

Selection of filled sandwiches or rolls (*turkey & cranberry, beef & horseradish, beef salad, ham & mustard, ham & cheese, cheese & pickle, egg mayonnaise, cheese & tomato*),
Brie & cranberry parcels, Smoked salmon skewers
Spinach & feta quiche, Chicken wings

Mini éclairs, Mini cheesecakes, Mince pies

Estimated recommended selling price £7.25 per person (Dec 08)
(other entertainment costs to be added as extra)



PREPARATION LIST

DAY BEFORE

DEFROST IN FRIDGE 24 HOURS PRIOR TO USE

| | |
|-------------------------------------|------------------|
| Smoked salmon skewers | Quiches |
| Mini éclairs | Mini cheesecakes |
| Bread (defrost at room temperature) | |

HAVE READY IN FREEZER

Chicken wings
Brie & cranberry parcels

HAVE READY IN FRIDGE

| | |
|--------|------------|
| Turkey | Beef |
| Ham | Cheese |
| Eggs | Mayonnaise |

WASH AND SLICE/CHOP

| | |
|---|--------------------------|
| Lettuce (thinly sliced) | Cucumber (thinly sliced) |
| Tomatoes (cut into 6-8 wedges and some thinly sliced) | |

PRE-PREPARE

Make egg mayonnaise:

- mash hard boiled eggs with fork and mix in mayonnaise
- don't over mix/ make into a mush; keep egg visible

Grate or slice cheese

Slice cooked turkey and beef (if necessary)

ON THE DAY

COOK

Make salad garnishes (see homemade recipe)

Make sandwiches:

- cut bread and thinly spread one side with butter
- fill some with egg mayonnaise
- with sliced turkey spread cranberry sauce on one side of bread
- with sliced beef spread horseradish on one side of bread
- with sliced beef add shredded lettuce, tomato & cucumber slices
- with sliced ham spread mustard on one side of bread
- with sliced ham add grated or sliced cheese
- with grated or sliced cheese spread sweet pickle on one side of bread
- with grated or sliced cheese add slices of tomato
- arrange a variety of cut sandwiches on a serving platter and garnish with salad

Place salmon skewers on a serving plate, garnish with lemon wedges

Arrange éclairs and cheesecakes on serving plates

Pre-cook chicken wings, brie & cranberry parcels and quiches

Pre-portion cooled quiches

READY FOR SERVICE

Hot hold chicken wings and brie & cranberry parcels (and quiche if serving hot)

Heat mince pies (if serving hot)

Have on counter sweet chilli dipping sauce to serve with chicken wings

Plates and napkins

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) |
|--------|--|-----------|------------------|
| 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 |
| F3466 | Turkey breast | 5x500g | £36.29 |
| C29189 | Chicken (sandwiches) 35 slices | 500g | £5.80 |
| 100357 | Brakes cranberry sauce | 2.5kg | £7.81 |
| C29174 | Roast Beef (sandwiches) 12-18 slices | 500g | £8.58 |
| 89382 | Lion Horseradish Sauce *C* | 2x2.27ltr | £14.34 |
| 10402 | Tomatoes MM 47/57mm PK | 1 x 6kg | £7.30 |
| 10231 | Lettuce Iceberg PK Each | 1 | £1.22 |
| 10230 | Cucumbers PK Each | 1 | £0.50 |
| 3465 | Brake Cooked Sliced Ham (Gammon) | 5x500g | £41.24 |
| 88933 | Brakes English Mustard | 2x2.27ltr | £10.86 |
| 27544 | Brakes Grated Mild White Cheddar (70040) | 1kg | £8.86 |
| 100278 | Brakes Sweet Pickle *C* | 2x2.5kg | £11.20 |
| C71326 | Brakes Hard Boiled Eggs | 48 | £5.25 |
| 70893 | Brakes Med Eggs (shell on) 15xdozen | 180 | £22.95 |
| 86252 | Brakes Mayonnaise | 2x2.2ltr | £6.42 |
| 33143 | Brakes Brie and Cranberry Parcel | 1x12 | £10.20 |
| 32118 | Mini Smoked Salmon Skewers | 1x72 | £22.62 |
| C70143 | Spinach & Feta Cheese Quiche 2" | 1x16 | £11.07 |
| F30818 | Brakes Tangy BBQ Chicken Wings | 1x2kg | £17.47 |
| 86972 | Brakes Sweet Chilli Dipping Sauce | 1ltr | £3.24 |
| F32817 | Brake mini chocolate eclairs | 1x72 | £14.64 |
| F31841 | Brake mini cheesecakes | 1x36 | £15.91 |
| 32452 | Brake Frozen Mini Mince Pies | 1x72 | £16.86 |