

THE  
GAME BIRD  
AT THE STAFFORD LONDON

**THE GAME BIRD  
NEW YEAR'S EVE BOX**



## METHOD FOR MAKING

### H.FORMAN AND SONS SMOKED SALMON

STEP 1: REMOVE CURED FISH SELECTION FROM PACKAGING AND PLACE ONTO SERVING PLATE

STEP 2: GARNISH WITH DILL CRÈME FRAÎCHE, CUCUMBER PICKLE, SODA BREAD AND A SQUEEZE OF LEMON

### BEEF WELLINGTON, SPROUTING BROCCOLI AND POMME PURÉE

STEP 1: PRE-HEAT OVEN TO 180°C

STEP 2: PLACE THE BEEF WELLINGTON INTO THE PRE-HEATED OVEN FOR 35 MINUTES

STEP 3: REMOVE THE WELLINGTON FROM THE OVEN AND LEAVE TO REST FOR 10 MINUTES BEFORE CARVING

STEP 4: PLACE THE POMME PURÉE INTO A PAN WITH 50ML MILK AND REHEAT ON A MEDIUM HEAT FOR AROUND 5 MINUTES, CONTINUALLY MOVING, UNTIL HOT

STEP 5: PLACE THE RED WINE JUS INTO A SAUCEPAN AND HEAT UNTIL WARM THROUGH

STEP 6: PLACE THE GREEN VEGETABLES INTO A SAUCEPAN OF BOILING WATER FOR ONE MINUTE. SEASON WITH SALT AND PEPPER

STEP 7: CARVE THE WELLINGTON AS DESIRED, PLACE ONTO A SERVING PLATE WITH THE POMME PURÉE, GREEN VEGETABLES AND RED WINE JUS

### LYLE'S GOLDEN SYRUP SPONGE PUDDING, CUSTARD

STEP 1: PLACE THE SPONGE ON A PLATE AND MICROWAVE FOR 25 SECONDS. CHECK TO SEE IF TEMPERATURE IS HOT ENOUGH FOR SERVING, REMOVE FROM MICROWAVE AND PLACE INTO SERVING BOWL

STEP 2: PLACE CUSTARD INTO SMALL CONTAINER AND MICROWAVE FOR 15 SECONDS UNTIL HOT

STEP 3: POUR HOT CUSTARD OVER THE SPONGE PUDDING

*Allergens: Eggs, Milk, Fish, Gluten, Celery, Mustard, Sulphites. May Contain: Nuts  
As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes*