



MADE  
IN  
OLD  
STEAD

## Chicken, Lemon Thyme, Pepper

1. Toast the **Haxby rye bread** to your preference.
2. Serve alongside the **chicken liver parfait** and **pickled red peppers**.

## Cod, Chicken, Beetroot

1. Remove the **cod kiefs** from the refrigerator 20 minutes before cooking.
2. Pre-heat oven to 200°C (180°C Fan).
3. Transfer the **Parisian potatoes** and **baby beetroots** onto a greaseproof-lined baking tray. Remove film from the **cod kiev** and position, still in its packaging, alongside the **potatoes** and **beetroots**. Place the baking tray in the centre of the oven for seven minutes.
4. Meanwhile, empty the **pea and watercress puree** and **roast chicken butter sauce** into two separate saucepans and warm over a low heat.
5. Remove the baking tray from the oven and the pans from the heat at the end of the seven-minute cooking time.
6. To serve, place the **cod kiev** to the left of your serving plate and add a spoonful of **pea and watercress puree** to the right.
7. Decoratively arrange the **Parisian potatoes**, **baby beetroots** and **steamed onions** on top of the **pea and watercress puree**.
8. Use a spoon to mix the **mint vinaigrette** in its tub before drizzling over the **potatoes**, **beetroots**, and **onions**. Finish by spooning the **roast chicken butter sauce** in-and-around the dish.

## Strawberry & Woodruff

1. Place the **strawberry ice creams** in the freezer for ideally two hours before serving.
2. Pre-heat oven to 180°C (160°C Fan).
3. Remove film from the **éclair** packaging and place tray into centre of oven for two minutes. Remove and allow to cool before slicing horizontally in half.
4. Pipe a layer of **woodruff mousse** onto the bottom half of the **éclair** and top with a layer of **strawberry mousse**. Finish with another layer of **woodruff mousse** and place the other half of the **éclair** on top. Use a palette knife to transfer the **éclair** onto the left-hand side of your serving plate.
5. Remove the **strawberry ice cream** from the freezer and run under warm water for ten seconds to loosen from the sides of the container. Turn out the **strawberry ice cream** next to the **éclair**.
6. Finish by topping the **ice cream** with the **macerated strawberries**.

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