

NIBBLES

Gougères, Foie Gras, PX Raisins and Biscotti, Angels on Horseback.

21
AT HOME



J.E.

GOUGÈRES

eggs/milk/gluten/mustard

FOIE GRAS

sulphur dioxide/nuts/gluten/eggs

ANGELS ON HORSEBACK

mollusc

Please read the full method before starting to cook. Every effort has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure that, where relevant, your oven is preheated to the correct temperature before you begin.

Gougères

- Pre-heat the oven to 200°C (fan) / 220°C (no fan) / Gas Mark 7
- Place the gougères onto a small shallow baking tray and pop into the pre-heated oven for 3 – 4 minutes to warm through

Foie Gras, PX Raisins and Biscotti

- Place the foie gras ballotine onto the biscotti and serve

Angels on Horseback

- Moisten the coarse salt with a little cold water then spoon onto a side plate or small dish. Sit the oyster shells in the damp salt
- Fry the bacon wrapped oysters in a non-stick frying pan for 2 minutes on each side
- Place one in each of the oyster shells and serve with cocktail sticks

LOBSTER, AVOCADO COCKTAIL

Bloody Mary Dressing.

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AT HOME



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- Peel the avocado and cut into thick slices
- Place a spoonful of the sauce into the base of a cocktail glass, top with one piece of lobster and then layer the lettuce, avocado, tarragon and remaining lobster
- Top with the remaining Bloody Mary sauce and a scattering the sieved egg

COCKTAIL
crustacean

SAUCE
eggs/mustard/sulphur dioxide/soya/gluten

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BRAISED TURBOT

Fresh Shellfish and Champagne Sauce.

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TURBOT

fish/celery/sulphur dioxide

SAUCE

fish/mollusc/crustacean/celery/sulphur dioxide/milk

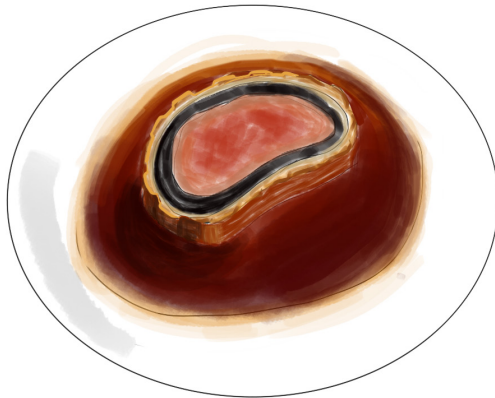
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- Pre-heat the oven to 200°C (fan) / 220°C (no fan) / Gas Mark 7
- Place the container with the turbot (lid still attached) into the pre-heated oven for 6 minutes
- Remove and rest for a further 5 minutes before removing the lid
- While the fish is resting, bring the Champagne sauce to the boil in a small saucepan
- Remove the lid from the turbot and pour any liquid into the sauce; continue boiling for a couple of minutes then stir in a small knob of butter
- Add the cooked shellfish and samphire to the sauce, then remove the pan from the heat
- Place the turbot onto a warm plate (if you feel it needs to be warmer, simply pop back into the oven for 2 minutes) then spoon the sauce and shellfish over and around

FILLET OF BEEF WELLINGTON

Truffle Sauce, Gratin Dauphinoise and French Beans.

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AT HOME



J.E.A.

BEEF WELLINGTON

gluten/milk/eggs/mustard/soya

POTATO GRATIN

milk

FRENCH BEANS

milk

TRUFFLE SAUCE

celery/sulphur dioxide

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- Pre-heat the oven to 200°C (fan) / 220°C (no fan) / Gas Mark 7
- Remove the lid from the potato gratin and place into the pre-heated oven for 20 minutes until the potatoes are bubbling and golden on top – remove from the oven and put somewhere warm to rest
- Place the beef onto a shallow baking tray lined with non-stick baking parchment and place in the pre-heated oven for:

For 1 person: 18 minutes

For 2 persons: 22 minutes

For 3 persons: 24 minutes

For 4 persons: 30 minutes

For 6-8 persons: 15 minutes, then reduce the temperature by 30 degrees and bake for a further 25 minutes

- The core temperature should now read 38°C
- Remove from the oven and rest on a cooling wire for 10 minutes, during which time the core temperature should rise to 54°C and the meat beautifully pink. Should you prefer your meat well cooked, simply leave in the oven a few minutes longer, bearing in mind that the internal temperature will continue to rise when the meat is removed from the oven.
- Place the French beans into a small saucepan with 2 tablespoons of water, a knob of butter and a pinch of salt. Cover with a lid and boil briefly to reduce the liquid and coat the beans with a buttery emulsion, Remove from the heat and leave the lid in place
- Bring the truffle sauce to a boil in another small saucepan and swirl in a small knob of butter
- Carve into thick slices and serve with the beans and gratin potatoes on the side with the sauce poured around

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WHITE CHOCOLATE CHIBOUST

with tropical fruits.

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- take out of the refrigerator 15 minutes before serving
- arrange tropical fruits on the white chocolate chiboust and place the chocolate decoration on top

CHIBOUST

milk/soya/eggs/gluten/sulphur dioxide

TROPICAL FRUITS

no allergens

CHOCOLATE DECORATION

milk/soya

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CHOCOLATE TRUFFLES

with The Whisky Maker's Reserve No3.

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- To experience these chocolates at their best, do not refrigerate. Store in a cool place until coffee time

TRUFFLES

soya/milk/sulphur dioxide

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VANILLA MACAROONS



Please read the full method before starting to cook. Every effort has been made to make this process as simple as possible but a little foresight in the recipe will help you achieve the best results. Ensure that, where relevant, your oven is preheated to the correct temperature before you begin.

- To experience the macaroons at their best, please do not refrigerate. Store in a cool place until coffee time

MACAROONS

eggs/soya

NEW YEAR'S EVE TIMELINE



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Thank you for choosing our 21 at Home New Years Eve Menu.

To help ensure that everything goes swimmingly, we've created a timeline (counting down the service of the beef wellington) to go alongside the more detailed cooking instructions; hopefully this will help take some of the heat out of your kitchen.

Bringing everything together at the right time can be something of a logistical challenge and the last thing we want is for you to be rushing around the kitchen when you could be sat at the table enjoying dinner.

Following the step by step guide below should help you achieve this; please read it carefully, along with the detailed instructions for each dish and I'm sure your dinner will be a triumph. There are also some sketches for visual reference. Of course, if you wish to slow it down and take a more leisurely approach, please please do so. We, who have spent a lifetime in professional kitchens are constantly under pressure to be as time efficiently as possible. There are times when we too would love to slow it down.

Gather the equipment you need to prepare dinner early in the day. Comprising: a small non-stick frying pan, a flat baking tray for the Beef Wellington, three small saucepans; 1. for the Champagne sauce 1. for the truffle sauce and 1. For the French beans, a cutting board, a serrated knife and a kitchen roll. An instant read thermometer (not absolutely necessary but a great help if you do happen to have one) A peppermill and a little sea salt.

For service you'll need a cold plate for the Nibbles; cocktail glasses or small bowls for the Lobster cocktail; warm fish plates or shallow bowls for the turbot. Warm dinner plates for the beef.

For dessert; if you wish you can simply leave the white chocolate chiboust in its pot or alternatively spoon it into an attractive glass.

minus 50 mins Preheat the oven
Begin to assemble the nibbles: Place the gougeres into the pre-heated oven
Place the foie gras on the biscotti

minus 45 mins Remove the gougeres and place the gratin potatoes into the pre-heated oven
Quickly pan fry the angels on horseback

Take a little time out to enjoy the nibbles with a glass of something very nice

minus 35 mins Place the beef into the pre-heated oven and set a timer in accordance with the size of the beef
Assemble the lobster cocktail, referring to the detailed instructions and using the sketch as a visual aid and sit down with your first course

minus 25 mins Place the turbot in the oven

minus 20 mins remove the gratin potatoes from the oven and keep warm
Bring the Champagne sauce to a boil, remove from the heat and add the shellfish

minus 18 mins Heat the French beans
Heat the truffle sauce

minus 17 mins Remove the turbot and put to rest

minus 17/12 mins Remove the beef from the oven and put to rest

minus 12 mins Serve the turbot

Zero Carve the beef into thick slices and serve with the gratin potatoes and French beans alongside.
Pour the truffle sauce over

