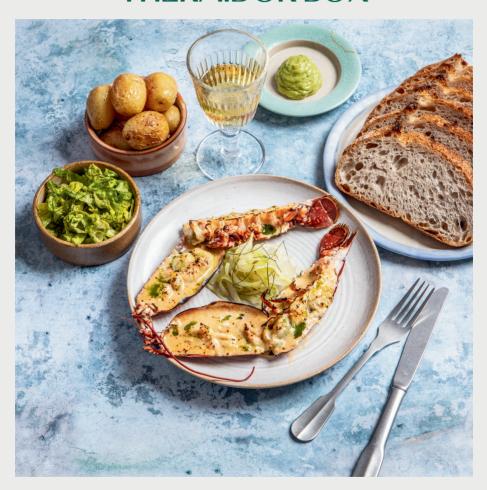# THE LOBSTER THERMIDOR BOX

SERVING INSTRUCTIONS

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For a celebration that sparkles, our Lobster Thermidor box features whole lobster with rich Thermidor sauce, roasted new potatoes, salsa Verde, pickled fennel & baby gem salad and a sourdough loaf with herb butter. A luxurious way to elevate your festive occasion.

Enjoy,

Tommy x

Ingredients:
Sourdough Loaf
Herb Butter
Whole Lobster
Thermidor Sauce
Roasted New Potatoes
Salsa Verde
Pickled Fennel
Baby Gem

Cooking Time:
50 Mins

Equipment:
2 x baking tray
2 x saucepans

1. Remove everything from the fridge 30 minutes prior to cooking and pre-heat the oven to 200°C (180°C Fan).

2. Place the **new potatoes** on a baking tray and into the oven for 15 minutes to reheat.

3. After 5 minutes, splash some water onto the **sourdough** and place into the oven for the remaining cooking time to warm through. Remove after 5 minutes.

4. At the same time as placing the sourdough in oven, add the **lobster** halves to a lined baking tray and then into the oven for 5 minutes.

5. After 5 minutes, pipe on the **Thermidor sauce** and place back into the oven for a further 2 minutes.

6. Meanwhile, dress the **baby gem** in the **salsa verde**.

7. After 2 minutes, grill or blowtorch the **Thermidor sauce** on the **lobster** for 30 seconds or until bubbling and charred lightly.

8 . Serve everything together and enjoy!

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.

Sourdough Loaf: **Cereals Containing Gluten (Wheat),** May Contain: **Sesame** | Herb Butter: **Milk** | Whole Lobster: **Crustaceans** | Thermidor Sauce: **Cereals Containing Gluten (Barley), Fish, Milk, Mustard, Sulphites** | Roasted New Potatoes: N/A | Salsa Verde: **Soybeans, Sulphites** | Pickled Fennel: **Sulphites** | Baby Gem: N/A