
AT HOME

Autumn Gourmet Box for Two

Cooking & Serving Instructions



Prepare the chicken first and place in the oven before preparing the other dishes.

Northcote Cheese Loaf

Allergens: G D N V (*Traces of nuts from the suppliers*)



Preheat oven to 200°C.

Take butter out of fridge to come to room temperature.

Remove paper and place on a tray in the oven for 5-8 mins.

We recommend you enjoy your dishes within 48 hours of collection.
Cooking times may vary slightly from our oven to yours. Please adjust cooking times accordingly.

AT HOME

North Sea Cod, Curry, Pomegranate, Almond & Coriander

Allergens: F N S D



Preheat the oven to 120°C. Place the cod on the parchment paper provided and onto the tray. Drizzle with olive oil then place into the centre of the oven for 10-12 minutes.

Pour the curry sauce and pearls into a pan, cook on a medium heat until hot.

Divide the sauce between the two bowls, scatter the pomegranate and toasted almonds, drizzle with coriander oil then place the baked cod on top.

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AT HOME

Caramelised Celeriac Consommé, Tiny Raviolis, Celeriac Pearls, Tarragon

Allergens: D G E



Carefully pour both pouches of consommé into a medium-sized pan.

Cook on a medium heat for 6-8 minutes until piping hot.

Divide the consommé and raviolis equally into two warmed bowls. Drizzle with a little olive oil and a pinch of chopped tarragon.

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AT HOME

Roast Chicken, Truffle & Brioche stuffed, Leg Bolognese, Wild Mushrooms, Lyonnaise Potato

Allergens: G D S N E



Pre heat the oven to 120°C. Place the crown of chicken onto a tray and cook for 1 hr 20 minutes and the core temperature is 73-75°C.

Bring out of the oven and rest for a further 20 minutes. Place the Bolognese into a pan over a medium heat until piping hot. Increase the temperature of the oven to 180°C. Remove the plastic lid from the Lyonnaise potato, place in the oven along with the chicken for 8-10 minutes until the potato is hot and the chicken is golden in colour.

Divide the hot Bolognese between the two plates and serve alongside the Lyonnaise potatoes. Carve the chicken breast from the crown, lightly season the flesh side with a little salt and add the chicken to the plate.

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AT HOME

Orchard Apple "Cheesecake", Salted Caramel Sauce

Allergens: G D E



Remove the apple from the packaging and place onto the centre of a cold plate.

Serve with the salted caramel sauce, which can be at room temperature or gently warmed if you prefer.

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AT HOME

Hand Crafted Chocolates

After Eight, Smoked Toffee, Ferrero Rocher

Allergens: G D N



Keep in a cool place until you're ready to enjoy with coffee.

DIETARY MARKERS



G gluten

N nuts

D dairy

E eggs

M mustard

Cr crustaceans

S sulphites

F fish

Ce celery

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northcote

A STAFFORD COLLECTION HOTEL

AT HOME

We'd love to make our boxes even better!

Once you've enjoyed your gourmet box, please take a few moments to scan the qr code below to complete a short survey – your feedback is very important to us.



If you'd like to speak to someone about our boxes, please call us on 01254 240555.

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