

Thank you for ordering from At Home by Mark Birchall.

Here you will find all information required to enjoy your dishes.

Please read this guide in full.

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Getting started

Please open your box and refrigerate all of the ingredients as soon as possible, apart from the meringue, almond biscuit and blood orange granita.

The meringue and almond biscuit should be stored at an ambient room temperature. The blood orange granita needs to be frozen. Please pour into suitable container and freeze, for scraping into a granita later.

Almost all of the packaging for your order is either recyclable, reusable, biodegradable or compostable. Please check any packaging symbols closely.



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Our Coppa

Ingredients

- 1 pot of sliced coppa

Cooking instructions

- Simply eat at room temperature



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Rosemary & smoked salt Parker House rolls and cultured butter

(Contains: Gluten, Milk)

Ingredients

- 1 box of bread rolls
- 1 pot of cultured butter

Cooking instructions

- Preheat oven to 170c
- Remove all outer packaging except the foil tray and warm for 8 minutes



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Roast parsnip soup

(Contains Milk, Sulphur Dioxide)

Ingredients

- 1 bag of soup
- 1 pot of lovage oil
- 1 pot of apple and horseradish cream
- 1 pot of chives

Cooking instructions

- Warm the soup in a pan and garnish with the condiments



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Pressed cornfed Goosnargh chicken with celeriac, leek, truffle and hazelnut

(Contains Celery or Celeriac, Milk, Nuts, Sulphur Dioxide)

Ingredients

- 1 bag containing two portions of chicken terrine
- 1 pot of truffle and hazelnut dressing
- 1 pot of prune puree
- Oil for glazing the terrine
- Garden shoots
- 1 bag of celeriac puree

Cooking instructions

- Place the chicken terrine on the plate. Brush with the oil and season with a little sea salt
- Add dots of prune and celeriac to the plate followed by the truffle and hazelnut dressing
- Finish with the garden shoots



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Glazed Belted Galloway beef with crispy shallot, smoked marrow, purple sprouting broccoli and artichoke

(Contains Celery or Celeriac, Gluten, Milk, Sulphur Dioxide)

Ingredients

- 1 bag of beef containing two portions
- 1 pot of smoked bone marrow sauce
- 1 pot of crosnes with butter
- 1 bag of purple sprouting broccoli with butter
- 1 bag of artichoke puree
- 1 pot of shallot crumb
- 1 pot of shallot dressing

Cooking instructions

- Warm the beef and the artichoke puree in a pan of water (approx. 70c) for 20 minutes
- In the meantime sauté the crosnes in a small pan until golden and, in another small pan, sauté the purple sprouting broccoli in foaming butter. Season with salt and dress the broccoli with the shallot dressing. Keep warm
- Warm the marrow sauce – DO NOT BOIL!
- Remove the beef from the pouch and place onto a tray, sprinkle liberally with the shallot crumb then place onto a plate. Add the broccoli, crosnes and artichoke puree to the plate followed by the sauce to finish



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Poached Yorkshire rhubarb, woodruff mousse, meringue and almond biscuit

(Contains Gluten, Eggs, Milk, Nuts)

Ingredients

- 1 pot rhubarb compote
- 1 pot of woodruff mousse
- 1 bag of blood orange 'granita'
- 1 pot of floral meringues
- 1 pot almond biscuit

Cooking instructions

- Place a spoon of the woodruff mousse and rhubarb side by side onto a cool plate
- Sprinkle the almond biscuit over the top and arrange the meringue shards around
- Finish with the blood orange granita



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