

CHRISTMAS AT BRAKES
MENU SUGGESTION ONE



Hello, my name is Oliver Lloyd, I'm a development chef at Brakes. Creating Christmas menus can be particularly challenging. Although diners will expect to see all of their traditional favourites, they'll also look for modern styles and ingredients to be incorporated too. Catering for large groups also brings a multitude of preferences, having strong vegan and gluten-free options is now essential. To help over this busy time I have developed three perfectly balanced menus that your customers will love, whatever their price point.

MAIN COURSE

TURKEY ROULADE

Served with Crushed Brussels Sprouts with Cranberries, Pigs in Blankets, Roast Potatoes & Seasonal Vegetables

F 120675 Gluten Free Turkey Roulade, F 3564 Cooked Pigs in Blankets, F 120502 Crispy Coated Roasting Potatoes, F 30715 Carrot & Swede Baton Mix, F 4766 Medium Brussels Sprouts, A 89849 Dried Cranberries

SLOW COOKED SHIN OF BEEF

Served with Wholegrain Mustard Carrot Swede & Potato Mash, Garlic Green Beans & Vegetable Crisps

F 33424 Slow Cooked Shin of Beef, F 31560 Potato, Swede & Carrot Mash, A 88932 Wholegrain Mustard, F 4760 Whole Green Beans, C 10439 Fresh Garlic, A 85115 Vegetable Crisps

ROAST SALMON

Served with Black Pepper Mashed Potato, Asparagus, Toasted Hazelnuts & Tomato Hollandaise

F 122954 M&J Seafood Salmon Suprêmes (skin-on, boneless), F 31559 Mashed Potato with Cracked Black Pepper, F 4743 Asparagus Spears, A 4617 Whole Hazelnuts, A 10156 Hollandaise Sauce, A 100284 Tomato Chutney

SWEET POTATO, CASHEW & APRICOT CHUTNEY TART

Served with Festive Couscous & Aubergine Purée (Suitable for vegans)

F 128415 Sweet Potato, Cashew & Apricot Chutney Tart (Available September 2019), C 121393 Baba Ganoush, C 74683 Fruity Moroccan Couscous Salad, A 112724 Blue Dragon Hot Chilli Sriracha Sauce, C 74831 Mixed Micro-Greens

STARTERS

BRUSSELS PÂTÉ

Brussels Pate Served with Tomato Chutney, Crisp Salad & Toasted Ancient Grain Loaf

C 70044 Brussels Pâté with Chicken Livers, A 100284 Tomato Chutney, F 117494 La Boulangerie Ancient Grain Loaf, C 20063 Salad Mix, A 89712 French Dressing

PRAWN & CRAYFISH MARIE ROSE SALAD

Served with Chunky Avocado & Baby Gem Lettuce

C 70172 Prawn Marie-Rose with Mayonnaise Savoury Filling, C 15564 Crayfish Tails in Brine, F 127282 Chunky Avocado Smash, C 124669 Lettuce Little Gem, C 450574 Catering Salad Cress, C 10233 Radish

CARROT, RED LENTIL & CORIANDER SOUP

Served with Parsnip Crisps (Suitable for vegans)

F 124774 Little & Cull Carrot, Red Lentil & Coriander Soup, C 113885 Herb Bunched Coriander, C 121939 Alpro Soya Single UHT, C 10343 Parsnips

DESSERTS

CHRISTMAS PUDDING

Served with Brandy Sauce

F 4705 Matthew Walker Classic Christmas Pudding, A 100531 Brandy Sauce

VEGAN CHOCOLATE ORANGE DESSERT

Served with Warm Spiced Oranges & Vegan Vanilla Ice Cream (Suitable for vegans)

F 123224 Gluten Free Vegan Chocolate Orange Dessert, F 121516 Food Heaven Vanilla Non-Dairy Iced Dessert, A 102 Whole Orange Segments in Light Syrup, A 33710 Ground Mixed Spice

SELL FOR £14.99 – £19.99

Minimum sell-out price will achieve an indicative margin of 60%

