

G A U T H I E R *home*

Menu

Box delivered Friday 27th November 2020

Vintage Port Faux Gras Terrine

(allergens) N, Sy, SO²

Marjoram Plant Brioche

Red Onion & Pomegranate Marmalade

G, SO², Sy

Aubergines a La Tomate

SO²

Heart of Palm

Sweet & Sour Dressing & Fresh Mint

SO²

Wild Rice Camarguais

Black Olives, Fresh Thyme & Lemon

SO²

Persian Chickpea Stew

Coriander, Nuts, Golden Raisin & Apricot

N, SO²

Autumn Pot au Feu

Smoked Tofu, Braised Roots & Soft Plums

SO², Sy, N

Very Dark Chocolate Fondant Brownie

Pecan Nut & Walnut

N, Sy, G

Royal Gala Roti au Four

Almond & Armanac

Sy, N

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STORAGE

We are aware that there may be a lot of food for one sitting so we have ensured that all items are suitable for freezing or will last up to 3 days in the fridge.

PREPARATION

Classic Faux Gras Terrine

Spread on toasted bread making sure you have a little bit of the mandarine jelly.

Marjoram Plant Brioche

Reheat the brioche in a pre heated oven for 5 minutes at 180 degrees.
Serve the cold marmalade alongside.

Aubergines a La Tomate

This dish should be eaten at room temperature.
Place an aubergine on each plate and add some cold tomato concasse over.
You can add some cracked pepper.

Heart of Palm

Place the heart of palm in the middle of a plate
and drench them with the dressing from their bag.

Wild Rice Camarguais

Reheat the bag into a simmering pan of water for 10 minutes.
Carefully open the bag and share its content over the plates.

Persian Chick Pea Stew

Empty the content into a thick bottom pan. Place on a medium heat until piping hot.
Sprinkle the fresh coriander over.

Autumn Pot au Feu

Gently reheat all the ingredients together.
Once piping hot, divide between the bowl and eat immediately.

Very Dark Chocolate Fondant Brownie

This dish can be enjoyed cold or slightly reheated in a pre-heated oven
at 160 degrees for 5 minutes.

Royal Gala Roti au Four

Place the content of the bags in a tray, making sure to cover the apples with all the remaining jus
from the bag. Place the trays in a preheated oven at 170 degrees for 12 minutes.