

Soup of the day with bread

Crispy battered cod & chips *with garden peas & tartare sauce*
Toad in the hole (pork or veggie sausages in giant Yorkshire pudding)
with roast and mashed potatoes, peas, carrots & gravy

Apple crumble or Sticky toffee pudding *served with custard or ice cream*

Estimated recommended selling price £12.50 per person (Dec 08)
(other entertainment costs to be added as extra)



PREPARATION LIST

DAY BEFORE

DEFROST IN FRIDGE 24 HOURS PRIOR TO USE

Toad in the hole (Brakes)
Bread (defrost at room temperature)

HAVE READY IN FREEZER

Giant Yorkshire pudding (Brakes)
Sausages
Battered cod
Chips
Vegetables (Brakes)
Apple crumble (Brakes)
Sticky toffee pudding
Ice cream

HAVE READY IN FRIDGE

Soup (Brakes)
Butter
Custard

WASH AND SLICE/CHOP

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 Yorkshire pudding batter ready for toad in the hole (see homemade recipe)

ON THE DAY

COOK

Cook toad in the hole (homemade):

- refer to recipe

Cook toad in the hole (Brakes ready meal):

- heat in oven at 180c for approx 20 minutes
- or heat in microwave from frozen for 45mins

Cook toad in the hole (build your own):

- cook sausages in oven for 10-15 mins
- or if pre-cooked microwave for approx 2mins.
- heat giant Yorkshire pudding in the oven for 2 mins
- place sausages inside giant Yorkshire pudding to serve

Make mashed potato (see homemade recipe)

Make roast potatoes (see homemade recipe)

Cook carrots in boiling water

Make gravy from granules according to instructions

Cut bread into thick slices, then in half

READY FOR SERVICE

Ensure ovens are hot and ready to bake homemade apple crumble

Hot hold toad in the hole, roast potatoes, soup and gravy

Hot hold vegetables or pre-portion to microwave as necessary

Cook to order:

- battered cod – deep fry or oven bake at 180C for 10-15 mins until golden brown
- chips – deep fry at 180C until crisp and golden

Have on counter - tartare sauce in dip pots

Have separate area to serve desserts

Plates warmed

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
3128	Crispy battered cod fillets	20	£20.72
3897	Brake Dual Stor Thick Fries 9/16	6x2.5kg	£15.40
F4753	Brake Choice Peas	2.5kg	£3.88
89032	Brakes Tartare Sauce	2x2.7ltr	£11.24
F32944	Individual Toad in the Hole 344g	6	£14.36
F50885	Brakes 8"Baked Giant Yorks Pudding	18	£10.41
F3559	Brake Cooked Pork Eights	48	£7.31
F31203	Glamorgan Sausage	30	£15.08
4625	Brake roasting potatoes	2.5kg	£5.17
F3945	Brake Mashed Potato	2.5kg	£5.86
F4775	Carrot roundels	2.5kg	£3.43
F1215	Bisto Gravy Mix	6x5ltr	£11.85
F30301	Brake Individual Apple Crumble	1x12	£11.09
F30726	Brake Sticky Toffee Pudding	1x12	£14.99
F100188	Brakes Custard Mix *C*	4x3.5kg	£31.97
F15126	Brakes ready to serve custard	12 x 1ltr	£15.57
F4520	Brake Soft Scoop Vanilla Ice Cream	1x4ltr	£5.96