
DELIVERY MENU

£10 FOR 3 COURSES

STARTERS

Chicken Liver Parfait, Sourdough, Blackberry Sauce

Stilton and Mushroom Arancini, Garlic Mayo

MAINS

Cured Pork Belly, Celeriac Puree, Red Cabbage, Pork Sauce

Butternut Squash Risotto, Roasted Chestnuts, Goats Cheese,
Sage

PUDDING

Sticky Toffee Pudding, Toffee Sauce

Order By Wednesday for Saturday Delivery- text Harry on
07947386880 with your order.

@harrycromackcooking

COOKING INSTRUCTIONS

Chicken Liver Parfait

Absolutely nothing! Take out of the container and enjoy. Take out of the fridge 10 minutes or so before eating to let it come to a room temperature. Served with homemade sourdough crackers and blackberry gel.

Mushroom and Stilton Arancini

Place the arancini balls on an oven tray with a touch of olive oil. 15-20 minutes or until nicely golden at 180c fan. Serve with the garlic mayo.

Pork Belly

Place the pork belly portion alongside the cracking into the Oven for 6-7 minutes at 180c Fan. Have a separate pan ready for the red cabbage. Add to the pan at medium heat with a knob of butter and stir occasionally to heat through. The exact same process should be done with the Puree. The pork sauce can be warmed in the microwave for 1-2 minutes (depending on the strength of the mic) or on the hob, until it begins to bubble.

Butternut Squash Risotto

This can be heated up either in the microwave or over the hob. Heat the risotto in a pan, along with the sage and chestnut butter provided for around 4 minutes at a medium to high heat, stirring regularly. If using a microwave, place the Risotto in a microwave-proof bowl for 4 minutes with the butter placed on top. For best results, warm on the hob for an even distribution of sage and chestnut butter.

Sticky Toffee Pudding

Reheat for 20 minutes in a hot oven, 160C, or until the sauce is bubbling nicely. Serve with custard or ice cream.

Wine Recommendations

I personally believe a bottle of white wine would go best with the majority of the dishes. For the vegetarian based dishes, a Gavi or Chenin Blanc will work perfectly. Alternatively, if you are more of a red wine fan a pinot noir would work well. A bottle of German Riesling pairs with the pork belly perfectly as well as complementing the Chicken Liver Parfait as well. I would recommend a Cotes Du Rhone or Chianti as a red wine to have with the Pork.

Thank you for ordering! Please do let me know any feedback you may have!