

CHEDDAR CHEESE SOUFFLÉ

put simply, a 21 classic.

21
AT HOME



J.E.S.

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.

- Remove the soufflé from the fridge 30 minutes before you intend to cook
- Pre-heat the oven to 200°C (fan) / 220°C (no fan) / Gas Mark 7
- Remove the cling film from the soufflé and either pour the cream over, in the foil container provided or: transfer the soufflé to an oven proof dish of similar dimensions
- Scatter with the grated cheese and place in the pre-heated oven for 15 – 16 minutes until golden and fully risen
- Remove from the oven carefully and serve immediately

ALLERGENS

Gluten, eggs, milk, mustard

21 HOSPITALITY GROUP

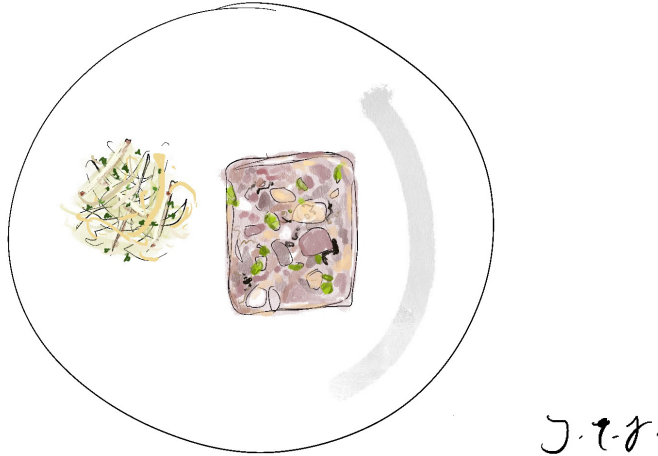


Tel: 0191 2220755 | email: manager@21athome.co.uk

NORTHUMBRIAN VENISON TERRINE

Celeriac and Apple Salad

21
AT HOME



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.

- Remove the terrine 30 minutes or so before you propose to serve
- Toast the sourdough
- Serve the terrine on a cold salad plate with the salad and toast alongside

TERRINE

Eggs, nuts, celery, milk

SALAD

Eggs, sulphur dioxide, mustard

SOURDOUGH BREAD

Gluten

21 HOSPITALITY GROUP



Tel: 0191 2220755 | email: manager@21athome.co.uk

SMOKED MACKEREL

Beetroot and Horseradish Salad

21
AT HOME



J. T. J.

SALAD

Fish, sulphur dioxide

DRESSING

Sulphur dioxide

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.

- Remove the beets from the refrigerator 30 minutes before you wish to serve
- Arrange the salad leaves on the plate and place the beets between the leaves
- Break the mackerel fillet into large chunks and place in between the beets
- Spoon the remaining dressing over and serve

SLOW-ROASTED PORK BELLY

with Apple Sauce and Crackling

21
AT HOME



PORK & CRACKLING

No allergen

GRAVY

Celery, milk

APPLE SAUCE

Milk

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.

- Pre-heat the oven to 200°C (fan) / 220°C (no fan) / Gas 7
- Bring a pan of water to a boil and then reduce the heat to low
- Submerge the vacuum bag with the pork belly into the water and cover with a lid
- Leave for 15 minutes to heat through
- Heat a non-stick frying pan over a medium heat
- Remove the pork belly from the vacuum bag and place it, fatty side down, into the frying pan
- Reduce the heat and cook slowly for 4 – 5 minutes to brown and crisp the surface
- Turn the pork and pop the pan into the preheated oven for a further 4-5 minutes
- Heat the sauce in a small saucepan
- Place the crackling into the oven to briefly warm through
- Remove the pork from the oven and sit the crackling alongside
- Pour the hot gravy over and serve apple sauce alongside

21 HOSPITALITY GROUP



Tel: 0191 2220755 | email: manager@21athome.co.uk

ROAST HERITAGE BEEF RUMP

21
AT HOME



ALLERGENS
No allergen

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.

- Preheat the oven 220°C, Fan 200°C, Gas 7,
- Place a large pan of water on the hob, bring to a boil then switch off the heat
- Place the vacuum pouch of beef into the pan and cover with a lid – leave for 10 minutes
- Place a small roasting tray with 2tbs oil into the oven to preheat
- Remove the vacuum pouch from the water and open using scissors
- Pour any juice from the bag into the pan with the beef gravy (this will give your gravy an intense beef flavour)
- Dry the beef using kitchen towel then place into the pre-heated tray in the oven
- Turn in the oil using tongs and roast for 5 minutes only
- Remove from the oven and allow to rest for 10 minutes
- Slice thinly and serve.

NORTHUMBRIAN LAMB

Mint Sauce and Red Currant Jelly

21
AT HOME



ALLERGENS

No allergen

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.

- Preheat the oven 220°C, Fan 200°C, Gas 7,
- Place a large pan of water on the hob, bring to a boil then switch off the heat
- Place the vacuum pouch of lamb into the pan and cover with a lid – leave for 10 minutes
- Place a small roasting tray with 2tbs oil into the oven to preheat
- Remove the vacuum pouch from the water and open using scissors
- Pour any juice from the bag into the pan with the gravy (this will give your gravy an intense lamb flavour)
- Dry the meat using kitchen towel then place into the pre-heated tray in the oven
- Turn in the oil using tongs and roast for 5 minutes only
- Remove from the oven and allow to rest for 10 minutes
- Slice thinly and serve.

ROAST ACCOMPANIMENTS

Yorkshire puddings, braised cabbage, stumpy, cauliflower cheese, honey-roast parsnips and gravy

SPRING VEGETABLES

- Place the vegetables in a wide, shallow saucepan with 2tbs water, a large knob of butter and a pinch salt
- Bring to a boil, reduce then cover the pan with a lid
- Boil hard for 1 minute, remove the lid then stir gently with a kitchen spoon to coat the vegetables with the buttery emulsion
- Add a pinch of salt, then transfer to a serving dish

ROAST POTATOES

- Preheat the oven 220°C, Fan 200°C, Gas 7
- Preheat a baking tray; remove the lid from the foil container and place the container onto the pre-heated try
- Roast for 40 minutes, turning the potatoes from time to time, until crisp and golden

Allergens: None

GRAVY

- Decant the gravy into a small saucepan and warm through over a low heat

Allergens: Celery, sulphur dioxide

CAULIFLOWER AU GRATIN

- Preheat the oven 220°C, Fan 200°C, Gas 7,
- Place the foil container directly onto an oven shelf.
- Bake for 40 minutes until golden and bubbling

Allergens: Milk, gluten

YORKSHIRE PUDDING

- Preheat the oven 220°C, Fan 200°C, Gas 7,
- Place the Yorkshire puddings onto a baking tray
- Place in the pre-heated oven for 4 minutes

Allergens: Milk, eggs, gluten

GLAZED POLENTA

with Mushroom 'Bolognese'

21
AT HOME



J. T. J.

GLAZED POLENTA

Eggs, milk, gluten, celery

MUSHROOM BOLOGNESE

Celery, milk

GREEN SALAD

Mustard, sulphur dioxide

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.

- Pre-heat the oven to: 180°C (fan) / 200°C (no fan) / Gas 6
- Place the polenta into the preheated for 20 minutes
- Meanwhile place the salad ingredients into a bowl, shake the pot of dressing and pour over
- Toss gently together using two spoons
- Heat the mushroom Bolognese sauce in a small saucepan
- Spoon the polenta onto a warm plate with the additional mushroom Bolognese
- Serve the green salad alongside

ROSE PANNA COTTA

Raspberries and Cardamom Biscuits

21
AT HOME



J. T. J.

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.

- Arrange the raspberries on top of the panna cotta and serve the biscuits alongside

PANNA COTTA

Milk, sulphur dioxide

BISCUITS

Gluten, milk, eggs, sulphur dioxide

21 HOSPITALITY GROUP



Tel: 0191 2220755 | email: manager@21athome.co.uk

WARM CHOCOLATE BROWNIE

Crème Chantilly and Caramel Sauce

21
AT HOME



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.

- Pre-heat the oven to: 180°C (fan) / 200°C (no fan) / Gas 6
- Warm the brownie in the pre-heated oven for 4 minutes
- Warm the caramel sauce for 20 seconds in the microwave for 20 seconds @ full power (800w)
- Place the brownie into the centre of a dessert plate and pour the caramel sauce around
- Spoon the crème Chantilly on top of the brownie

CHOCOLATE BROWNIE

Eggs, gluten, milk, soya

CARAMEL SAUCE

milk

CRÈME CHANTILLY

Milk, sulphur dioxide

21 HOSPITALITY GROUP



Tel: 0191 2220755 | email: manager@21athome.co.uk

RHUBARB CRUMBLE

and Custard

21
AT HOME



J. T. J.

CRUMBLE

Gluten, milk, sulphur dioxide

CUSTARD

Eggs, milk

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.

- Pre-heat the oven to: 180°C (fan) / 200°C (no fan) / Gas 6
- Place the crumble onto a baking tray and transfer to the oven and for 25 minutes.
- Meanwhile pour the custard into a Pyrex type jug or bowl and cover with cling film
- Bring a pan of water to a simmer and sit the jug of custard in the water
- Simmer very gently for around 15 minutes
- Remove the cling film and whisk vigorously before serving (alternatively heat in the microwave on full power for 1 minute)
- Serve the crumble in generous portions with lashings of custard