8. Spoon the mash onto the plate
9. Arrange the parsnips and sprouts onto the plate, finish with the sauce - serve



# Seabass with Crayfish & Mussel Sauce, Cherry Tomato Tatin & Tarragon Buttered Vegetables

SERVES 1

## CONTAINS:



WHEAT



CELERY



MILK



FISH



CRUSTACEANS



MOLLUSCS

## MAY CONTAIN:



MUSTARD



EGGS



SOYA

## Recipes & Ingredients



## Preparation

Defrost the seabass and dry on kitchen paper  
Defrost the mash  
Defrost the pastry  
Defrost the green veg mix  
Defrost the mussels  
Pick the chervil

Pick the thyme  
Chop the tarragon  
Halve the cherry tomatoes - place on a tray, season, add the thyme and cook under gantry lights for approx. 1 hour  
Make up the lobster base sauce as per pack guidelines


## Method

1. On a papered tray cook the puff pastry between 2 trays at 190°C for 5 mins - cool on a wire rack
2. In a pan heat half the butter, add the mash and mix well until hot - put into a piping bag and keep warm
3. Warm the vegetables in another pan with the remaining butter
4. On a medium heat cook the seabass skin side down for 3 mins then turn over and rest off the heat
3. Heat the lobster sauce and whisk in the cream - add the mussels, crayfish and stir in the tarragon
5. Pipe the mash onto the plate
6. Place the puff pastry in the centre of the plate and arrange the tomatoes on top
7. Now put the seabass onto the plate
8. Spoon over the sauce
9. Garnish with the picked chervil
10. Place the vegetables to the side - serve



# Beetroot Wellington with Slow Cooked Onion & Crispy Stuffing

SERVES 1

 Vegetarian

 Vegan

## CONTAINS:



WHEAT



SOYA

## MAY CONTAIN:



HAZELNUTS  
PECANS  
ALMONDS  
CASHEWS  
WALNUTS  
PISTACHIOS



MILK

## Recipes & Ingredients



## Preparation

Make up the stuffing mix as per pack guidelines - shape into balls

Make the gravy as per pack guidelines

Trim the carrots into a cylinder shape, blanch & refresh

Defrost the broad beans and remove outer shell

Cut the onion in half keeping the skin on

## Method

1. On a papered tray cook the wellington in the oven as per pack guidelines
2. On a papered tray cook the potatoes for 25 mins at 180°C, then add the stuffing balls for the last 5 mins
3. Place a little oil in a small pan on a medium heat, add the onion half cut side down and caramelise/colour
4. Transfer to the oven and cook for 15 mins or until softened
5. Put the gravy into a small pan and bring to a gentle boil, then reduce to a simmer
6. Add the carrots and heat through for a couple of minutes, then add the broad beans
7. Plate the wellington and arrange the potatoes and stuffing alongside
8. Gently glaze the wellington with a little of the gravy then spoon the carrots and broad beans around
9. Remove the skin from the caramelised onion and place onto the plate
10. Spoon over the remaining gravy - serve



# Jewelled Nut Roast with Pepper Sauce, Red Cabbage & Festive Vegetables

SERVES 1

 Vegetarian

## CONTAINS:



WHEAT  
BARLEY



ALMONDS  
CASHEWS  
WALNUTS



CELERY



MUSTARD



EGGS



MILK

## Recipes & Ingredients



### Preparation

Defrost the red cabbage

Defrost the sprouts

Cut the carrots in half lengthways

### Method

1. Cook the nut roast as per pack guidelines
2. On a papered tray cook the parsnips in the oven for 20 mins at 180°C
3. Place the carrots and sprouts onto a tray and cook in the oven at 180°C until caramelised
4. Gently heat the pepper sauce in a small pan
5. Gently heat the red cabbage in a small pan
6. Spoon the red cabbage onto the plate and place the nut roast on top
7. Place the other vegetables on next and finish with the pepper sauce - serve



# Christmas Pudding with Warm Cherries & Brandy Vanilla Custard

SERVES 1

 Vegetarian

## CONTAINS:



WHEAT



PISTACHIOS



EGGS



MILK



SOYA



SULPHITES

## MAY CONTAIN:



HAZELNUTS  
PECANS  
ALMONDS  
CASHEWS  
WALNUTS  
BRAZIL NUTS  
MACADAMIAS



PEANUTS

## Recipes & Ingredients



## Preparation

Roughly chop the pistachio

## Method

1. Melt the chocolate in a microwave
2. Pour the chocolate onto a tray lined with baking paper
3. Sprinkle the pistachio, apricot and cranberries over the chocolate - place in a fridge to set
4. In a pan over a low heat, warm the cherries with the raspberry purée and a dash of the cognac
5. Warm the crème anglaise with the remaining cognac
6. Heat the pudding as per pack guidelines
7. Place the pudding in the centre of a suitable bowl
8. Next spoon on the cherries
9. Pour the brandy custard around the pudding
10. Garnish with the chocolate shards and physalis - serve



# Chocolate Soufflé with Mince Pie Ice Cream, Berries & Candied Nuts

SERVES 1

 Vegetarian

## CONTAINS:



WHEAT



ALMONDS  
WALNUTS  
PISTACHIOS



PEANUTS



EGGS



MILK



SOYA



HAZELNUTS  
PECANS  
CASHEWS  
BRAZIL NUTS  
MACADAMIAS



SESAME

## MAY CONTAIN:

## Recipes & Ingredients



## Preparation

No preparation required


## Method

1. Place the soufflé on a tray and cook in an oven as per pack guidelines
2. In a pan caramelise the sugar then decant onto a papered tray
3. Sprinkle the nuts and cranberries onto the sugar, allow to cool then break up into shards
4. Arrange the berries on a plate and garnish with the caramelised sugar shards
5. Add a spoon of the ice cream to the plate
6. Remove the soufflé from the oven and serve immediately



# Apple Tart with Candied Ginger Ice Cream & Brandy Sauce

SERVES 1

 Vegetarian

 Vegan

## CONTAINS:



WHEAT



ALMONDS



SOYA

## MAY CONTAIN:



HAZELNUTS  
PECANS  
CASHEWS  
WALNUTS  
BRAZIL NUTS  
PISTACHIOS  
MACADAMIAS



PEANUTS



EGGS



MILK

## Recipes & Ingredients



### Preparation

Defrost the tart portion

Finely dice the stem ginger


### Method

1. In a pan warm the custard and add the cognac
2. Warm the tart for 3 mins in an oven at 160°C
3. Place the tart into a suitable bowl and spoon over the brandy custard
4. Add a scoop of the frozen dessert and finish with the candied ginger and pumpkin seeds - serve



# Great British Cheeseboard

SERVES 1

 Vegetarian

## CONTAINS:



WHEAT  
BARLEY



CELERY



MUSTARD



MILK



SULPHITES

## Recipes & Ingredients



### Preparation

Cut the cheese into the required portions

Cut the quince into a dice

Wash & cut the grapes

Wash, cut & peel the celery

### Method

Bring all ingredients together on a cheese board - serve