

Soup of the day with bread, Salmon & cod fishcakes with tartare sauce,
Crispy coated camembert & cranberry sauce

Braised lamb shank with mint gravy, Chicken with portabello mushrooms & Madeira sauce,
Creamy vegetable Kiev *served with carrots, peas & roast or mashed potatoes*
Spinach & ricotta cannelloni *served with garlic bread & salad garnish*

Chocolate fudge cake with cream, Apple & blackberry flapjack crumble & custard,
White chocolate & lime cheesecake

Estimated recommended selling price £17.50 per person (Dec 08)
(other entertainment costs, eg champagne to be added as extra)



PREPARATION LIST

DAY BEFORE

DEFROST IN FRIDGE 24 HOURS PRIOR TO USE

Chicken with mushrooms & Madeira sauce

Cheesecake (Brakes)

Chocolate fudge cake

Bread (defrost at room temperature)

HAVE READY IN FREEZER

Coated camembert

Salmon fishcakes

Lamb shanks (Brakes)

Vegetable Kiev

Vegetables (Brakes)

Cannelloni

Garlic bread

Fruit crumble (Brakes)

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 onions (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 cheesecake (see homemade recipe)

Make fruit crumble (see homemade recipe)

Prepare lamb shanks (see homemade recipe)

ON THE DAY

COOK

Cook homemade lamb shanks (refer to recipe)

Make salad garnishes (see homemade recipe)

Prepare dip pots:

- cranberry sauce for crispy coated camembert
- tartare sauce for salmon fishcakes

Pre-portion chocolate fudge cake and cheesecake

Cook roast potatoes (see homemade recipe)

Make mashed potato (see homemade recipe)

Cook fresh carrots in boiling water

Prepare gravy for lamb shanks according to instructions

Cut bread into thick slices, then into halves

READY FOR SERVICE

Ensure ovens are hot and ready to cook chicken with mushrooms & Madeira sauce and Brakes lamb shanks

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

Hot hold soup and gravy

Cook to order:

- crispy coated camembert (deep fry until golden brown)
- salmon fishcakes (deep fry until golden brown)
- vegetable Kiev (deep fry until golden brown)
- cannelloni (microwave or oven)
- garlic flat bread (grill or oven bake for 2-3 minutes until golden brown)

Plates warmed

Gravy jugs

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	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
12718	Brakes Salted Dairy Butter (70041)	40x250g	£38.86
32316	Salmon & cod fishcakes	15	£24.61
89032	Brakes Tartare Sauce	2x2.27ltr	£11.24
10231	Iceberg lettuce	1	£1.22
10230	Cucumber	1	£0.50
10402	Tomatoes	6kg	£7.30
10224	Onions Red BB	1x1kg	£1.59
3015	Crispy coated camembert	1x30	£20.14
100357	Brakes cranberry sauce	2.5kg	£7.81
32766	Lamb shank in minted gravy	6x2	£23.57
1215	Bisto Gravy Mix	6x5ltr	£11.85
32541	Chicken, portabello mushms & Madiera sc	12	£29.98
4060	Creamy Vegetable Kiev	12	£12.45
4756	Catering baby carrots	2.5kg	£5.68
4753	Brake Choice Peas	2.5kg	£3.88
3945	Brake Mashed Potato	2.5kg	£5.86
4625	Roast potatoes	2.5kg	£5.17
32693	Spinach & ricotta cannelloni	12	£29.42
32667	Brake Garlic Flat Bread 36x120g	36	£19.48
4156	Chocolate Fudge Cake P/Cut (16 ptn)	1	£14.30
18502	Brakes Aerosol Cream 6x500gm	6x500g	£13.21
C70215	Double Cream	1x 2.27ltr	£6.70
C70221	Whipping Cream	1x 2.27ltr	£6.95
31511	Apple & Blackberry Flap Jack Crumble	12	£15.95
100188	Brakes Custard Mix *C*	4x3.5kg	£31.97
15126	Brakes ready to serve custard	12 x 1ltr	£15.57
31364	White choc & lime cheesecake Indiv	12	£20.22