

Selection of cooked meats (*turkey, beef & ham*), Ratatouille rosti bake (*hot*)
 Roasted Mediterranean vegetable quiche (*hot or cold*), Broccoli & cheese quiche (*hot or cold*),
 Smoked salmon, Pigs in blankets
 Selection of salads (*coleslaw, potato salad, mixed salad*)

Chocolate fudge Yule log, Mince pies, Cheese & biscuits (*add £1.50 per person*)

Estimated recommended selling price £12.75 per person (Dec 08)
(other entertainment costs to be added as extra)



PREPARATION LIST

DAY BEFORE

DEFROST IN FRIDGE 24 HOURS PRIOR TO USE

Turkey (Brakes)	Beef (Brakes)	Gammon (Brakes)
Quiches	Smoked salmon	Chocolate log

HAVE READY IN FREEZER

Petit pains
 Ratatouille rosti bake (Brakes)
 Pigs in blankets

HAVE READY IN FRIDGE

Butter
 Potato salad (Brakes)
 Coleslaw
 Cheeses
 Cream

WASH AND SLICE/CHOP

Salad leaves (wash & separate)	Cucumber (thinly sliced)
Tomatoes (cut into 6-8 wedges)	

PRE-PREPARE

Roast turkey in oven at 180-200C until thoroughly cooked and juices run clear – timings will depend on size of turkey (always check). Baste 3-4 times during cooking
 Roast beef – as above
 Roast gammon – as above
 Make ratatouille rosti bake (see homemade recipe)
 Make potato salad (see homemade recipe)
 Pre-portion cheeses
 Pre-portion chocolate log

ON THE DAY

COOK

Make mixed salad:

- place lettuce in serving bowls
- arrange cucumber & tomato on lettuce
- toss in dressing

Slice turkey, beef and gammon and arrange meats separately on serving platters

Place smoked salmon on a serving plate and garnish with fresh lemon

Bake off petit pains in oven for 4-5 mins at 180C, allow to cool

Pre-cook:

- pigs in blankets
- Mediterranean vegetable and broccoli & cheese quiches

Cut quiches into portions once cooled and arrange on serving plates

READY FOR SERVICE

Ensure ovens are hot and ready to heat:

- ratatouille rosti bake
- pigs in blankets
- quiches (if serving hot)

Place coleslaw and potato salad into separate serving bowls

Have separate area to serve desserts

Warm mince pies in oven if serving hot

Have on counter – salad dressing, biscuits for cheese

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	Products	Pack size	Cost (Jan 09)
71522	Raw turkey breast (frozen)	2kg (ave)	£6.57
C71709	Cooked roast turkey (50 slices)	1x3.29kg	£53.43
71288	Beef Topside	2.6-4kg	£40.19
84345	Beef Silverside	2.6-4kg	£32.83
70117	Gammon joint boneless	7-10kg	£4.05
32837	Ratatouille rosti bake	2x1.36kg	£12.75
70135	Roast Mediterranean Veg Quiche	1x12ptn	£11.78
75314	Broccoli & Cheese Quiche	1x12ptn	£10.44
71081	Smoked salmon, side D-cut	0.9-1.3kg	£11.01
F3564	Cooked pigs in blankets	1x100	£30.49
70034	Brakes Coleslaw Salad	1x2kg	£2.44
70035	Brakes Potato Salad	1x2kg	£6.90
24528	Brakes Catering Mixed Leafs (5ptn)	250g	£1.78
10231	Lettuce Iceberg PK	1	£1.22
10402	Tomatoes MM 47/57mm PK	1 x 6kg	£7.30
10230	Cucumbers PK	1	£0.50
3636	Brake Petits Pains-White	1x70	£15.43
19558	Brakes butter portions Size 7	5x100	£15.57
4868	Chocolate fudge Yule log	2	£22.82
3676	Mince pies	1x36	£7.69
18502	Brakes Aerosol cream	6x500g	£13.21
C70215	Double Cream	1x 2.27ltr	£6.70
C70221	Whipping Cream	1x 2.27ltr	£6.95
71330	British cheese board selection	850g	£12.98
A1149	Brakes Savoury Biscuits for cheese	1kg	£4.80