

Soup of the day with bread, Baked field mushroom with ratatouille topped with a cheesy crumb, Salmon & dill quiche

Steak, mushroom & Irish stout pie, Breaded plaice filled with prawns & mushrooms, Potato & leek rarebit tart
served with roast potatoes, carrots, cauliflower, peas & broccoli

Apple crumble with custard, Bread & butter pudding with custard, Chocolate, orange & cointreau truffle torte
Coffee & mints

**Estimated recommended selling price £15.50 per person (Dec 08)
(other entertainment costs to be added as extra)**



PREPARATION LIST

DAY BEFORE

DEFROST IN FRIDGE 24 HOURS PRIOR TO USE

Steak & stout pie (Brakes) Chocolate & orange torte
Bread (defrost at room temperature)

HAVE READY IN FREEZER

Salmon & dill quiche
Breaded plaice
Potato & leek tart
Vegetables (Brakes)
Apple crumble (Brakes)
Bread & butter pudding

HAVE READY IN FRIDGE

Soup (Brakes)
Butter
Custard
Cream

WASH AND SLICE/CHOP

Lettuce (thinly sliced) Cucumber (thinly sliced)
Tomatoes (cut into 6-8 wedges) Red onion (peeled and cut into rings)
Prepare/peel and chop fresh vegetables into evenly sized chunks/florets ready for cooking

PRE-PREPARE

Make soup (see homemade recipe)
Make apple crumble (see homemade recipe)
Make ratatouille (home recipe)
Make breadcrumbs (see homemade recipe)

Prepare baked field mushrooms with ratatouille topped with cheesy crumb:

- if using Brakes ratatouille mix, cook from frozen according to instructions
- spread a light coating of butter or drizzle a little oil onto each field mushroom & season
- bake in oven for approx 4-5 mins
- to breadcrumbs add seasoning, a little grated cheese and a drizzle of oil, mix together
- place some ratatouille mix on top of mushroom ensuring it does not over spill, sprinkle a good helping of cheesy crumb on top

ON THE DAY

COOK

Make salad garnishes (see homemade recipe)

Pre-portion chocolate & orange torte

Pre-cook:

- breaded plaice filled with prawns & mushrooms (frozen) for approx 25-30 mins in oven at 180C
- Brakes steak & stout pie (defrosted) for approx 25 mins in oven at 180C
- potato & leek rarebit tart for approx 15-20 mins in oven at 180C
- salmon & dill quiches for approx 15 mins in oven at 180C
- homemade apple crumble

Cook roast potatoes (see homemade recipe)

Boil fresh carrots, cauliflower and broccoli

Prepare gravy for steak pie according to instructions

Cut bread into thick slices, then into halves

READY FOR SERVICE

Hot hold plaice, steak pies, potato & leek tarts, quiches and homemade crumble

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

Hot hold soup and gravy

Pre-portion frozen peas to microwave as required

Cook baked field mushroom starter to order:

- bake or grill for approx 5 mins until cheesy crumb is golden brown

Plates warmed

Gravy jugs

Have separate area to serve desserts

Have on counter – coffee/tea & after dinner mints

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)
89614	Tomato & basil Soup	4 x 2kg	£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
10330	Mushrooms	1.8kg	£8.69
4792	Ratatouille mix	1x 1.5kg	£3.41
27544	Brakes Grated Mild White Cheddar (70040)	1X1kg	£8.86
	Bread crumbs		
70134	Salmon, dill & asparagus quiche	1x 12	£11.78
10402	Tomatoes MM 47/57mm PK	1 x 6kg	£7.30
10231	Lettuce Iceberg PK	1	£1.17
10230	Cucumbers PK	1	£0.50
10244	Onions Red BB	1x1kg	£1.59
32446	Brake Steak Mush Irish Stout Pie gourmet	6	£14.44
F1215	Bisto Gravy Mix	6x5ltr	£11.85
31384	Breaded plaice filled prawns,mush,ChardSc	10	£22.76
31845	Potato & leek rarebit tart	8	£20.32
F4625	Roast potatoes	2.5kg	£5.17
4753	Brake Choice Peas	2.5kg	£3.88
F4756	Catering baby carrots	2.5kg	£5.68
30246	Cauliflower & Broccoli Floret Mix	1.5kg	£4.76
30301	Brake Individual Apple Crumble	1x12	£11.09
F100188	Brakes Custard Mix *C*	4x3.5kg	£31.97
F15126	Brakes ready to serve custard	12 x 1ltr	£15.57
30300	Bread & butter pudding	1x12	£15.38
31016	Chocolate, orange & cointreau torte (14ptn)	1x1	£18.54
18502	Brakes Aerosol Cream	6 x 500g	£13.21
C70215	Double Cream	1x 2.27ltr	£6.70
C70221	Whipping Cream	1x 2.27ltr	£6.95
	After dinner mints (Tesco/local)		