

Soup of the day with bread, Potato skins with melted cheese

Irish stew served with mash & cabbage

Chocolate gateau & shot of Guinness
(Vegetarians and non Guinness lovers will be offered alternative)

Estimated recommended selling price £9.95 per person (Dec 08)
(other entertainment costs to be added as extra)



PREPARATION LIST

DAY BEFORE

DEFROST IN FRIDGE 24 HOURS PRIOR TO USE

Chocolate gateau (Brakes)
Bread (defrost at room temperature)

HAVE READY IN FREEZER

Potato skins
Irish stew (Brakes)
Mashed potato (Brakes)
Ice cream
Vegetarian option

HAVE READY IN FRIDGE

Soup (Brakes)
Butter
Cheese (grated)
Cream

WASH AND SLICE/CHOP

Prepare/peel and chop fresh potatoes and stew vegetables into evenly sized chunks ready for cooking

PRE-PREPARE

Make homemade Irish stew (can be made up to 2 days ahead and kept in the fridge):

- put the diced mutton (Brakes is pre-diced) into a large pan
- pour in some stock and bring to the boil, skim off all the impurities from the surface
- reduce the heat, cover and simmer gently for 10 minutes
- add the prepared potatoes and stew pack vegetables. Season well to taste and simmer for a further 10 minutes, stirring occasionally
- continue to simmer for 15-20 mins until the meat is tender
- take off the heat, cover (don't stir) and leave for 15 minutes

Make soup (see homemade recipe)

Make chocolate fudge cake (see homemade recipe)

ON THE DAY

COOK

Pre-portion chocolate gateau

Make mashed potato (see homemade recipe)

Heat Irish stew:

- homemade – in a pan on hob, pre-portion into individual dishes
- Brakes – microwave from frozen on full power for approx 6 minutes
- Serve in the dish

Cook cabbage in boiling water

Heat soup

Make gravy from granules according to instructions

Cut bread into thick slices and then in half

READY FOR SERVICE

Hot hold soup, Irish stew and gravy

Hot hold vegetables or pre-portion to microwave as necessary

Cook potato skins:

- from frozen, oven bake at 180-200C for 2 minutes until crispy and golden
- sprinkle grated cheese over potato skins
- melt cheese under grill or place in oven until melted

Cook to order:

- vegetarian option

Plates warmed

Gravy jugs

Have separate area to serve dessert:

- place portion of chocolate gateau into a dish
- pour shot of Guinness onto gateau and allow sponge to soak up the liquid
- serve with whipped cream or ice cream
- have an alternative liqueur ready for non-Guinness lovers

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
19558	Brakes butter portions (100)	1x5	£15.57
12718	Brakes Salted Dairy Butter	40x250g	£38.86
3995	Brake Potato Skins (Pre-Fried)	1x100	£23.07
27544	Brakes Grated Mild White Cheddar	1x1kg	£8.86
32385	Irish stew (ready made)	12x 350g	£29.09
3107	Diced mutton	1x2.5kg	£23.50
4791	Vegetable stew pack	1.5kg	£2.86
F3945	Brake Mashed Potato	2.5kg	£5.86
31076	Catering shredded cabbage	1.5kg	£2.01
F1215	Bisto Gravy Mix	6x 5ltr	£11.85
30623	Chocolate gateau (14 ptn)	1x14ptn	£20.78
	Guinness		
F18502	Brakes Aerosol Cream	6x500g	£13.21
C70215	Double Cream	1x 2.27ltr	£6.70
C70221	Whipping Cream	1x 2.27ltr	£6.95
F4520	Brake Soft Scoop Vanilla Ice Cream	1x4ltr	£5.96