

Soup of the day with bread, Breaded chicken goujons with dips, Caesar salad

Chicken, leek & ham pie, Honey roasted ham, Parsnip, sweet potato & chestnut bake  
*served with mashed potatoes and seasonal vegetables*

Spotted dick & custard, Caramelised orange cheesecake, Rhubarb crumble & custard

**Estimated recommended selling price £14.50 per person (Dec 08)**  
**(other entertainment costs to be added as extra)**



## PREPARATION LIST

### DAY BEFORE

#### **DEFROST IN FRIDGE 24 HOURS PRIOR TO USE**

Cheesecake (Brakes)

Bread (defrost at room temperature)

#### **HAVE READY IN FREEZER**

Chicken goujons

Chicken & leek pie

Parsnip bake

Spotted dick

Rhubarb crumble (Brakes)

Vegetables (Brakes)

#### **HAVE READY IN FRIDGE**

Soup (Brakes)

Butter

Parmesan shavings

Cream

#### **WASH AND SLICE/CHOP**

Lettuce (thinly sliced for garnish, small leaves separated for Caesar salad)

Cucumber (thinly sliced)

Tomatoes (cut into 6-8 wedges)

Prepare/peel & chop fresh vegetables (potatoes, carrots, sprouts, swede) ready for cooking

#### **PRE-PREPARE**

Cook honey roasted ham:

- Soak ham in water for approx 3 hours to remove salt, drain, place in pan
- Pour water in pan to cover ham, add a whole onion, bay leaves & peppercorns
- Bring to boil then simmer until thoroughly cooked (timing will depend on size of ham)
- Drain ham, remove skin and score fat, then pour runny honey over top of ham (sprinkle brown sugar over top of honey aswell - optional)
- Roast in oven at 200C for approx 1 hour basting 3-4 times, leave to stand before slicing

Make cheesecake (see homemade recipe)  
Make fruit crumble (see homemade recipe)  
Make soup (see homemade recipe)  
Make croutons (see homemade recipe)

### **ON THE DAY**

#### **COOK**

Make Caesar salad:

- place lettuce leaves in the centre of a small plate
- sprinkle the croutons over the lettuce
- toss in Caesar dressing
- top with the parmesan shavings

Make salad garnishes (see homemade recipe)

Slice honey roasted ham

Pre-portion cheesecake

Pre-cook chicken & leek pie and parsnip bake

Cook vegetables in boiling water if using fresh

Make mashed potato (see homemade recipe)

Deep fry chicken goujons

Cut bread into portions

#### **READY FOR SERVICE**

Ensure ovens are hot and ready to heat chicken & leek pie and parsnip bake

Hot hold vegetables or pre-portion frozen vegetables to microwave as necessary

Hot hold soup

Have on counter - chilli dipping sauce, croutons

Plates warmed

Have separate area to serve desserts

Check manufacturer's instructions for timings and ensure all hot food has a core temperature of 75C

*(See Recipes section for more detailed information – remember to login first)*

## BRAKES PRODUCT LIST

Codes	Product	Pack Size	Cost (Jan 09)
89614	Tomato & basil Soup	4 x2kg	£16.43
89615	Carrot & Coriander Soup	4 x 2kg	£16.43
89613	Leek & potato Soup	4 x 2kg	£16.43
33059	Uncut white bloomer	1x6	£11.45
33058	Uncut malted wheat grain bloomer	1x6	£11.59
F12718	Brakes Salted Dairy Butter (70041)	40x250g	£38.86
30827	Breaded chicken goujons	2kg	£20.95
7667	Hellmans Light Garlic Mayonnaise (30g)	1x2ltr	£6.65
86972	Brakes Sweet Chilli Dipping Sauce	1ltr	£3.24
10402	Tomatoes MM 47/57mm PK	1 x 6kg	£7.30
10231	Lettuce Iceberg PK	1	£1.22
10230	Cucumbers PK	1	£0.50
71017	Parmigianino Reggiano Shavings	2x500g	£27.60
86796	Brakes Caesar Dressing (30g serving)	2x2.27ltr	£13.31
13088	Knorr Mini Croutons	3x1kg	£28.13
32447	Chicken, leek & Wiltshire ham pie	1x6	£18.22
71050	Honey roast ham	2.8kg	£34.58
32918	Parsnip, sweet potato & chestnut bake	12	£24.62
3945	Mashed Potato	2.5kg	£5.86
F4756	Catering baby carrots	2.5kg	£5.68
4766	Brussels sprouts	2.5kg	£5.48
4777	Dice Swede	2.5kg	£4.26
F1215	Bisto Gravy Mix	6x5ltr	£11.85
30333	Brake Individual M/W Spotted Dick	1x12	£11.44
31835	Caramelised Orange Cheesecake 14 ptn	1	£20.87
32338	Brake Rhubarb Crumble 220g	1x12	£14.13
100188	Brakes Custard Mix *C*	4x3.5kg	£31.97
15126	Brakes ready to serve custard	12 x 1ltr	£15.57
18502	Brakes Aerosol Cream	6x500g	£13.21
C70215	Double Cream	1x 2.27ltr	£6.70
C70221	Whipping Cream	1x 2.27ltr	£6.95