

THE SEAFOOD PLATTER BOX



SERVING INSTRUCTIONS

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Bring a taste of the sea to your festive table.
This indulgent platter includes gravadlax salmon,
crab pâté, prawn cocktail, caviar, pickles and
Hopical Storm slaw, served with sourdough
and herb butter

Enjoy,

Tonny X

Ingredients:

Gravadlax Salmon
Crab Rillettes
Crevette Prawns
Marie Rose Sauce
Fermented Chilli Powder
Lemon Verbena Oil
Baby Gem
Herb Butter
Pickled Fennel
Pickled Carrot
Pickled Beetroot
Caviar

Cooking Time:

Sourdough Bread

30-35 Minutes

Equipment:

2 x baking tray 3 x saucepans

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.

- 1. Remove everything from the fridge 30 minutes before serving.
- 2. Preheat the oven to 200°C (180°C Fan).
- 3. Add a splash of water to the **sourdough** and place into the centre of the oven for 8 minutes to refresh.
- 4. While this is warming up, plate up the **crab rillette**, **gravadlax salmon** and **pickle selection**.
- 5. Assemble the **prawn cocktail** by dressing the **baby gem** with **lemon verbena oil** and the **prawns** with the **Marie**Rose sauce
- 6. To plate, build the **prawns** on top of the dressed **salad** and finish with the **fermented chilli powder** on top.
- 7. Remove the **sourdough** from the oven, carve and enjoy together with the other items.

Gravadlax Salmon: Fish, Sulphites | Crab Rillettes: Crustaceans, Milk | Crevette Prawns: Crustaceans | Marie Rose Sauce: Egg, Celery, Mustard, Sulphites, Cereals containing Gluten (Barley), Fish | Fermented Chilli Powder: N/A | Lemon Verbena Oil: Soybeans | Baby Gem: N/A | Herb Butter: Milk | Pickled Fennel: Sulphites | Pickled Carrot: Sulphites | Pickled Beetroot: Sulphites | Caviar: Fish | Sourdough Bread: Cereals Containing Gluten, May Contain: Sesame