

Mother's Day Meal

Key :

Course

Box no. Dish

ALLERGIES

Cooking and assembly instructions for each **dish**.

to begin Preheat your oven to 180°

I & 2 **Focaccia & Aioli** D G V
(may contain traces of **nuts**)

Wrap your **Focaccia** in tin foil and place in the preheated oven for 5-7 mins.

Serve warm with **Aioli** on the side.

Starter Preheat your oven to 180°

3 **Chicken & Spiced Apricot Ballotine Wrapped in Parma Ham** D
4 - 6 **Bhaji, Curried Mayo, Pickles**

Reheat your **Bhaji** in the oven for 8 mins

Once cooked through, place the **Bhaji** on a plate next to your **Chicken & Spiced Apricot Ballotine**, with the **Curried Mayo** dotted on top of both, and the **Pickles** on the side.

3 (v) **Spiced Sweet Potato Soup** D V
4 - 6 (v) **Bhaji, Mint Yoghurt, Roasted Coconut**

Reheat your **Bhaji** in the oven for 8 mins

Pour your **Soup** into a pan and slowly bring to a boil whilst stirring. Once hot, transfer into a bowl, drizzle **Mint Yoghurt** on top, sprinkle with **Roasted Coconut** flakes and serve with **Bhaji** in the centre.

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Main

Preheat your oven to 180°

7 (m) **Pork Belly** G
8 - IO Tomato, Butter Bean & Parsley Cassoulet, Confit Potatoes, Chorizo,
Tenderstem Broccoli, Chilli

Place your **Pork Belly** skin side down in a cold frying pan and gently heat to crisp the skin. Turn the pork over and transfer it to a baking tray and oven bake for 15 - 20 mins.

In a pan, stir the **Tomato, Butter Bean & Parsley Cassoulet** to a simmer.

Drizzle oil into a frying pan and cook the **Confit Potatoes** and **Chorizo** for 3 mins over a high heat, then transfer to a baking tray and oven cook for a further 10 mins.

Bring a smaller pan of lightly salted water to a boil and blanch the **Tenderstem Broccoli** for 2-3 mins.

To serve, spoon the **Cassoulet** into the centre of a plate, scatter the **Confit Potatoes** and **Chorizo** around, place your **Pork Belly** on top and position your **Tenderstem Broccoli** around to finish.

7 (f) **Hake** G
8 - IO Tomato, Butter Bean & Parsley Cassoulet, Confit Potatoes, Chorizo,
Tenderstem Broccoli, Chilli

Lightly drizzle oil into a frying pan, season the **Hake** with salt and cook skin side down over a medium heat for 8 - 10 mins, turning the Hake just once.

In a pan, stir the **Tomato, Butter Bean & Parsley Cassoulet** to a simmer.

Drizzle oil into a frying pan and cook the **Confit Potatoes** and **Chorizo** for 3 mins over a high heat, then transfer to a baking tray and oven cook for a further 10 mins.

Bring a smaller pan of lightly salted water to a boil and blanch the **Tenderstem Broccoli** for 2-3 mins.

To serve, spoon the **Cassoulet** into the centre of a plate, scatter the **Confit Potatoes** and **Chorizo** around, place your **Hake** on top and position your **Tenderstem Broccoli** around to finish.

7 (v) **Chargrilled Olive & Basil Polenta** V
8 + 9 Tomato, Butter Bean & Parsley Cassoulet, Confit Potatoes,
Tenderstem Broccoli, Chilli

Lightly drizzle oil into a frying pan and cook the **Olive & Basil Polenta** over a medium heat to colour the sides. Transfer to a baking tray and oven cook for 10 mins.

In a pan, stir the **Tomato, Butter Bean & Parsley Cassoulet** to a simmer.

Drizzle oil into a frying pan and cook the **Confit Potatoes** for 3 mins over a high heat, then transfer to a baking tray and oven cook for a further 10 mins.

Bring a smaller pan of lightly salted water to a boil and blanch the **Tenderstem Broccoli** for 2-3 mins.

To serve, spoon the **Cassoulet** into the centre of a plate, scatter the **Confit Potatoes** around, place your **Polenta** on top and position your **Tenderstem Broccoli** around to finish.

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Dessert

Preheat your oven to 180°

I1 Pear & Treacle Tart

D G V

I2 + I3 Pear Compote, Crème Anglaise

Place your **Treacle Tart** on a baking tray and transfer to the oven for 5 mins until warmed through.

Heat the **Crème Anglaise** in a pan over a very gentle, LOW heat, stirring continuously and being careful not to let it come to a boil (as it will become scrambled egg!)

Once the **Treacle Tart** is warmed, place in a bowl/plate, spoon the **Pear Compote** on the side and pour the **Crème Anglaise** over.

Petit Four

I4 Chocolate Crunch

D G N V

Enjoy the Petit Four with your perfect after-dinner tittle!

Child's Main

Preheat your oven to 180°

Child Bangers & Mash

Tenderstem Broccoli, Gravy

D G

Place the **Sausages** on a baking tray and reheat in the oven for 10-15 mins until browned and hot.

Place the vac pac bag of **Mashed Potato** in a pan of boiling water to heat for 1 min.

Blanch the **Tenderstem Broccoli** in the same pan as the adult main course, for 2-3 mins.

Reheat the **Gravy** in a pan stirring regularly until hot.

Child's Dessert

Child Jelly & Custard Pot

D V

Enjoy straight from the fridge.