

Soup of the day with bread

Faggots in onion gray, Welsh lamb shepherds pie, Glamorgan sausage
served with mashed potato & vegetables

Rhubarb crumble & custard, Bread & butter pudding

**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

Shepherd's pie (Brakes)
Rhubarb crumble (Brakes)
Bread & butter pudding
Bread (defrost at room temperature)

HAVE READY IN FREEZER

Faggots
Glamorgan sausages
Vegetables (Brakes)

HAVE READY IN FRIDGE

Soup (Brakes)
Butter
Custard

WASH AND SLICE/CHOP

Red onions (peeled and cut into thin slices)
Prepare/peel and chop fresh vegetables into evenly sized chunks/florets ready for cooking

PRE-PREPARE

Make soup (see homemade recipe)
Make shepherd's pie (see homemade recipe)
Make fruit crumble (see homemade recipe)
Make onion gravy:

- make up gravy from granules as per instructions
- fry sliced onions in a splash of oil until softened (do not brown)
- add cooked onions to gravy and mix together

ON THE DAY

COOK

Pre-cook shepherd's pie:

- in oven at 180C for approx 20-30 mins (depending on size, ready meal or homemade)
- or in microwave from frozen for approx 45 mins (Brakes)
- ensure potato topping is golden brown

Make mashed potatoes (see homemade recipe)

Cook Glamorgan (veggie) sausages:

- from frozen, cook in the oven at 180C or in frying pan for approx 10-15 minutes until browned
- or if ready cooked product, heat in microwave for approx 2 minutes

Cook faggots:

- in oven at 180C for approx 10-15 mins
- or if ready cooked product, heat in microwave for approx 2 mins

Cook carrots and broccoli in boiling water

Make gravy (without onions) from granules according to instructions

Heat onion gravy and soup

Cut bread into thick slices, then in half

READY FOR SERVICE

Ensure ovens are hot and ready to bake homemade crumble

Hot hold sausages, faggots and shepherd's pie

Hot hold vegetables or pre-portion to microwave as necessary

Hot hold soup, gravy and onion gravy

Have separate area to serve desserts

Plates warmed

Gravy jugs

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 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	40x250g	£38.86
3524	Cooked faggots	1x60	£17.00
10224	Onions Red BB	1x1kg	£1.51
F1215	Bisto Gravy Mix	6x5ltr	£11.85
30290	Welsh lamb Shepherd's pie	2x1.36kg	£19.55
F31203	Glamorgan Sausage	30	£15.08
F3945	Brake Mashed Potato	2.5kg	£5.86
4748	Broccoli florets	4.70kg	£7.13
F4753	Brake Choice Peas	2.5kg	£3.88
F4775	Carrot roundels	2.5kg	£3.43
32338	Rhubarb crumble	12	£14.13
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