

HAPPY EASTER!

We hope you're ready for our stunning lamb menu. For us, Easter is all about savouring all those special springtime moments; seeing our kitchen garden and the Great British Hedgerow begin to burst into life once again, and the simple pleasure of seasonal dining at home with family.

As always, we're thrilled to showcase some amazing ingredients and produce from either Tommy's family farm or our trusted, brilliant suppliers. In particular look out for:

Lamb

The lamb for this main course is from R&J Yorkshire's Finest Farmers & Butchers. Ryan and Kate have been friends of the business for a long time, and we love the quality of their meat. Working with a co-operative of local suppliers as well as rearing their own cattle at their family farm, R&J ensure that all animals have the best quality of life through only the highest standards of animal welfare.

Rhubarb

Located in the heart of the famous Rhubarb Triangle are the Tomlinson family, fourth-generation growers of some of the finest forced rhubarb we've ever had the pleasure of cooking with. 'Forcing' is when produce is grown under limited or no light, using only the energy within its own seed; for rhubarb, this produces vibrant pink stems and an intense, tart flavour.



ALLERGENS:

For allergens, please see in **bold**.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.

Lamb Leg: N/A
New Potatoes: N/A
Lamb Fat: N/A
Herb Brined Turnips: N/A
Whipped Ricotta: **Milk**
Roasted Hazelnuts: **Nuts, May Contain: Peanuts, Sesame, Cereals Containing Gluten**
Pickled Shallots: **Sulphites**
Parsley Oil: N/A
Savoy Cabbage: N/A
Herb Dressing: **Sulphites, Sesame**
Asparagus: N/A
Cured Egg Yolk: **Egg, Sulphites**
Lamb Jus: N/A
Wild Garlic Salsa Verde: **Sulphites**
Rhubarb Compote: **Sulphites**
Rhubarb: **Sulphites**
Brown Sugar Crumble: **Milk, Sulphites, Cereals Containing Gluten (Wheat)**
Hay Custard: **Milk, Egg, Sulphites**

EASTER LAMB FEAST



SERVING INSTRUCTIONS

MAIN

1 hour
30 mins**Ingredients:**

Lamb leg
Lamb fat new potatoes
Herb brined turnips
Whipped ricotta
Roasted hazelnuts
Pickled shallots
Parsley oil
Savoy cabbage
Herb dressing
Asparagus
Cured egg yolk
Lamb jus
Wild garlic salsa verde

You'll also need:

Vegetable oil
Sea salt

Equipment:

1 x large frying pan
3 x lined baking trays
1 x small saucepan
Grater

Lamb, Ricotta Cabbage

Our delicious Yorkshire lamb leg is served with roasted savoy cabbage brushed in a parsley and lovage herb oil, lamb fat potatoes, asparagus finished with grated cured egg yolk, a rich lamb jus and a wild garlic salsa verde. To the side, whipped ricotta topped with herb-brined turnips, roasted hazelnuts, pickled shallots, and parsley oil.

1. Remove everything from the refrigerator 30 minutes before you start cooking.
2. Preheat oven to 180°C (160°C Fan).
3. Place a large frying pan with a splash of oil over medium heat.
4. Remove packaging from the **lamb leg** and pat dry. Season all over with sea salt.
5. In a medium-hot pan, place the meat fat side down and colour all of the fat until golden.
6. Sear the rest of the meat all over quickly (this whole process should take 3-4 minutes). Keep this pan for later on.

7. Place the **lamb** onto a parchment lined baking tray and place in the oven for 15 mins, for medium rare. For more well done, leave in the oven for 25 minutes.

8. Remove **lamb** from oven, cover with foil and rest for 30 mins.

9. Turn your oven up to 220°C (200°C Fan).

10. Place the lamb **fat new potatoes** onto a baking tray, season with sea salt and roast in the oven for 25 mins.

11. Place the **savoy cabbage** onto a baking tray alongside **new potatoes**, season, and roast for 20 mins.

12. In the same pan you used to brown the **lamb leg**, fry the **herb-brined turnips** all over for 5 mins, until golden brown.

13. Add the **asparagus** to the potato baking tray for the final 5 mins of cooking time.

14. Empty the **lamb jus** into a small saucepan and warm over a medium heat until hot all of the way through.

15. Remove everything from the oven and stovetop.

16. To serve, spread the **whipped ricotta** over the base of a plate and top with the **herb-brined turnips**. Finish with a scattering of **roasted hazelnuts, pickled shallots**, and a drizzle of **parsley oil**.

17. Plate up the **asparagus** and finish with a fine grating of **cured egg yolk**.

18. Brush the **savoy cabbages** all over with the **herb dressing**.

19. Remove the string from the **lamb** and slice evenly, finish with a sprinkle of sea salt.

20. Enjoy everything together.

DESSERT



20 mins

Rhubarb, Brown Sugar, Hay

A rhubarb and brown sugar crumble, served with a hay custard.

Ingredients:

Rhubarb compote
Rhubarb
Brown sugar crumble
Hay custard

Equipment:

Baking dish
Small saucepan

1. Preheat oven to 190°C (170°C Fan).
2. Spread the **rhubarb compote** over the bottom of a baking dish.
3. Place the batons of **rhubarb** on top and sprinkle over all of the **brown sugar crumble**.
4. Bake in the centre of your oven for 15 minutes, or until golden brown.
5. Empty the **hay custard** into a medium saucepan and warm through over a low heat, mixing every now and then.
- 6 Remove the **crumble** from your oven and allow to rest for 5 minutes before portioning. Serve everything together.