

INSTRUCTIONS

September 2020

SUNDAY LUNCH

Beef thyme roasted with honey caramelised carrots, roast potatoes, seasonal greens, sage, onion and pork stuffing with a Yorkshire pudding and gravy

Pork roasted with honey caramelised carrots, roast potatoes, seasonal greens, sage, onion and pork stuffing with a Yorkshire pudding and gravy

Celeriac roasted with garlic and thyme, honey caramelised carrots, roast potatoes, seasonal greens, sage and onion stuffing with a Yorkshire pudding and gravy v

Instructions

Separate meat from the tray and cook separately under the grill to your liking.

Re heat the rest of the tray with the lid off at 190c for 15-20 mins until piping hot

Reheat the gravy in a saucepan until hot

Put Yorkshire puds in the oven for 4-6 mins.

DESSERTS

Apple and blackberry crumble with clotted cream GF WF

Instructions:

Remove lid, place into the oven with lid off at 180 C for 15 mins and enjoy with clotted cream

ADDITIONS

Cauliflower cheese v

Instructions place in the oven for 12-20 mins

Thank you for your support, we appreciate you.

GF = gluten free WF = wheat free DF = dairy free V = vegetarian Ve = vegan N = contains nuts
Ask us for gluten free bread. Please tell us if you have an allergy. Full allergen information is available,
but we cannot guarantee that dishes are allergen free.

Tips are shared equally among our team.



Brocco
KITCHEN