



Menu

Canapes

Baby Chorizo Pastries

Pan Seared Halloumi, fresh Chilli, Lime and Mint

Amuse Bouche

Butternut 'Hot Shot'

Starters

King Scallops, Japanese Pickled Vegetables, Oriental Dressing

Whole Baked Camembert, White Wine and Garlic, Warm Homemade Flatbreads

Mains

Lobster Thermidor

Fillet of Beef Wellington, Madeira Jus

Accompanied By

Pommes Dauphinoise,

Medley of Green Vegetables

Chicken Ballotine, Thyme and White Wine Jus

Accompanied By

Oven Roasted Italian Style Potatoes, Garlic Roasted Tomatoes

Desserts

Mascarpone Lemon Cheesecake, Ginger Biscuit Base

Triple Choc Brownies, Salted Caramel Sauce



GORDON HERBERT 'MASTERCHEF CONTESTANT 2019'

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If you enjoy our food, please post your pictures and tag us in or write us a review on FB!



Cooking Instructions:

These are only a guideline from chilled, appliances may vary. Always pre-heat oven.

Storage: Keep refrigerated below 5 degrees.

WARNING: Place **all foil trays** on a baking tray for support.

Baby Chorizo Pastries

Oven: 200°C/Fan 180°C for approximately 10-15 minutes until pastry is golden.

Halloumi

Pan fry: For a couple of minutes each side until golden. Spread on a serving platter, squeeze over Lime then sprinkle over Mint and Fresh Chilli.

Butternut 'Hot Shot' Gently warm in microwave. Serve in a Shot glass or Espresso cup.

Camembert

Oven: 190°C/Fan 170°C for 10-15 mins until cheese starts to 'wobble'. Rest for 5 mins.

Flatbreads

Oven: Warm for 2-3 minutes.

Lobster Thermidor

Oven: 200°C/Fan 180°C for minutes 12 until golden in colour.

To Serve: Place 2 Chives 'criss-crossed' over the Lobster to serve.

Fillet of Beef Wellington

Oven: 200°C/Fan 180°C for 35-40 minutes or until pastry is golden. Allow to rest for 5 minutes before carving. Remove pastry 'ends' and carve into slices.

Madeira Jus: Loosen lid, place tub in microwave or put into a saucepan on the hob, warm gently while stirring.

Pommes Dauphinoise

Oven: 200°C/Fan 180°C for 15-18 minutes or until piping hot throughout and bubbling.

Tender Stem Broccoli and Asparagus

Microwave: 850W for 1 ½-2 mins checking at intervals. Keep in microwavable bag.

Warning: Bag may get hot.

Warning: This product has been made in a kitchen that uses nut ingredients.

This meal has been prepared to eat fresh on the day.



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Chicken Ballotine

Oven: 200°C/Fan 180°C for 20-25 minutes or until piping hot throughout.

Italian Style Potatoes

Oven: 200°C/Fan 180°C for 20 minutes or until crisp and golden.

Tomatoes

Oven: 200°C/Fan 180°C for 7-8 minutes to warm through.

Spinach:

Keep Spinach in the microwaveable bag.

Microwave: 850W for 1-1 ½ mins checking at intervals until warmed through.

Thyme and White Wine Jus:

Microwave: Loosen lid and warm gently in tub, drizzle over to serve.

To Serve: Cut Ballotine in half at a diagonal and sit upright on Spinach, drizzle with Jus.

Triple Choc Brownie

Microwave: 850W for 20 seconds to gently warm Brownie. Drizzle with Salted Caramel Sauce.

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