



## Your Menu

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### Beef Wellington

Carrot Puree, Pommes Anna Potatoes, Tenderstem Broccoli, Beef Jus

### Sticky Toffee Pudding

Caramel Sauce, Crème Fraiche

## Box Contents

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1. Beef Wellington
2. Beef Jus
3. Carrot Puree
4. Pommes Anna Potatoes
5. Tenderstem Broccoli
6. Sticky Toffee Pudding
7. Caramel Sauce
8. Crème Fraiche

## Instructions

### Main - Beef Wellington

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- ◇ Pre-heat the oven to 180dc. (Fan setting) Gas mark 4.
- ◇ Place the Beef Wellington, on a baking tray on the top level of the oven. Cook for 25 minutes.
- ◇ Once cooked, leave to rest for 5 minutes before serving. The Beef Wellington will be cooked Medium Rare - If you wish for the beef to be more cooked, place the Beef Wellington back in the oven for 10 minutes.
- ◇ 10 Minutes into cooking the wellington, place the Pommes Anna potatoes in the oven and cook for 15 minutes.
- ◇ Pour the Beef Jus into a small pan and heat for 5 minutes.
- ◇ Spoon the carrot puree into a small pan, on medium heat, and warm gently for 2-3 minutes.
- ◇ Place the Tenderstem Broccoli in a pan of boiling salted water and blanch for 2-5 minutes.
- ◇ For the best Wellington experience serve all the dishes together and enjoy!

### Dessert - Sticky Toffee Pudding

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- ◇ Pre-heat the oven to 180dc. (Fan setting) Gas mark 4.
- ◇ Place the Sticky Toffee Puddings in the oven for 5-8 minutes.
- ◇ Spoon the Toffee Sauce into a small pan and place on medium heat, warm gently for 2 minutes then spoon onto the Sticky Toffee Puddings.
- ◇ Add a spoonful of Crème Fraiche to the side and enjoy.