

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

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.

Mother's Day Meal

Main

Preheat your oven to 180°

7 (m)

Pork Belly

8 - 10

Tomato, Butter Bean & Parsley Cassoulet, Confit Potatoes, Chorizo, Tenderstem Broccoli, Chilli

G

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.

7 (f)

Hake

8 - 10

Tomato, Butter Bean & Parsley Cassoulet, Confit Potatoes, Chorizo, Tenderstem Broccoli, Chilli

G

Lightly drizzle oil into a frying pan, season the **Hake** with salt and cook 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.

7 (v)

Chargrilled Olive & Basil Polenta

8 + 9

Tomato, Butter Bean & Parsley Cassoulet, Confit Potatoes, Tenderstem Broccoli, Chilli

V

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.

Mother's Day Meal

Dessert

Preheat your oven to 180°

I1 Pear & Treacle Tart
I2 + I3 Pear Compote, Crème Anglaise

D G V

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 N V

Enjoy the Petit Four with your perfect after-dinner tippie!
(Granola may contain traces of nuts)

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.